



VALENTINE'S DAY

Three courses for £26 per person



CELEBRATORY TIPPLES


Bramble Twist Bombay Bramble Gin, Chambord & Schweppes Lemonade £8

Pink Berry Spritz Warner's 0% Pink Berry, Fever-Tree Raspberry & Orange Blossom Soda £6

Why not add a bottle of Riesling, Australia OR Nero d'Avola, Italy for £20


LET'S BEGIN

Apple Glazed Pork Belly with crunchy cabbage & beetroot salad

Mediterranean Medley  edamame houmous, golden beetroot, broccoli and spiced chickpeas with pomegranate, ciabatta croûtes and mixed seeds

Korean BBQ Chicken Strips with Korean BBQ sauce

Crispy Salt & Pepper Squid† with a sweet chilli relish



Baked Camembert (To Share)  Garlic and rosemary baked Camembert with toasted bloomer, ciabatta croûtes and honey roasted Chantenay carrots. Served with caramelised red onion chutney and whipped herb butter

MAIN EVENT

Confit Duck Leg (£3 supplement) with a potato cake, wilted spinach, whole roasted shallots, balsamic cherries and charred chicory

Sea Bass & Seared Scallops† pan-fried sea bass fillets and seared scallops on a bed of pea, mint & courgette risotto

Duo of Korean Chicken chicken breast and crispy chicken strips glazed in sticky Korean BBQ sauce with basmati & wild rice, pickled cucumber ribbons, tangy kimchi, fresh chilli and sesame seeds

Honey & Mustard Parsnip Bake   our take on a savoury bread & butter pudding. A cheesy parsnip bake, served with buttered cabbage and a creamy garlic sauce, topped with candied walnuts and parsnip crisps

Our burgers are served on a toasted seeded bun with onion rings, shredded lettuce, tomato and red onion with skin-on-fries. Swap your fries for salad.


Cheese & Bacon Burger hand-pressed beef burger with smoked cheese, smoked streaky maple bacon and a BBQ dip


Sriracha & Beyond Burger  Beyond Burger® patty, sriracha roasted cauliflower, smoked cheese and sriracha mayo  *vegan option available*


Hand-Battered Atlantic Cod† with tartare sauce and chips, with your choice of mushy or garden peas

7oz Fillet Steak (£7 supplement) with wilted spinach, stuffed mushroom, Irish Cheddar mac & cheese and merlot beef dripping gravy


SOMETHING SWEET


Cherry Brioche Bread & Butter Pudding  topped with black cherry compote and served with clotted cream ice cream

Triple Chocolate Brownie  with a chocolate sauce and clotted cream ice cream




Trio of Desserts (To Share)  a mini selection of our favourites perfect for sharing. Sticky toffee pudding cheesecake, mocha chocolate torte and salted caramel panna cotta. Served with double cream & strawberries

Spiced Caramel Panna Cotta  vanilla panna cotta with a spiced salted caramel sauce, served with clotted cream ice cream and shortbread biscuits

Mocha Chocolate Torte  with chocolate sauce and coconut vanilla ice cream encased in a dark chocolate dome and finished with a red sherbert crumb

Ice Cream & Sorbet  Your choice of three scoops, served with chocolate or salted caramel sauce and a chocolate chip cookie.

 *vegan option available*

Full allergen information is available on request – please speak to a team member or visit www.chefandbrewer.com.  Suitable for vegetarians.  Suitable for vegans.  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. 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. Wines available as part of offer are subject to availability and may change. Please advise the team of any dietary requirements before ordering. Please note we do not operate a dedicated vegetarian/vegan kitchen area. All stated weights are approximate prior to cooking. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.