

SUNDAY MENU

WE'RE DELIGHTED TO WELCOME YOU BACK

We want your time with us to be as enjoyable as possible.
That's why we've introduced a number of new measures to keep you and our team members as safe as possible.

We're providing full table service in our restaurant and garden areas

All our menus are disposable and will be recycled after each use

We'll bring sanitised condiments and cutlery to your table

You can 'Order & Pay', as well as view menus & allergens through the 'Greene King' app (see overleaf for more details)

Our five key promises to you, to keep our team and guests as safe as possible:



SAFE SOCIALISING

We'll do everything we can to make it easy to socialise safely with your loved ones



CLEANING MONITOR

We're cleaning more thoroughly and more often



HAND SANITISERS

These are available for you to use at our entrances and throughout the pub



LOOKING AFTER OUR TEAM

All our team members will receive extra training, from safe working practices to enhanced cleaning routines



REDUCED CONTACT

We're using protective screens, disposable menus, cashless tills and 'Order & Pay'

If you'd like any more information on what we're doing to keep you safe, just ask a member of the team.

STARTERS

Cajun Chicken Goujons hand-battered, with IPA barbecue sauce **5.19**

NEW Scottish Rope-Grown Mussel[†] in a creamy garlic & white wine sauce, with samphire, toasted sourdough and butter **6.99**

Oak-Smoked Chicken Liver Pâté with caramelised red onion chutney, toasted sourdough and butter **5.89**

Chef's Soup of the Day (v) with white bloomer and butter **4.19**

NEW King Prawn & Avocado Cocktail[†] with baby gem, Bloody Mary cocktail sauce, toasted sourdough and butter **5.69**

Stilton & Peppercorn Mushrooms (v) on toasted sourdough **5.29**

NEW Crispy Salt & Pepper Squid[†] with sweet chilli relish **5.99**

Red Pepper & Sweet Potato Koftas (ve) with mixed leaves and cucumber & mint dip **4.99**

SHARERS

NEW Sharing Board[†] lamb & rosemary koftas with a cucumber & mint dip, Cajun chicken goujons with a creamy white barbecue sauce, crispy salt & pepper squid with a sweet chilli relish and garlic & coriander flatbreads with red pepper houmous, pomegranate and toasted mixed seeds **13.99**

Rosemary & Garlic Camembert (v) topped with toasted mixed seeds and truffle oil. Served with crudités, caramelised red onion chutney, bread selection and handmade cheese & mustard straws **9.49**

OUR SUNDAY ROASTS

All of our Sunday meat roasts are served with garlic & rosemary goose fat roast potatoes or minted baby potatoes, glazed seasonal veg, honey-roast carrots, Yorkshire pudding, sausage meat stuffing and lashings of rich gravy.

SIGNATURE ROASTS

Slow-Cooked Rib of Beef cooked for 7 hours, served on the bone with a Merlot & beef dripping sauce **14.99**

Slow-Cooked Pork Belly cooked for 6 hours, served with crackling and apple sauce **13.29**

Slow-Cooked Lamb Shoulder cooked for 12 hours, served on the bone **13.99**

NEW Roast Pork Loin with crackling and apple sauce **10.49**

NEW Roast Sirloin of Beef with horseradish sauce. Served pink **11.49**

TRADITIONAL ROASTS

Roast Turkey Breast with a pig-in-blanket and cranberry sauce **10.49**

Trio of Roasts roast pork loin with crackling, sirloin of beef and turkey breast, with your choice of apple, horseradish or cranberry sauce **11.99**

Mushroom, Stilton & Spinach Wellington (v) with vegetarian roast potatoes or minted baby potatoes, sage & onion stuffing, Yorkshire pudding, glazed seasonal veg, honey-roast carrots and vegetarian gravy **9.69**

SUNDAY ROAST SIDES

Cheese & Mustard Mash with Smoked Bacon **2.79**
Buttered Cabbage with Smoked Bacon **2.29**
Yorkshire Pudding (v) **0.99**

Pigs-in-Blankets **1.79**
Croxton Manor & Yorkshire Ale Cauliflower Cheese (v) **1.99**

Stuffed Yorkshire Pudding with beef burnt ends and a Merlot & beef dripping sauce **2.49**

Topped Roast Potatoes with beef burnt ends and a Merlot & beef dripping sauce **2.49**

FROM THE GRILL

Served with half a grilled tomato, onion rings and a choice of triple-cooked chips, jacket potato or dressed salad.

