

STARTERS

STILTON & PEPPERCORN MUSHROOMS (V)

on a toasted garlic brioche

SPICED BREADED CHICKEN

with garlic & rosemary mayo

CHICKEN AND CHORIZO SKEWERS

on a bed of roasted vegetables, cucumber ribbons, cherry tomatoes, pomegranate jewels, mixed seeds and a balsamic reduction, with garlic & rosemary mayo

FARMHOUSE PÂTÉ

pork & chicken liver with cider & mustard, with toasted bloomer and ale chutney

BREWER'S SCALLOPS AND PULLED PORK

in a barbecue sauce with roasted red peppers, fresh rocket and a blackberry & balsamic reduction

TODAY'S SOUP (V)

with bloomer bread and butter

DEVILLED WHITEBAIT †

in a spiced coating with tartare sauce

ATLANTIC PRAWN COCKTAIL †

with Marie Rose sauce, bloomer bread and butter

HOISIN DUCK WINGS

marinated in five spice and garlic, tossed in a hoisin & blackberry sauce with spring onions, red chilli and coriander

BUBBLE & SQUEAK

savoy cabbage & baked potato cake, smoked streaky bacon, free-range poached egg and
smoked Hollandaise sauce

SHARERS

BUTCHER'S BLOCK

chicken and chorizo skewers, spiced breaded chicken, pork sausages, farmhouse pâté
and prosciutto wrapped asparagus. With garlic ciabatta, toasted bloomer, ale chutney
and garlic & rosemary mayo

BOX BAKED CAMEMBERT (V)

with red onion chutney, toasted white, malted and sun-dried tomato breads

FISHERMAN'S CATCH †

cod goujons, devilled whitebait, flaked smoked mackerel in mayo, smoked salmon
terrine and succulent prawns. With toasted bloomer, Marie Rose and tartare sauces

MAINS

FROM THE GRILL

Our Black Angus steaks are matured for at least 28 days, sourced from grass-fed and
pasture-reared cattle.

OUR SIGNATURE MIXED GRILL

Black Angus rump steak, chicken breast, 7oz gammon steak, pork sausage, black
pudding, a free-range egg, crispy onion wedge, grilled tomato and a choice of chips,
mashed potato, jacket potato or salad

Steaks are served with a crispy onion wedge, grilled tomato, button mushrooms and an
iceberg lettuce wedge drizzled with honey & mustard dressing.

BLACK ANGUS SIRLOIN

beautifully tender 8oz steak with marbling for a greater depth of flavour

BLACK ANGUS RUMP

firmer texture 9oz steak for fuller flavour

BLACK ANGUS RIB EYE

melt-in-your-mouth 9oz marbled steak that's supremely tender

BLACK ANGUS FILLET

prized for its delicate structure, an extra tender 7oz steak with a jug of creamy
peppercorn sauce

SIGNATURE SAUCES/BUTTERS

- Creamy peppercorn sauce •
- Smoked Hollandaise sauce •
- Red wine, onion & chorizo sauce •
- Smoked black garlic butter •
- Basil, tomato & parmesan butter •



CHEF'S INSPIRED DISHES

SEA BASS AND SEARED SCALLOPS †

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

GOURMET CHICKEN PLATE

pan-fried chicken breast, a mini chicken & Portobello mushroom pie with basil, tomato & parmesan mashed potato, pesto roasted red onion & red peppers and white wine sauce

SEAFOOD GRILL †

cod loin, salmon and sea bass fillets with garlic & coriander glazed wild Patagonian king prawns, chips, pesto roasted red onion & red peppers and smoked Hollandaise sauce

ITALIAN PLATTER

chicken & rosemary ravioli tossed in pesto, semi-dried tomatoes, olives and Gran Moravia cheese, with a stone-baked flatbread with caramelised red onion chutney and crispy prosciutto and a mozzarella, cherry tomato & rocket salad

BREWER'S RIB OF BEEF AND PULLED PORK

marinated in barbecue sauce, our beef is slow-cooked and served on the bone with sweet potato fries and garlic & herb glazed corn on the cob and coleslaw

FETA & WATERMELON SALAD (V)

a bed of baby spinach, gem lettuce and rocket with quinoa & black barley, grated carrot and pomegranate jewels. Topped with crumbled feta, watermelon and drizzled with honey & mustard dressing

CHEF'S KITCHEN GARDEN BOWL (V) (VG)

roasted baby potatoes, butternut squash, red pepper & red onion with asparagus and tenderstem broccoli. Choose your topping and dressing:



BURGERS

Burgers are served in a toasted brioche bun with our premium skin-on fries and coleslaw.

