



Chef&Brewer
COLLECTION

Comforting
& classic
Set menu

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Set menu

Where to begin?

Soup of the Day Ⓥ

Topped with croutons and served with a wedge of white bloomer bread and whipped herb butter

Ⓥ Option available

Garden Patch Medley Ⓥ

Roasted courgette and peppers, with pea houmous, coronation chickpeas, chilled peas, sourdough shard and topped with mixed seeds and fresh radish

Country pub classics

Cumberland Sausage & Mash

Cumberland sausages served with buttery mash, garden peas, gravy and topped with carrot crisps

Barber's Smothered Chicken

Chicken breast wrapped in bacon topped with melted Barber's of Somerset Cheddar and honey & ale barbecue sauce. Served with onion rings, chips and seasonal salad

Gammon Steak

7oz gammon steak with a fried free-range egg, grilled pineapple, chips and garden peas

Mushroom & Ale Pie Ⓥ

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

Garden Plot Medley Ⓥ

Roasted courgette and peppers, with pea houmous, coronation chickpeas, chilled peas, sourdough shards and topped with mixed seeds and fresh radish

Add Roasted Squash Ⓥ +2

Add Grilled Chicken Breast +3.5

Add Halloumi Ⓥ +3.5

Puddings

Triple Chocolate Brownie Ⓥ

With a rich chocolate sauce and clotted cream ice cream

Bramley Apple Tart Ⓥ

With coconut vanilla ice cream

Sticky Toffee Pudding Ⓥ

With a rich date & sultana toffee sauce and clotted cream ice cream

Ice Cream & Sorbet Selection Ⓥ

Three scoops with your choice of chocolate or salted caramel sauce, served with a chocolate chip cookie

Ⓥ option available

Two courses **£16.50**
Add a third course for £3

Available all day Monday - Thursday
and until 4pm on Friday

Creamy Garlic Mushrooms Ⓥ

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

Barbecue Chicken Strips

Crispy battered chicken strips with a honey barbecue dip

28-Day-Aged Prime Sirloin 8oz

With wild garlic butter, seasonal salad, grilled half tomato and chips

+5 supplement

British Slow-Cooked Steak & Ale Pie

With a shortcrust pastry base and a flaky puff pastry lid, herb-roasted carrots, seasonal veg and gravy with your choice of chips or buttery mash

Barber's Cheddar & Bacon Burger

Hand-pressed beef burger on a toasted seeded bun with baby gem lettuce and tomato, smoked bacon, Barber's of Somerset Cheddar and sticky bacon & ale jam. Served with skin-on-fries, onion rings and honey & ale barbecue sauce

Garden Vegetable Burger Ⓥ

Garden vegetable & grain burger pattie on a toasted seeded bun, with baby gem lettuce and tomato, topped with oven roasted peppers and Barber's of Somerset Cheddar. Served with skin-on-fries, onion rings and smoky tomato chutney

Ⓥ option available

Hot stuff

Add a hot
drink for a
perfect finish

Cappuccino / Latte
/ Flat White 3.5

Americano 3.25

Espresso 2.75

Twinings Tea 3.25

Hot Chocolate 3.5

For calorie information please take a look at our main menu.

Full allergen information is available on request – please speak to a team member or visit www.chefandbrewer.com. Ⓥ suitable for vegetarians. Ⓥ suitable for vegans. 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.