

Game Festival

Wild. Seasonal. Limited edition.

GAME RAGU RIGATONI

A wild boar and venison ragu with rigatoni pasta, topped with grated parmesan 508kcal

WILD BOAR BURGER

Wild boar & apple burger topped with crispy prosciutto, extra mature Cheddar and a fig & pear chutney, served with fries and an apple & radish salad 1484kcal

PULLED VENISON BULGOGI

Tender pulled British venison in a dark Korean style soy and ginger sauce, served with rice, mixed pickles, carrot & cucumber ribbons, roasted peppers and topped with coriander and crispy noodles 715kcal

GAME MIXED GRILL

A wild boar kofta, British venison haunch steak and a confit duck leg, served with chips, a fried free range egg, onion rings, grilled heritage tomato & a peppercorn sauce 1850kcal

WILD VENISON HAUNCH & RED WINE JUS

British venison haunch steak on a roasted carrot & pepper purée base, served with roasted sweet potato, braised red cabbage and a rich red wine & cherry jus 634kcal

VENISON SAUSAGE WITH APPLE & SQUEAK

British wild venison sausages on a bed of apple & squeak, served with vegetable crisps and an apple cider, sage & cream sauce 1062kcal

Try pairing a dish with a bottle of...

PINOT NOIR, SATELLITE *New Zealand*

Smooth & vibrant with red fruits & spice 13.5% 



Chef&Brewer

COLLECTION

Adults need around 2000kcal a day.

Full allergen information is available on request – please speak to a team member or scan the QR code on our core menu. 🌱 Suitable for vegans. All dishes on this menu may contain traces of lead shot and bone fragments. Some dishes may contain alcohol which may not be listed on the menu. 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 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. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. 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.