

Our Sunday Best

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?

Olives

Mixed pitted green and Kalamata olives (326kcal) 3.75

Pork, Apple & Cider Terrine

With toasted seeded roll, whipped herb butter and caramelised red onion chutney (533kcal) 7.5

Soup of the Day

With seeded roll and whipped herb butter (526 - 603kcal) 6.25

 option available (163 - 240kcal)

To share

Baked British Cheese Sharer

Cricket St. Thomas Camembert with garlic & rosemary, served with toasted breads, whipped herb butter and caramelised onion chutney (1368kcal, serves 2) 14.5

Creamy Garlic Mushrooms

Grilled flat field mushrooms with wild garlic butter on toasted seeded roll with a creamy garlic sauce (576kcal) 6.75

Pan-Fried King Prawns†

In a wild garlic butter with a bravas sauce, served with toasted seeded roll (448kcal) 7.75

Our Sunday Roasts

There's nothing we love more than gathering around a generous Sunday Roast. It's a tradition we cherish at Chef & Brewer. We serve ours with love and pride.

7-hour Slow-Cooked Rib of Beef

Served on the bone (1719kcal) 19

Roast Pork Loin

With crackling (1459kcal) 16

Roast Beef Rump

Served pink (1128kcal) 17.5

Roast Turkey Breast

With pig-in-blanket (1204kcal) 16

Trio of Roasts

Roast beef rump (served pink), pork loin with crackling and turkey breast with pig-in-blanket (1367kcal) 18

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

The best bit...

Pigs-in-Blankets

(247kcal) 2.5

Cauliflower Cheese

(234kcal) 3

Gloriously Crispy Roast Potatoes

(242kcal) 1.5

For our younger guests

All of our meat roasts are served with roast potatoes, roasted root vegetables, seasonal greens, Yorkshire pudding and gravy.

Roast Beef Rump

(536kcal, 11.7g sugar, 1.42g salt) 8

Roast Pork Loin

(646kcal, 11.7g sugar, 1.44g salt) 8

Roast Turkey Breast

With pig-in-blanket (636kcal, 12.6g sugar, 3.36g salt) 8

Room for pud?

Turn over to discover our delicious desserts!

Adults need around 2000kcal a day.

Hello

Country pub classics

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

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) 21.5

Don't fancy a roast? No problem. tuck into something else from our pub classics menu. Fresh, welcoming and delicious – now that's what Sundays are all about.

Vegetable Grill (V)

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) 17.25

Grilled Sea Bass & King Prawn Risotto†

White wine risotto with peas, topped with sea bass fillet & pan-fried king prawns (806kcal) 19.75

Our burgers are served on a toasted seeded roll 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) 17.25

Garden Vegetable Burger (V)

Garden vegetable & grain burger pattie topped with oven-roasted peppers and Blackstone Vintage Cheddar. Served with smoky tomato chutney (837kcal) 15.25

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) 6.75
(VE) (N) option available (545kcal)

Rose Petal & Pistachio Panna Cotta (N)

With crushed pistachios and whipped cream (534kcal) 7

Salted Caramel Sundae (V)

Chocolate & clotted cream ice creams, vanilla cheesecake, whipped cream and salted caramel sauce (979kcal) 7

Ice Cream & Sorbet Selection (V)

(N)
Choose three scoops, various flavours (83 – 151kcal per scoop)
(VE) option available (258 – 348kcal) 5.25

Mini Pudding & Hot Drink (V)

Caramelised Vanilla Cheesecake (268kcal)
Bakewell Tart (N) (222kcal) 7
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)

Latte (112kcal)

Flat White (55kcal)

Americano Black (2kcal)

Also available with milk

Espresso (2kcal)

Double Espresso (2kcal)

Ask the team about our selection of liqueur coffees

Twinings Tea

A cup filled with care

Selection of Twinings Tea (0 – 28kcal)

Chocolate

Hot Chocolate (355kcal)

Luxury Hot Chocolate (480kcal)

With whipped cream & chocolate topping

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. (VE) 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, sugar and salt figures 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 1 of your 5 a day, look out for the symbol (1) (2). 1 of your 5 a day = 40-60g of fruit or vegetables, or 150ml pure juice. Children between 5-10 years old need around 1,800 calories a day, but this will vary by age and level of activity and some children will need less, and some will need more. †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