28-Day-Aged Prime Sirloin 8oz a prime cut from the centre of the sirloin with a tender and delicate flavour. Recommended medium-rare **15.49**

14-Day-Aged Fillet 7oz the most tender and delicate steak, served with your choice of steak sauce. Recommended rare **19.99**

Chef's Mixed Grill rump steak, chicken breast, gammon steak, pork sausage, black pudding and a fried free-range egg **16.99**

28-Day-Aged Bistro Rump 8oz a cut from the centre of the rump giving a lean steak with a firmer texture and fuller flavour. Recommended medium **13.49**

Upgrade to Sweet Potato Fries for £1

PUB CLASSICS

Hand-Battered Atlantic Cod and Chips[†] with triple-cooked chips, garden or mushy peas and tartare sauce **11.49**
Add bread and butter for £1.29

Steak & Red Wine Pie award-winning slow-cooked farm assured British beef hot water crust pie with mushrooms and roasted baby onions in a rich red wine gravy. Served with triple-cooked chips or buttered mash, glazed seasonal veg and a rich gravy **11.99**

Chicken & Woodland Mushroom Pie farm assured British chicken hot water crust pie, with leek & mushroom in a creamy white wine sauce. Served with triple-cooked chips or buttered mash, glazed seasonal veg and a rich gravy **11.99**

Hand-Battered Lemon & Coriander Halloumi (v) with triple-cooked chips, garden or mushy peas and tartare sauce **9.99**

Signature Hunter's Chicken grilled chicken breast and gammon steak, Croxton Manor & Yorkshire ale melted cheese, IPA barbecue sauce and smoked bacon. With triple-cooked chips, onion rings and house slaw **13.49**

Sea Bass and Seared Scallops[†] grilled sea bass fillets and pan-fried scallops, served on a king prawn, white wine & pea risotto **15.49**

NEW Chef's Seasonal Garden Bowl (ve) (621 Calories) spinach and rocket with pomegranate, Tenderstem™ broccoli, avocado, tomato, red onion and sourdough croutons, with a mustard & balsamic vinaigrette and mixed seeds **9.99**

Tailor your salad, add: Chicken Breast, Grilled Halloumi (v), or Red Pepper & Sweet Potato Koftas (ve) **for £3**
Sea Bass Fillets[†], Rump Steak or Scottish Salmon[†] for £4

STEAK SAUCES

Creamy Peppercorn & Brandy **1.69**
Garlic & Mushroom **1.69**
Merlot & Beef Dripping **1.69**

STEAK SIDES

Creamy Mac 'n' Cheese **2.49**
Stilton & Peppercorn Sautéed Mushrooms **2.49**

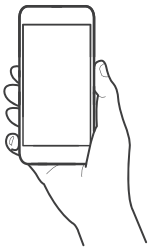
Surf & Turf[†] garlic & coriander-glazed king prawns and crispy salt & pepper squid **2.99**

Please see overleaf for our range of burgers, sides and puddings.



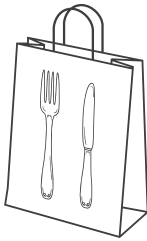
PREFER CONTACTLESS ORDERING?

View our menus, place an order and pay for your bill all with 'Order & Pay'.
Just download the 'Greene King' app on the App Store or Google Play to get started.



WE'RE NOW OFFERING TAKE AWAY

Visit our website or ask a member of our team to find out more.



BURGERS

Served in a brioche bun with baby gem, tomato, red onion and mayo, skin-on fries and onion rings.

Gourmet Beef hand-pressed burger with a fried free-range egg, smoked cheese and streaky bacon. Served with a barbecue dip **11.79**

NEW Cajun Chicken hand-battered chicken breast, smoked cheese, streaky bacon and pickled red onions. Served with a creamy white barbecue dip **12.29**

Plant-Based (v) topped with lemon & coriander halloumi. Served with a barbecue dip **10.49**
Vegan option available (ve)

Upgrade to Sweet Potato Fries (v) or Cheese & Truffle Mayo Fries (v) for £1

Cheese & Truffle Mayo Fries (v) **3.49**
Triple-Cooked Chips (v) **2.99**
Skin-on Fries (v) **2.99**
Sweet Potato Fries (v) **3.79**
Buttered Mash (v) **1.99**
Onion Rings (v) **2.99**

SIDES

Glazed Tenderstem™ Broccoli (v) **2.29**
Glazed Seasonal Veg (v) **2.29**
Dressed Seasonal Salad (v) **2.49**
Garlic Ciabatta with Cheddar (v) **3.39**
Garlic Ciabatta (v) **3.29**
House Slaw (v) **1.99**

PUDDINGS

Salted Caramel Sundae (v) chocolate and clotted cream ice cream, vanilla cheesecake, chocolate brownie pieces, freshly whipped cream and salted caramel sauce **5.79**

