

# Enjoy three courses for £28

## Honeybee G&T

Savor the sweetness of nature with our Honeybee G&T. Crafted with Warner's Honeybee Gin, infused with their local honey. Paired with Fever-Tree Mediterranean Tonic and garnished with fresh rosemary. £8

*When you buy this drink, we will donate 50p+VAT on your behalf to the Macmillan Support Line, supporting anyone affected by cancer. †*

MACMILLAN  
CANCER SUPPORT

## 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.

## The main event

### 28-Day-Aged Prime Sirloin 8oz

With wild garlic butter, grilled half tomato and your choice of mash, jacket potato or seasonal salad + £3 supplement

### Grilled Lamb Rump †

With salsa verde, roast potatoes, charred baby gem, peas and fine beans + £3 supplement

### Grilled Seabass †

Served with broccoli, garden peas and roast new potatoes, topped with garlic, caper & butter sauce and served with charred lemon

### Garden Plot Medley (V)

Halloumi, roasted courgette and peppers, with pea houmous, coronation chickpeas and chilled peas, topped with mixed seeds and fresh radish

### Roast Vegetable Terrine (VE)

Layered root vegetables wrapped in a savoy cabbage parcel on a warm lentil salad and mixed vegetable & tomato sauce

## Pudding

### Salted Caramel Sundae (V)

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

### Bakewell Tart (V) (N)

With raspberry coulis and custard

(N) (VE) Option available

## Where to start?

### Creamy Garlic Mushrooms (V)

Grilled flat field mushrooms with wild garlic butter on toasted seeded roll with a creamy garlic sauce

### Asparagus & Smoked Hollandaise (V)

Grilled asparagus, poached egg and hollandaise sauce with a seeded shard

### Olive & Tomato Bruschetta (VE)

Olive & tomato tapenade on toasted seeded bread with balsamic glaze

## Sunday roasts

*All of our meat roasts are served with garlic & rosemary duck fat roast potatoes, roasted root vegetables, Yorkshire puddings, carrot & swede mash 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 pig-in blanket

## Sunday sides

Cauliflower Cheese (V) + £3.25  
Pigs-in-blankets + £3.25

## Young guests £8

Roast Beef Rump  
Roast Turkey  
Served with a pig in-blanket  
Roast Pork Loin

Our menu descriptions do not list all ingredients. Full allergen information is available on request – please speak to a team member or visit [www.chefandbrewer.com](http://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. Scampi may contain one or more tail per piece. 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. Our menu descriptions do not list all ingredients. We do not include 'may contain' information. 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; some children will need less, and some will need more. 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, Sunrize House, Ninth Avenue, Burton upon Trent, DE14 3JZ.

† 50p + 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