

Evening Set Menu

2 courses £13.49 • 3 courses £15.49

Served from 4pm, Monday to Thursday

STARTERS

Today's soup (v)

with bloomer bread and butter

Stilton® & peppercorn mushrooms (v)

on a toasted garlic brioche

Calamari†

panko-coated with garlic & rosemary mayo

Devilled whitebait†

in a spiced coating with tartare sauce

Oak-smoked chicken liver pâté or Homemade smoked mackerel pâté† **NEW**

with lamb's lettuce, toast and butter

MAINS

Burgers are served in a brioche bun with skin-on fries, house slaw and barbecue dip.

Gourmet beef burger

topped with smoked Cheddar, smoked streaky bacon, free-range fried egg and signature burger sauce

Gourmet chicken burger

grilled chicken breast topped with smoked Cheddar and smoked streaky bacon

Ultimate vegan burger (ve) **NEW**

a delicious meat-free burger, topped with fried onions and a melting vegan slice, in a toasted poppy seed bun with mayo and shredded iceberg lettuce. Served with house slaw, barbecue dip and chips
Swap your chips (ve) for skin-on fries (v)

Luxury lasagne

beef with pancetta & red wine sauce, with triple-cooked chips or garlic ciabatta and dressed leaves

Gammon and egg

free-range fried egg, grilled pineapple, triple-cooked chips and garden or mushy peas

Hunter's chicken

with grilled back bacon, topped with melted smoked Cheddar and barbecue sauce. Served with onion rings, triple-cooked chips, house slaw and dressed side salad

Cod and chips†

hand-battered Atlantic cod with garden or mushy peas and tartare sauce
Add bloomer bread and butter for £1.29

Vegetarian fish and chips (v)

hand-battered lemon & coriander halloumi with garden or mushy peas and tartare sauce

Asian noodle salad (ve) **NEW**

carrot and cucumber ribbons, pak choi, coriander, sliced red chilli, Asian slaw, grapefruit and Thai dressing
With halloumi (v), courgette & harissa flavoured rice skewers (ve), chicken or sea bass†

All our pies are served with triple-cooked chips or mashed potato, buttered seasonal veg and premium gravy.

Steak & red wine pie **NEW**

slow-cooked farm-assured British beef in a rich red wine gravy, with roasted baby onions and mushrooms in a hot water crust pastry

Chicken & mushroom pie **NEW**

hot water crust pastry with British chicken, leeks and roasted woodland mushrooms in a creamy white wine sauce topped with a puff pastry lid

FOR AN EXTRA SPECIAL TREAT

Chef's Summer garden bowl (ve) **NEW**

(£2 supplement)

warm salad of new potatoes, asparagus, garden peas, baby gem, Tenderstem™ broccoli and spring onion dressed with lemon oil

Choose your topping

halloumi (v), courgette & harissa flavoured rice skewers (ve), rump steak, salmon†, chicken or sea bass†

9oz Rump steak (£2 supplement) or

8oz Sirloin steak (£4 supplement)

served with grilled tomato, sautéed mushrooms, lamb's lettuce and onion rings. Plus, a choice of triple-cooked chips, mashed potato, jacket potato or salad

Chicken tikka makhani tiffin

(£2 supplement)

with gobi saag, turmeric rice, garlic & coriander glazed naan, poppadom, spicy mango salsa and raita dip

Goan vegetable masala tiffin (v) **NEW**

(£2 supplement)

with gobi saag, turmeric rice, garlic & coriander glazed naan, poppadom, spicy mango salsa and raita dip

Also available as a vegan option

Sea bass and seared scallops† (£3 supplement)

two grilled sea bass fillets and pan-fried scallops served on a prawn, pea & chive risotto

PUDDINGS

Millionaire's cheesecake

with salted caramel sauce and whipped double cream

Chocolate fudge cake

served warm or cold with double cream, ice cream or custard

Home-baked crumble of the day

with custard, double cream or ice cream

Kentish Bramley apple & blackberry crumble pie

shortcrust pastry with apples & blackberries and a crumble topping, served with custard, double cream or ice cream

Salted caramel sundae

chocolate and clotted cream ice cream, vanilla cheesecake, Belgian chocolate brownie chunks, whipped double cream and salted caramel sauce

(v) All puddings are vegetarian

We also serve our main menu all day

(v) Suitable for vegetarians. (ve) Suitable for vegans. † Fish and poultry dishes may contain bones and/or shell. Some dishes may contain alcohol which may not be listed on the menu.

Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free-from' traces of allergens. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Please advise the team of any dietary requirements when ordering. All weights are approximate prior to cooking. Our menu descriptions do not list all ingredients. Full allergen information is also available at www.chefandbrewer.com. Tesco Clubcard and Gourmet Society cards cannot be used in conjunction with this deal. All service charges, cash and credit/debit card tips are paid in full to our team members. Stilton® and Tenderstem™ are registered trademarks.

CHEF & BREWER

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