Eton Mess Sundae (v) ice cream with strawberry, meringue pieces, white chocolate mousse, freshly whipped cream and raspberry coulis **5.79**

Sticky Toffee Pudding (v) with a rich date & sultana toffee sauce and clotted cream ice cream **5.69**

Vanilla Crème Brûlée (v) with buttery shortbread biscuits and sliced strawberry **5.69**

Choux Bun with Prosecco Strawberries filled with mascarpone and freshly whipped cream, with strawberries in a Prosecco sauce and a raspberry coulis **5.79**

NEW Triple Chocolate Brownie (v) served warm with chocolate sauce and clotted cream ice cream **5.59**

Kentish Bramley Apple & Blackberry Crumble Pie (v) with custard, double cream or clotted cream ice cream **4.79**

Millionaire's Cheesecake (v) with salted caramel sauce, shortbread crumb and freshly whipped cream **5.69**

Bakewell Tart (v) (n) with raspberry coulis, shortbread crumb and clotted cream ice cream **5.79**

NEW Indulgent Sharer For Two (v) caramelised vanilla cheesecake with raspberry sorbet, a mini Eton Mess, triple chocolate brownie with salted caramel and chocolate sauces and chocolate ice cream with shortbread crumb **10.79**

Rich Chocolate & Raspberry Torte (ve) topped with an indulgent chocolate & raspberry ganache, with raspberry coulis and vanilla & coconut ice cream **5.59**

When you buy this Torte, we will donate 20p on your behalf to Macmillan Cancer Support.[‡] We are proud to support Macmillan.

Beechdean Ice Cream and Sorbet (v) three scoops of ice cream or fruit sorbet. Beechdean ice cream is made with fresh milk from pedigree Jersey cows **3.99**
Vegan options available (ve)

Mini Pudding and Hot Drink Triple Chocolate Brownie (v), Caramelised Vanilla Cheesecake (v), Eton Mess (v) or Rich Chocolate & Raspberry Torte (ve) with any coffee or tea **5.29**
Excludes Liqueur Coffee

HOT DRINKS

Our medium dark espresso roast contains beans from Brazil, Central America and India, which gives a smooth, full-bodied coffee with layers of flavour. Initial caramel sweetness is followed by rich hazelnut notes.

COFFEE

Cappuccino **2.95**
Latte **2.85**
Americano
Black or White **2.85**
Decaf Coffee
Black or White **2.35**

Espresso **2.65**
Double Espresso **3.85**
Liqueur Coffee **3.85**
All of our coffee beans are Rainforest Alliance Certified.

TEA

Twinings Tea
English Breakfast,
Earl Grey or Herbal **2.60**

CHOCOLATE

Hot Chocolate **3.50**
Liqueur Hot Chocolate **4.99**

LEISURELY LUNCHES AND SUPPER CLUB SET MENU

Pop in during the day for our Lunch set menu and enjoy selected starters and puddings for £3 each, with any lunch main or sandwich, Monday to Saturday, 12-4pm.
Or join us Monday to Thursday after 4pm for our 2 or 3 course Supper Club set menu. A collection of our favourite dishes, bursting with seasonal flavours.
Ask a member of our team for details and availability.

We aim to make our food enjoyable for as many people as possible, so we have a great range of vegetarian, vegan and dietary specific dishes. For more information or full details about the presence of allergens in all of our dishes and menus, just ask a member of our team.

(v) Suitable for vegetarians. (ve) Suitable for vegans. (n) Dish contains nuts. [†]Fish and poultry dishes may contain bones and/or shell. Some dishes may contain alcohol which may not be listed on the menu. Scampi may contain one or more tails. Hand-Battered Lemon & Coriander Halloumi is cooked in oil which may contain traces of non-vegetarian ingredients.

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. Please speak to a member of the team if you would like further information on our vegan and vegetarian dish preparation. 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. Please be aware that all our calorie counts are based on standard recipe portions and as dishes are made to order this value may vary slightly. Reference Intakes (RIs) of an average adult 8,400 kJ/2000 kcal. [‡]For every Rich Chocolate & Raspberry Torte sold, £0.20 plus VAT will be paid to Macmillan Cancer Support, a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). Also operating in Northern Ireland. Paid to Macmillan Cancer Support Trading Limited, a wholly owned subsidiary of Macmillan Cancer Support to which it gives all of its taxable profits. All service charges, cash and credit/debit card tips are paid in full to our team members. Tenderstem™ is a registered trademark. Chef & Brewer is a trading name of Greene King Brewing and Retailing Limited, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.

Chef & Brewer
COLLECTION