

# Our Sunday Best

## No gluten containing menu

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from our No Gluten Containing Menu.

## To share

### Baked British Cheese Sharer <sup>Ⓟ</sup>

Cricket St. Thomas Camembert with garlic & rosemary, served with toasted breads, whipped herb butter and caramelised onion chutney (1487kcal, serves 2) 13.25

## Where to begin?

### Pork, Apple & Cider Terrine

With toasted seeded roll, whipped herb butter and caramelised red onion chutney (519kcal) 7

### Soup of the Day <sup>Ⓟ</sup>

With seeded roll and whipped herb butter

(526 - 603kcal) 5.75

<sup>Ⓟ</sup> option available (163 - 240kcal)

### Creamy Garlic Mushrooms <sup>Ⓟ</sup>

Grilled flat field mushrooms with wild garlic butter on toasted seeded roll with a creamy garlic sauce (576kcal) 6.25

### Garden Patch Medley <sup>Ⓟ</sup>

Roasted courgette and peppers with pea houmous, coronation chickpeas and chilled peas, and topped with mixed seeds and fresh radish (325kcal) 6

## Our Sunday Roasts

There's nothing we love more than gathering around a generous Sunday Roast. It's a tradition we cherish at Chef & Brewer. We serve ours with love and pride.

### 7-hour Slow-Cooked

#### Rib of Beef

Served on the bone (1700kcal) 18

#### Roast Pork Loin

With crackling (1440kcal) 15

#### Roast Beef Rump

Served pink (1008kcal) 16.25

### Roast Turkey Breast

With a pig-in-blanket (1186kcal) 15

### Trio of Roasts

Roast beef rump (served pink), pork loin with crackling and turkey breast with pig-in-blanket (1312kcal) 16.75

All of our meat roasts are served with garlic & rosemary duck fat roast potatoes, roasted root vegetables, Yorkshire puddings, carrot & swede mash and seasonal greens.

## The best bit...

### Pigs-in-Blankets

(494kcal) 2.5

### Cauliflower

Cheese <sup>Ⓟ</sup>

(233kcal) 3

## For our younger guests

### Roast Beef Rump <sup>Ⓟ</sup>

(476 kcal, 11g sugar, 1.78g salt) 8

### Roast Pork Loin <sup>Ⓟ</sup>

(637 kcal, 10.3g sugar, 1.80g salt) 8

### Roast Turkey Breast <sup>Ⓟ</sup>

With a pig-in-blanket

(626 kcal, 11.3g sugar, 3.72g salt) 8

## Room for pud?

Turn over to discover our delicious desserts!

Adults need around 2000kcal a day.

# Hello

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## Country pub classics

### Lamb Shank Shepherd's Pie

8-hour slow-cooked lamb shank baked into a minced lamb & vegetable pie, topped with creamy mash with a Barber's of Somerset Cheddar crust. Served with buttered greens (1606kcal) 23.75

### 28-Day-Aged Prime Sirloin 8oz

With wild garlic butter, grilled half tomato (496kcal) and your choice of mash (336kcal), jacket potato (298kcal) or seasonal salad (129kcal) 20

Don't fancy a roast? No problem. tuck into something else from our pub classics menu. Fresh, welcoming and delicious – now that's what Sundays are all about.

### Vegetable Grill <sup>Ⓥ</sup>

Grilled sage butternut squash steak, flat field mushroom, roasted onion, spiced sweet potatoes, charred courgette, garden peas & grilled tomato (648kcal). Served with your choice of mash (273kcal), jacket potato (194kcal) or seasonal salad (17kcal) 16.25

### Grilled Seabass†

With broccoli, garden peas and roast new potatoes, topped with garlic, caper & butter sauce and served with charred lemon (926kcal) 18.75

Our burgers are served on a toasted seeded roll with baby gem lettuce and tomato. Served with your choice of jacket potato (298kcal) or seasonal salad (129kcal)

### Barber's Cheddar & Bacon Burger

Hand-pressed beef burger, Barber's of Somerset Cheddar and smoked bacon. Served with a smoky tomato chutney (961kcal) 14.5

### Garden Vegetable Burger <sup>Ⓥ</sup>

Garden vegetable & grain burger pattie topped with oven-roasted peppers and Barber's of Somerset Cheddar. Served with smoky tomato chutney (839kcal) 14.5

## Puddings

We hope you've left room for one of our puddings. A delicious selection of comforting British classics for you to enjoy.

