

What Dad loves

Two courses £25 | Three courses £29

Today's Cask Ale



Golden Nectar (ALC. 4% VOL)

A refreshing, hoppy golden ale with citrus and tropical fruit notes
20p from your pint of Golden Nectar will be donated to Shropshire Wildlife Trust

Where to start?

Hot Devon Crab & Croxton Manor Dip †

Served with sourdough shards and Peter's Yard crackers
+ £2 supplement

Honey & Ale Crispy Chicken

Rosemary & chive chicken strips with honey & ale barbecue sauce

Chargrilled Asparagus & Smoked Hollandaise (V)

Served with a poached egg, smoked Hollandaise sauce and sourdough shard

Crispy Squid †

Served with roasted garlic mayonnaise and charred lemon

Wild Garlic Mushrooms (V)

Grilled flat field mushrooms with wild garlic butter, on toasted sourdough with a creamy garlic sauce

Duo of Beetroot (VE)

Roasted beetroot & pickled golden beetroot, herb yogurt and sourdough shard, topped with mixed seeds and fresh radish

The main event

Hand-Battered Cod & Chips †

Served with chips and tartare sauce and your choice of mushy or garden peas
Add Whitby Scampi † with bloomer bread & butter for £2.5

28-Day-Aged Prime Sirloin 8oz

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

Pan Fried Seabass †

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

Pan Fried Lamb Rump

Served on a bed of fine beans with shallot butter, roast new potatoes, charred baby gem, garden peas and fresh radish, topped with mixed garden herb sauce + £5 supplement

Crispy Chicken Burger

Rosemary & chive chicken fillet, smoked bacon & ale jam and roasted garlic mayonnaise on a toasted seeded bun, with baby gem lettuce, tomato and red onion.
Served with onion rings, skin-on fries and spicy mayo
Grilled chicken version available

Mushroom & Ale Pie (VE)

Served with herb roasted carrots, seasonal veg and gravy with your choice of oven-baked chips or mash

Pudding

Chocolate Fondant (V)

Indulgent chocolate brownie topped with a scoop of white chocolate ice cream in a dark chocolate dome.
Served with a jug of hot chocolate sauce

Salted Caramel Sundae (V)

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

Sunday roasts

All our meat roasts are served with garlic & rosemary duck fat roast potatoes, herb-roasted carrots, seasonal greens, a Yorkshire pudding, sausage meat stuffing and gravy.

7-hour Slow-Cooked Rib of Beef

Served on the bone
+ £3 supplement

Roast Pork Loin

With crackling

Roast Sirloin of Beef

Roast Turkey Breast

With a pig-in-blanket

Trio of Roasts

Pork loin, sirloin of beef & turkey breast

Woodland Mushroom Wellington (VE)

With roast potatoes, herb-roasted carrots, seasonal vegetables, sage & onion stuffing and gravy

Sunday sides

Cauliflower Cheese (V) + £2.99

Pigs-in-blankets + £2.49

Cottage Pie Croquettes + £3.99

Young guests £7.99

Served with roast potatoes, herb-roasted carrots, seasonal vegetables, sage & onion stuffing and gravy. Choose from:

Roast Sirloin of Beef
Roast Turkey served with a pig-in-blanket
Roast Pork Loin
Woodland Mushroom Wellington (VE)

Bakewell Tart (V) (N)

With raspberry coulis and custard
(VE) (N) Option available

Sherry Trifle (V)




Vanilla sponge with strawberry & sherry compote, custard and whipped cream

Bramley Apple Tart (VE)

Served with coconut vanilla ice cream



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. 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.

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