

Three courses for £29

Starters

Creamy Garlic Mushrooms (V)

Grilled flat field mushrooms with wild garlic butter, on toasted sourdough with a creamy garlic sauce

Crispy Squid[†]

With roasted garlic mayonnaise and charred lemon

Sticky BBQ Chicken

Crispy chicken strips in a sticky Korean barbecue sauce, topped with fresh chilli and coriander

Mains

28-Day-Aged Prime Sirloin 8oz

With wild garlic butter, seasonal salad, grilled half tomato and chips + £4 supplement

Add to your steak for £2:

Creamy peppercorn & brandy sauce, grilled flat field mushroom with garlic cream sauce or Merlot & beef dripping gravy

Hand-Battered Cod & Chips[†]

Served with chips and tartare sauce and your choice of mushy or garden peas

Add Scampi with bloomer bread & butter for £3.5

Grilled Sea Bass & King Prawn Risotto[†]

White wine risotto with peas, topped with sea bass fillet & pan-fried king prawns

Crispy Chicken Burger

Rosemary chicken fillet, smoked bacon, Blackstone Vintage Cheddar cheese, sticky bacon & ale jam and roasted garlic mayonnaise in a toasted bun. Served with onion rings, skin-on fries and spicy mayo

Grilled chicken version available

Panzanella (V) (N)

Cricket St Thomas Camembert, chunky ciabatta croutons, roasted sweet potato, walnuts & shredded candy beetroot with hot honey balsamic dressing

Garden Vegetable Burger (V)

Garden vegetable & grain burger patty topped with oven roasted peppers and Blackstone Vintage Cheddar Cheese. Served with smoky tomato chutney

(VE) option available

Desserts

Salted Caramel Sundae (V)

Chocolate & clotted cream ice cream, vanilla cheesecake, chocolate brownie, whipped cream and salted caramel sauce

Bramley Apple Tart (VE)

Served with coconut vanilla ice cream

Sticky Toffee Pudding (V)

Served with your choice of clotted cream ice cream or custard

While you wait

Olives (VE) £3.75

Bread & Oil (VE) £3.75

An extra treat...

Prosecco DOC £20
Lanson Le Black Creation Champagne NV £40
Lanson Le Rose Creation Champagne NV £45

Add a bottle of fizz

Whipped Goats Cheese (V) (N)

Hot honey drizzle, pistachio crumb, ciabatta croutons, beetroot and balsamic glaze

Soup of the Day (V)

Topped with croutons and served with a wedge of white bloomer bread and whipped herb butter
(VE) option available



How about a roast?

All of our meat roasts are served with garlic & rosemary duck fat roast potatoes, roasted root vegetables, Yorkshire pudding, sausage meat stuffing, gravy and seasonal greens.

7-hour Slow-Cooked

Rib of Beef

Served on the bone + £3 supplement

Roast Pork Loin

With crackling

Roast Beef Rump

Served pink

Roast Turkey Breast

With a pig-in-blanket

Trio of Roasts

Roast beef rump (served pink), roast pork loin with crackling and turkey breast with a pig-in-blanket

Woodland Mushroom Bourguignon Wellington (VE) (N)

With roast potatoes, roasted root vegetables, seasonal greens, sage & onion stuffing and gravy

Sunday sides

Cauliflower Cheese (V) + £3

Pigs-in-blankets + £2.5

Honey & Grain Mustard

Chipolatas + £4

Young guests £8

Roast Beef Rump

Roast Turkey Breast

Served with a pig-in-blanket

Roast Pork Loin

Woodland Mushroom

Bourguignon Wellington (VE)
With roast potatoes, roasted root vegetables, seasonal greens, sage & onion stuffing and gravy

Bakewell Tart (V) (N)

With raspberry coulis and custard
(VE) option available

Clementine Tart (V)

With a scoop of raspberry sorbet

Full allergen information is available on request – please speak to a team member or scan the QR code. (V) suitable for vegetarians. (VE) suitable for vegans. (N) dish contains nuts. (P) fish, poultry and shellfish dishes may contain bones and/or shell. Scampi may contain one or more tail per piece. Game dishes may contain traces of lead shot and bone fragments. 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' on our menu descriptions; our menu descriptions do not list all ingredients. 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. 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.

Scan here for allergen information