GOURMET BEEF BURGER

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

GOURMET CHICKEN BURGER

grilled chicken breast topped with smoked Cheddar and smoked streaky bacon, with barbecue dip

CHEF'S SPECIALITY WAGYU BEEF BURGER

our signature burger sauce topped with crispy prosciutto and served with barbecue dip

GOURMET VEGGIE BURGER (V)

spiced butternut squash and sesame falafel burger with spicy mango salsa, served with
barbecue dip

BUTTERMILK CHICKEN BURGER

in a seasoned rosemary crumb, topped with crispy prosciutto, smoked Cheddar and
coleslaw with garlic & rosemary mayo

BREWER'S HOG ROAST BURGER

6oz gammon and 4oz British pork & black pepper burgers topped with pulled pork and
crackling with apple stuffing and barbecue dip

PIES

Our pies come from one of Britain's oldest family-owned bakeries. Served with mashed
potato, buttered seasonal veg and gravy.

AWARD-WINNING STEAK & ALE

farm-assured British beef & Ruddles ale gravy in shortcrust pastry

CHICKEN & PANCETTA

in a creamy Chardonnay sauce, topped with puff pastry



PUB CLASSICS

HAND-BATTERED ATLANTIC COD & CHIPS †

with garden or mushy peas and tartare sauce add hand-sliced bloomer bread & butter

BREWER'S CHICKEN

with barbecue sauce, grilled back bacon, melted smoked Cheddar, chips, coleslaw and garden peas

SLOW-COOKED PORK BELLY

in a toffee apple glaze with mashed potato, fine green beans, honey-roasted parsnips, rich red wine sauce and baked Red Delicious apple

VEGETARIAN FISH & CHIPS (V)

deep-fried lemon & coriander halloumi with garden or mushy peas and tartare sauce

LUXURY FISH PIE †

with mashed potato and mature Cheddar with buttered seasonal veg

CHICKEN TIKKA MAKHANI TIFFIN

with black lentil dahl, turmeric rice, garlic & coriander glazed naan, poppadum, spicy mango salsa and yoghurt dip

ROASTED VEGETABLE JALFREZI TIFFIN (V)

with black lentil dahl, turmeric rice, garlic & coriander glazed naan, poppadum, spicy mango salsa and yoghurt dip

OVEN-BAKED LASAGNE

farm-assured British beef in red wine sauce, with garlic ciabatta and dressed salad

SLOW-COOKED LAMB SHOULDER

with mashed potato, buttered seasonal veg and a rich red wine sauce

CAESAR SALAD

gem lettuce, anchovies, sun-dried tomato croutons, Gran Moravia cheese and Caesar dressing add chicken and bacon

GOURMET SAUSAGE & MASH

pork, black pudding & wholegrain mustard sausages with mashed potato, wilted spinach, roasted red onion, crispy prosciutto and a rich red wine sauce