*We proudly source our ice cream from Beechdean, a family-owned dairy farm in Cheshire made with fresh Jersey milk.*

### Salted Caramel Sundae <sup>Ⓥ</sup>

Chocolate & clotted cream ice creams, vanilla cheesecake, whipped cream and salted caramel sauce (979kcal) 6.5

### Bakewell Tart <sup>Ⓥ</sup> <sup>Ⓝ</sup>

With raspberry coulis and custard (551kcal) <sup>Ⓥ</sup> <sup>Ⓝ</sup> option available (545kcal) 6.5

### Ice Cream & Sorbet Selection <sup>Ⓥ</sup>

Choose three scoops, various flavours (83 - 151kcal per scoop), with chocolate (28kcal) or salted caramel sauce (40kcal) <sup>Ⓥ</sup> option available (289-379kcal) 5

### Mini Pudding & Hot Drink <sup>Ⓥ</sup>

Caramelised vanilla cheesecake (268kcal). Served with any coffee or tea (excludes liqueur coffee) 6.75

## How do you take yours?

Whether you're craving a classic cuppa Twinings Tea or seeking the rich aromas of our fresh ground coffee, just ask a member of our team.

### Coffee

Cappuccino (100kcal) 3.5

Latte (112kcal) 3.5

Flat White (55kcal) 3.5

Americano Black (2kcal) 3.25

Also available with milk

Espresso (2kcal) 2.75

Double Espresso (2kcal) 3.25

Ask the team about our selection of liqueur coffees

### Twinings Tea

A cup filled with care

Selection of Twinings tea (0 - 28kcal) 3.25

### Chocolate

Hot Chocolate (355kcal) 3.5

Luxury Hot Chocolate (480kcal) 4

With whipped cream & chocolate topping

Adults need around 2000kcal a day.

Full allergen information is available on request – please speak to a team member or visit [www.chefandbrewer.com](http://www.chefandbrewer.com). <sup>Ⓥ</sup> suitable for vegetarians. <sup>Ⓥ</sup> <sup>Ⓥ</sup> suitable for vegans. <sup>Ⓝ</sup> dish contains nuts. † Fish, poultry and shellfish dishes may contain bones and/or shell. Some dishes may contain alcohol which may not be listed on the menu. Due to the nature of our sourcing, some of our ingredients are subject to change throughout the seasons.

Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross-contamination. We do not include 'may contain' information. Our menu descriptors do not list all ingredients and calorie, sugar and salt figures are correct at time of printing. Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. All stated weights are approximate prior to cooking. For 1 of your 5 a day, look out for the symbol <sup>Ⓝ</sup> <sup>Ⓝ</sup>. 1 of your 5 a day = 40-60g of fruit or vegetables, or 150ml pure juice. Children between 5-10 years old need around 1,800 calories a day, but this will vary by age and level of activity and some children will need less, and some will need more. †For every Bramley Apple Tart sold 20p + VAT will be paid to Macmillan Cancer Support\* a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). Also operating in Northern Ireland. \*Paid to Macmillan Cancer Support Trading Limited a wholly owned subsidiary of Macmillan Cancer Support to which it gives all of its taxable profits. All service charges and tips are paid in full to our team members and all tips can be processed via credit/ debit card.

Chef & Brewer is a trading name of Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, DE14 3JZ.

**Chef & Brewer**  
COLLECTION

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