

Hello

Our chef's weekly specials

At Chef & Brewer we embrace the changing seasons and all of the wonderful fresh ingredients they bring.

You'll find all of today's specials on our chalkboard.

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.

Where to begin?

Pork, Apple & Cider Terrine

With a toasted seeded roll, whipped herb butter and caramelised red onion chutney (533kcal) 7.25

Creamy Garlic Mushrooms (V)

Grilled flat field mushrooms with wild garlic butter on a toasted seeded roll, with a creamy garlic sauce (576kcal) 6.5

Soup of the Day (V)

Served with a seeded roll and whipped herb butter (526 - 603kcal) 6

(VE) option available (163 - 240kcal)

Pan-Fried King Prawns†

In a wild garlic butter with a bravas sauce, served with a toasted seeded roll (448kcal) 7.5

Whipped Goat's Cheese (V) (N)

Hot honey drizzle, pistachio crumb, croutons, beetroot and balsamic glaze (493kcal) 7.25

To Share

Baked British Cheese Sharer (V)

Cricket St. Thomas Camembert with garlic & rosemary, served with toasted breads, whipped herb butter and caramelised onion chutney (1368kcal, serves 2) 14

Country pub classics

Glazed Pork Belly

Belly pork glazed with marmalade and served with buttery mash, shredded cabbage, herb-roasted carrots and gravy (1758kcal) 17.25

Lamb Shank Shepherd's Pie

8-hour slow-cooked lamb shank baked into a pulled lamb & vegetable pie, topped with creamy mash with a Blackstone Vintage Cheddar crust. Served with buttered greens (1594kcal) 24.25

Vegetable Grill (VE)

Grilled butternut squash steak, flat field mushroom, roasted onion, roast sweet potato, charred courgette, garden peas & grilled tomato (607kcal). Served with your choice of mash (273kcal), jacket potato (194kcal) or seasonal salad (99kcal) 16.75

Roasted Vegetable & Grain Salad (VE)

Mixed leaves with lentil & quinoa grain mix, roasted beetroot, red onion & butternut squash, tomato and cucumber ribbons, drizzled with lemon & parsley oil (516kcal) 13.25

Add Roasted Squash (VE) (53kcal) +3.5

Add Grilled Chicken Breast (286kcal) +3.5

Add Halloumi (V) (422kcal) +3.5

Grilled Sea Bass & King Prawn Risotto†

White wine risotto with peas, topped with sea bass fillet & pan-fried king prawns (806kcal) 19.25

Blackstone Barbecue Chicken

Chicken breast wrapped in bacon, topped with melted Blackstone Vintage Cheddar and smoky tomato chutney (792kcal). Served with your choice of mash (336kcal), jacket potato (298kcal) or seasonal salad (198kcal) 15.5

Gammon Steak

7oz gammon steak with a fried free-range egg, fresh grilled pineapple and garden peas (623kcal). Served with your choice of mash (336kcal), jacket potato (298kcal) or seasonal salad (198kcal) 13

Steak & Burgers

28-Day-Aged Prime Sirloin 8oz

With wild garlic butter, grilled half tomato (530kcal) and your choice of mash (336kcal), jacket potato (298kcal) or seasonal salad (198kcal) 21

Mixed Grill

4oz rump, grilled chicken breast, 7oz gammon steak, pork chipolatas, fried free-range egg, grilled half tomato (821kcal) and your choice of mash (336kcal), jacket potato (298kcal) or seasonal salad (198kcal) 22

Add to Your Steak 2

Creamy Peppercorn & Brandy Sauce (104kcal)

Grilled Flat Field Mushrooms with Garlic Cream Sauce (111kcal)

Merlot & Beef Dripping Gravy (53kcal)

Our burgers are served on a toasted seeded bun with baby gem lettuce. Served with your choice of jacket potato (298kcal) or seasonal salad (198kcal)

Signature Burger

Hand-pressed beef burger topped with slow-roasted beef rib braised with Merlot & beef dripping gravy, mayonnaise and Blackstone Vintage Cheddar (1197kcal) 17

Grilled Chicken Burger

Chicken fillet, smoked bacon, Blackstone Vintage Cheddar and roasted garlic mayonnaise. Served with spicy mayo (706kcal) 15.5

Garden Vegetable Burger (V)

Garden vegetable & grain burger pattie topped with oven roasted peppers and Blackstone Vintage Cheddar. Served with smoky tomato chutney (837kcal) 15

Sides & Nibbles

Seasonal Salad (VE) (198kcal) 3

Seeded Roll & Butter (V) (323kcal) 50p

Jacket Potato (V) (298kcal) 3

Roast New Potatoes (VE) (202kcal) 2.75

Adults need around 2000kcal a day.

Just for lunch

From hearty classics to lighter plates, whether you're settling in for a long lunch or grabbing a quick bite, you'll find just what you're looking for.

Available Monday to Saturday
from 12pm-4pm

All of our sandwiches are served on a toasted seeded roll with your choice of mash (336kcal) jacket potato (298kcal) or seasonal salad (198kcal)

4oz Rump Steak Sandwich

With roasted red onion, mustard mayonnaise and Merlot & beef dripping gravy (630kcal) 11.25

Chicken & Bacon Sandwich

With grilled chicken breast, smoked bacon, mayonnaise, baby gem lettuce and tomato (650kcal) 9

Pan-Fried Chicken Breast

With roast new potatoes, seasonal greens and carrot & red pepper purée (619kcal) 11.5

Roasted Vegetable Medley ^(V)

Roasted butternut squash, courgette & peppers topped with mixed seeds. Served with spicy bravas sauce and roast new potatoes (444kcal) 8

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, made with fresh Jersey milk, from Beechdean, a family-owned dairy farm in Cheshire.

Bakewell Tart ^(V) ^(N)

With raspberry coulis and custard (551kcal) 6.5
^(V) ^(N) option available (545kcal)

Rose Petal & Pistachio Panna Cotta ^(N)

With crushed pistachios and whipped cream (534kcal) 6.75

Salted Caramel Sundae ^(V)

Chocolate & clotted cream ice creams, vanilla cheesecake, whipped cream and salted caramel sauce (979kcal) 6.75

Ice Cream & Sorbet Selection ^(V) ^(N)

Choose three scoops, various flavours (83 - 151kcal per scoop)
^(V) ^(N) option available (258 - 348kcal) 5

Mini Pudding & Hot Drink ^(V)

Caramelised Vanilla Cheesecake (268kcal)
Bakewell Tart ^(N) (222kcal) 7.25
Served with any coffee or tea (excludes liqueur coffee)

When you buy this pudding, we will donate 20p+VAT on your behalf to Macmillan Cancer Support†

How do you take yours?

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

Coffee

Cappuccino (100kcal) 3.7

Latte (112kcal) 3.7

Iced Latte (112kcal) 4

Flat White (55kcal) 3.7

Americano Black (2kcal) 3.45
Also available with milk

Espresso (2kcal) 2.95

Double Espresso (2kcal) 3.45

Mocha (226kcal) 3.9

Liqueur Coffee 6.7

Twinings Tea

A cup filled with care

Selection of Twinings Tea (0 - 28kcal) 3.45

Chocolate

Hot Chocolate (355kcal) 3.7

Deluxe Hot Chocolate (480kcal) 4.2
With whipped cream & chocolate topping

Liqueur Hot Chocolate 7

Adults need around 2000kcal a day.

Full allergen information is available on request – please speak to a team member or visit www.chefandbrewer.com. ^(V) Suitable for vegetarians. ^(VF) Suitable for vegans.

^(N) 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 counts 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 every Mini Pudding & Hot Drink 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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