

-bonniecheers to the bard!

Four course set menu

Celebrate with a seasonal sip

Whisky & Ginger

Monkey Shoulder Whisky with Fever-Tree Ginger Ale, garnished with a slice of lime

Glenfiddich Buck

Glenfiddich 12YO with Belvoir Farm Elderflower Cordial, finished with soda and garnished with a slice of lemon

Elderflower Buck

Belvoir Farm Elderflower Cordial, apple juice, Schweppes Lemonade



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 start?

Cullen Skink †

Traditional smoked haddock, potato and leek soup topped with seeded croutons and fresh chives

Pan-Fried King Prawns†

In a wild garlic butter with a bravas sauce, served with a toasted seeded roll

Trio of Beetroot ®

Pickled, candy and purple beetroot served with crumbled feta, fresh green shoots and pesto mayo

option available

The main event

Venison Burger°

Juicy venison burger topped with pesto mayo, crispy bacon, melted cheddar and crunchy veg slaw served with your choice of jacket potato, mash or salad

Fish Pie †

Prawns, smoked salmon & cod in a creamy sauce, topped with cheesy crushed potatoes. Served with toasted seeded bread, whipped butter and samphire minted peas

Roasted Vegetable & Grain Salad @

Mixed leaves with lentil and quinoa, roasted beetroot, red onion and butternut squash with tomato, cucumber ribbons and lemon parsley oil

Add Halloumi (*) Add Butternut squash (*) Add Chicken

Traditional Haggis

Vegan Haggis 🕫

Served with carrot & swede mash and roasted new potatoes

aff your dram!

Raise a wee glass the Scottish way. Served in 50ml measures. Ask a team member for the full range. Monkey Shoulder Blended Malt Scotch Whisky

Jura 10 YO Single Malt Whisky

The Glenlivet 12 YO Single Malt Whisky

Pudding

Lemon Posset ♥
With cherry compote

Bakewell Tart 🕪 🔊

Served with raspberry coulis and vegan ice cream

Coffee & Walnut Cheesecake (V) (N)

Baked vanilla cheesecake, candied walnuts and coffee caramel syrup

Full allergen information is available on request – please speak to a team member or scan the QR code. (v) suitable for vegetarians. (vi) suitable for vegans. (a) dish contains nuts. 1 Fish, poultry and shellfish dishes may contain bones and/or shell. '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. 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 meal. 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. 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 3/Z.

Scan here for allergen information

