

What Dad loves

Enjoy three courses for £28

Today's Cask Ale



Golden Nectar (ALC. 3.4% VOL)

A refreshing, hoppy golden ale with citrus and tropical fruit notes

*10p from your pint of Golden Nectar will be donated to Bumblebee Conservation Trust

Where to start?

Whipped Goat's Cheese (V) (N)

Hot honey drizzle, pistachio crumb, ciabatta croutons, beetroot and balsamic glaze

Crispy Squid†

Served with roasted garlic mayonnaise and charred lemon

Olive & Tomato Bruschetta (VE)

Olive & tomato tapenade on grilled ciabatta with balsamic glaze

Sticky Barbecue Chicken

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

Scottish Smoked Salmon Salad†

Fennel and orange salad, with orange & dill dressing

The main event

Hand-Battered Cod & Chips†

Served with chips and tartare sauce and your choice of mushy or garden peas

Add Scampi† with bloomer bread & butter + £2.5

28-Day-Aged Prime Sirloin 8oz

Served with wild garlic butter, seasonal salad, grilled half tomato and chips + £3 supplement

Grilled Sea Bass & King Prawn Risotto†

White wine risotto with peas topped with sea bass fillet & pan-fried king prawns

Grilled Lamb Rump†

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

Crispy Chicken Burger

Rosemary chicken fillet, smoked bacon, Blackstone Vintage Cheddar cheese, sticky bacon & ale jam and roasted garlic mayonnaise in a toasted seeded bun, with baby gem lettuce. Served with onion rings and skin-on fries

Grilled chicken version available

Vegetable Grill (VE)

Grilled butternut squash steak, flat field mushroom, roasted onion, roasted sweet potato, charred courgette, garden peas and grilled tomato. Served with chips and balsamic gravy

Spicy Tomato Gnocchi (V)

With roast pepper, asparagus and broccoli, topped with mixed seeds and cheese crisp

(VE) option available

Pudding

Salted Caramel Sundae (V)

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

Rose Petal & Pistachio Panna Cotta (N)

With crushed pistachios and whipped cream

Chocolate Brownie (V)

With a rich chocolate sauce and clotted cream ice cream

Sunday roasts

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

Woodland Mushroom Bourguignon Wellington (VE)

With roast potatoes, roasted root vegetables, seasonal greens, sage & onion stuffing and gravy

Sunday sides

Cauliflower Cheese (V) + £3

Pigs-in-Blankets + £2.5

Cottage Pie Croquettes + £5

Young guests £8

Roast Beef Rump (2)

Roast Turkey Breast (2)

Served with a pig-in-blanket

Roast Pork Loin (2)

Woodland Mushroom Bourguignon Wellington (2) (VE)

With roast potatoes, roasted root vegetables, seasonal greens, sage & onion stuffing and gravy

Clementine Tart (V)

With a scoop of raspberry sorbet

Bramley Apple Tart (VE)

Served with coconut vanilla ice cream




Bakewell Tart (V) (N)



With raspberry coulis and custard

(VE) (N) option available



Father's Day at Chef&Brewer COLLECTION

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. 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. 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. For 1 of your 5-a-day, look out for the symbol  .
1 of your 5-a-day = 40-60g of fruit or vegetables, or 150ml pure juice. All service charges and tips are paid in full to our team members and all tips can be processed via credit/ debit card.

*10p + VAT from every pint of Golden Nectar sold in Chef & Brewer pubs from 20th May – 5th September will be donated to Bumblebee Conservation Trust, a registered charity in England and Wales (1115634).

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

GK11016/71348