SIDES

SKIN-ON FRIES

SWEET POTATO FRIES

CHIPS

CRISPY ONION WEDGE

EIGHT ONION RINGS

ROASTED BABY POTATOES

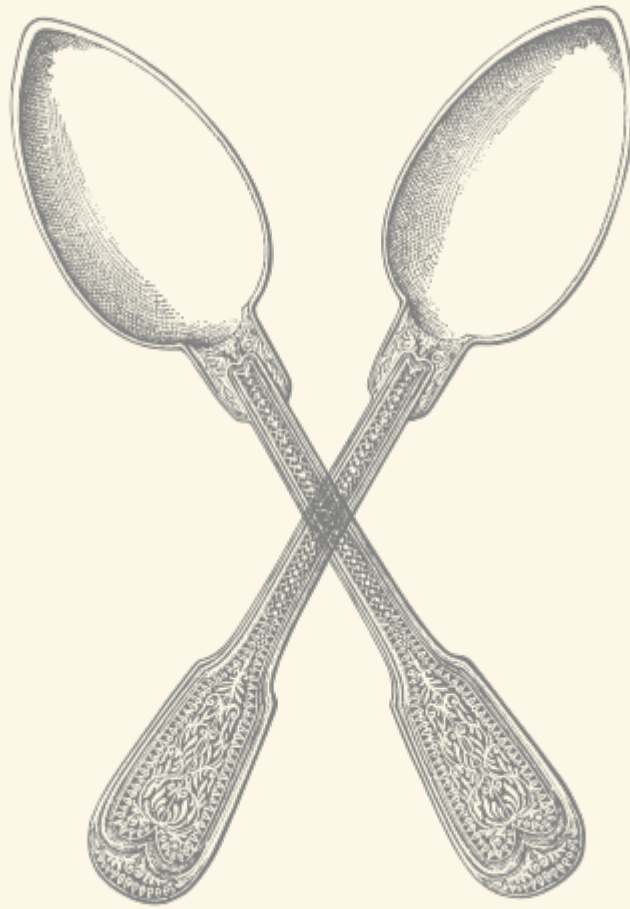
DRESSED SEASONAL SALAD

BUTTERED SEASONAL VEG

GARLIC CIABATTA WITH CHEDDAR

GARLIC CIABATTA

CORN ON THE COB



PUDDINGS

We admit it! We do everything we can to tempt you to try one of our sumptuous puddings. Our two new dishes are Eton Mess Sundae with white chocolate mousse, fresh strawberries and raspberry coulis and an irresistible Summer Pudding, packed full of summer berries with a delicious prosecco sorbet - all too tempting for words.

SUMMER PUDDING

topped with mixed berries, raspberry coulis and prosecco sorbet

KENTISH BRAMLEY APPLE PIE (V)

in shortcrust pastry with custard, double cream or ice cream

ETON MESS SUNDAE (V)

Eton mess ice cream, crushed meringue, white chocolate mousse, raspberry coulis and fresh strawberries

ICE CREAM AND SORBET (V)

choose three scoops from today's flavours

ULTIMATE STICKY TOFFEE PUDDING (V)

with dates, sultanas, a toffee, caramel & vanilla sauce and custard

MILLIONAIRE'S CHEESECAKE (V)

vanilla cheesecake with chunky cookie dough pieces, caramel & chocolate fudge sauce, crumbled shortbread and whipped double cream

HOME-BAKED CRUMBLE OF THE DAY (V)

with custard, double cream or ice cream

INDULGENT CHOCOLATE FUDGE CAKE (V)

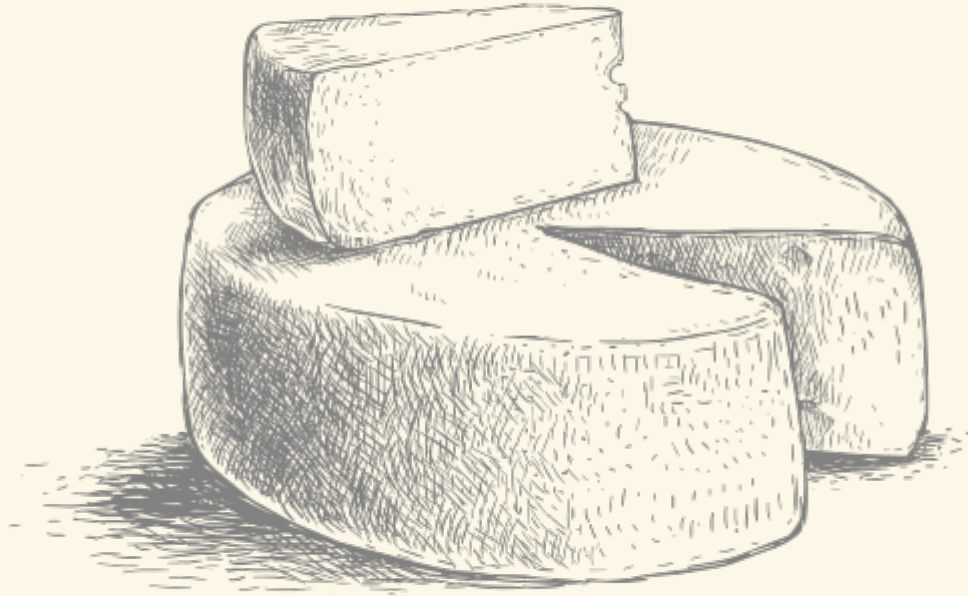
served warm or cold with double cream, ice cream or custard

SALTED CARAMEL SUNDAE (V)

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

CHOCOLATE & COCONUT TORTE (VG)

a date & nut base, Belgian chocolate & coconut milk torte, with coconut milk and maple syrup swirls and vanilla ice cream



CHEESE BOARD

Somerset Brie, Stilton and mature Cheddar with cheese biscuits, caramelised red onion chutney and fresh grapes