

# Three courses for £29

or two courses for £24

## While you wait

Bread & Oil  £3.75    Olives  £3.75

## Starters

**Creamy Garlic Mushrooms**   
Grilled flat field mushrooms with wild garlic butter, on toasted sourdough with a creamy garlic sauce

**Whipped Goats Cheese**    
Hot honey drizzle, pistachio crumb, ciabatta croutons, beetroot and balsamic glaze

**Crispy Squid**<sup>†</sup>  
With roasted garlic mayonnaise and charred lemon

**Sticky BBQ Chicken**  
Crispy chicken strips in a sticky Korean barbecue sauce, topped with fresh chilli and coriander

**Soup of the Day**   
Topped with croutons and served with a wedge of white bloomer bread and whipped herb butter

 *Option available*



only  
**£20**

Add a bottle of wine...

Sauvignon Blanc

Cabernet Sauvignon

Zinfandel Rosé

Prosecco DOC

**MACMILLAN**  
CANCER SUPPORT

For every bottle of wine purchased, we'll donate £1 to Macmillan Cancer Support

## Mains

**28-Day-Aged Prime Sirloin 8oz** + £4 supplement  
With wild garlic butter, seasonal salad, grilled half tomato and chips  
+ £2 Steak sauce  
*Creamy peppercorn & brandy sauce, merlot & beef dripping gravy or grilled flat field mushroom with garlic cream sauce*

**Hand-Battered Cod & Chips**<sup>†</sup>  
Served with chips and tartare sauce and your choice of mushy or garden peas  
+ £2.5 Scampi<sup>†</sup> with bloomer bread & butter

**Grilled Sea Bass & King Prawn Risotto**<sup>†</sup>  
White wine risotto with peas, topped with sea bass fillet & pan-fried king prawns

**Crispy Chicken Burger**  
Rosemary chicken fillet, smoked bacon, Blackstone Vintage Cheddar cheese, sticky bacon & ale jam and roasted garlic mayonnaise. Served with onion rings, skin-on fries and spicy mayo  
*Grilled chicken version available*

**Panzanella**    
Cricket St Thomas Camembert, chunky ciabatta croutons, roasted sweet potato, walnuts & shredded candy beetroot with hot honey balsamic dressing

**Garden Vegetable Burger**   
Garden vegetable & grain burger pattie topped with oven roasted peppers and Blackstone Vintage Cheddar Cheese. Served with smoky tomato chutney  
 *Option available*

## Desserts

**Salted Caramel Sundae**   
Chocolate & clotted cream ice cream, vanilla cheesecake, chocolate brownie, whipped cream and salted caramel sauce

**Bramley Apple Tart**   
Served with coconut vanilla ice cream

**Bakewell Tart**    
With raspberry coulis and custard  
 *Option available*

**Clementine Tart**   
With a scoop of raspberry sorbet

**Sticky Toffee Pudding**   
Served with your choice of clotted cream ice cream or custard

## How about a roast?

All of our meat roasts are served with garlic & rosemary duck fat roast potatoes, roasted root vegetables, Yorkshire pudding, sausage meat stuffing, gravy and seasonal greens

**7-hour Slow-Cooked Rib of Beef**  
+ £3 supplement  
Served on the bone

**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 a pig-in-blanket

**Woodland Mushroom Bourguignon Wellington**   
With roast potatoes, roasted root vegetables, seasonal greens, sage & onion stuffing and gravy

## Sunday sides

Cauliflower Cheese  + £3  
Pigs-in-blankets + £2.5  
Honey & Grain  
Mustard Chipolatas + £4

## Young guests £8

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

Woodland Mushroom Bourguignon Wellington   
*With roast potatoes, roasted root vegetables, seasonal greens, sage & onion stuffing and gravy*

Full allergen information is available on request – please speak to a team member or scan the QR code.  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. 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. 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.

Scan here for allergen information



GK11913/78156