



Main Menu

STARTERS

Chef's Soup of the Day

Served with sourdough bread and butter £3.99

Seared Scallops[†]

Served with pan-fried chorizo and samphire with a garlic & rosemary mayonnaise £6.99

Atlantic Prawn Cocktail[†]

With baby gem lettuce, Marie Rose sauce and sourdough bread £5.49

Panko-Coated Calamari[†]

Served with garlic & rosemary mayonnaise £5.99

Homemade Chicken Goujons

Tender chicken breast strips, hand-coated in a Cajun crumb with an IPA barbecue sauce £4.99

Oak-Smoked Chicken Liver Pâté

With caramelised red onion chutney and toasted sourdough bread £5.69

Stilton[®] & Peppercorn Mushrooms

Served on toasted sourdough bread £4.99

MAINS

Classic Hunter's Chicken

Grilled chicken breast with back bacon, topped with smoked cheese and a barbecue sauce. Served with onion rings, triple-cooked chips, house slaw and dressed salad £11.59

Cod and Chips[†]

Hand-battered Atlantic cod served with triple-cooked chips, garden or mushy peas and tartare sauce £10.99

Add bread and butter for £1.29

Beef & Red Wine Lasagne

In a pancetta & red wine sauce. Served with dressed leaves and a choice of triple-cooked chips or garlic ciabatta £9.99

Gammon Steak

Served with a fried egg, freshly grilled pineapple wedge with a sticky rum & cola glaze, triple-cooked chips and garden peas £9.99

Hand-Battered Halloumi and Chips

Lemon & coriander halloumi served with triple-cooked chips, garden or mushy peas and tartare sauce £9.99

Steak & Red Wine Pie

Slow-cooked farm-assured British beef in a rich red wine gravy with roasted baby onions & mushrooms encased in a hot water crust pastry. Served with triple-cooked chips or mash, buttered seasonal veg and a rich gravy £11.59

Slow-Cooked Pork Belly

In a barbecue glaze with pork crackling and a baked apple, on a bed of garden peas, smoked bacon and wilted baby gem. Served with mash or triple-cooked chips £12.99

Sea Bass and Seared Scallops[†]


Grilled sea bass fillets and pan-fried scallops, served on a prawn, white wine & pea risotto £14.99

Chicken, Bacon & Avocado Salad

Grilled chicken breast, smoked bacon, avocado, Tenderstem broccoli and mixed leaves in a honey & mustard dressing. Served with a seeded crostini (580 kcal) £9.99

BURGERS

All our beef and chicken burgers are in a brioche bun with shredded lettuce and served with skin-on fries.

Upgrade to sweet potato fries  for £1

Prime Gourmet Beef Burger NEW

Our new and improved hand-pressed beef patty topped with a fried egg, smoked cheese, streaky bacon and our signature burger sauce. Served with a barbecue dip £11.29

Sticky Chilli Chicken Burger

Homemade crispy chicken goujons topped with sweet chilli sauce, fresh coriander, spring onions & red chillies. Served with sweet green chilli dip £11.99

Gourmet Chicken Burger


Grilled chicken breast topped with smoked cheese, streaky bacon, red onion, tomato and mayonnaise. Served with a barbecue dip £10.99

Chef's Vegan Burger

A revolutionary plant-based burger, full of flavour and topped with fried onions, a melting vegan slice and vegan mayonnaise. Served with triple-cooked chips and a barbecue dip £9.99

FROM THE GRILL

All our steaks are expertly aged for up to 28 days. Served with half a grilled tomato, onion rings and your choice of triple-cooked chips, jacket potato or dressed salad.

Upgrade to sweet potato fries  for £1

Chef's Signature Mixed Grill

5oz rump steak, chicken breast, 7oz gammon steak, pork sausage, black pudding and a fried egg £16.99

Bistro Rump 8oz

Firmer texture and fuller flavour. Recommended medium £12.99

Signature Sauces £1.49

• Garlic & Mushroom

Sirloin 8oz

Beautifully tender with marbling for a greater depth of flavour. Recommended medium-rare £14.99

Fillet 7oz

Prized for its delicate structure and extra tenderness, served with a signature steak sauce of your choice. Recommended rare £19.99

• Creamy Peppercorn

• Merlot & Beef Dripping Gravy

SIDES All our sides are vegetarian

Skin-on Fries £2.79

Triple-cooked Chips £2.79

Sweet Potato Fries £3.79

Onion Rings £2.89

Dressed Seasonal Salad £2.49

Buttered Seasonal Vegetables £2.19

Garlic Ciabatta with Cheddar £3.29

Garlic Ciabatta £3.19

House Slaw £1.99



SUNDAY ROASTS Available all day Sunday

All our Sunday roasts are served with garlic & rosemary goose fat roast potatoes or minted baby potatoes, buttered seasonal veg, homemade Yorkshire pudding, sage & onion stuffing and a rich gravy.

TRADITIONAL ROASTS

Roast Topside of Beef

With horseradish sauce. Served pink £9.99

Honey Glazed Gammon NEW

With crackling and apple sauce £9.99

Roast Turkey Breast

With a pig-in-blanket £9.49

SUNDAY ROAST SIDES

Croxton Manor Cheddar

Cauliflower Cheese Ve £2.19

Trio of Roasts

Topside of beef, turkey breast and gammon with crackling and apple sauce £10.99

Mushroom, Stilton® & Spinach Wellington Ve NEW

With vegetarian roast potatoes and vegetarian gravy £8.59

Buttered Mash Ve £1.99

Seasonal Vegetables Ve £2.19

CHILDREN'S ROASTS

Choose from

Roast Topside of Beef, Roast Turkey Breast, Honey Glazed Gammon or Mushroom, Stilton® & Spinach Wellington Ve with roast potatoes, homemade Yorkshire pudding, buttered seasonal veg and gravy £4.99

Pigs-in-Blankets £1.79

Yorkshire Pudding Ve £0.99

PUDDINGS

Lyn's Rum Bread & Butter Pudding Ve

Designed from Lyn's homemade recipe, served with a bourbon butterscotch sauce and custard £5.49

Sticky Toffee Pudding Ve

Served with a rich toffee sauce and Beechdean clotted cream ice cream £5.49

Chocolate Fudge Cake Ve

Served warm with Beechdean clotted cream ice cream £5.29

Clementine Tart Ve

Served with a raspberry sorbet and coulis, shortbread crumb and fresh raspberries £5.49

Kentish Bramley Apple & Blackberry Crumble Pie Ve

With custard, double cream or Beechdean clotted cream ice cream £4.59

Beechdean Ice Cream and Sorbet Ve

Choice of three scoops of ice cream or fruit sorbet from today's flavours. Beechdean ice cream is made with fresh milk from pedigree Jersey cows £3.99

Choux Bun with Prosecco Strawberries NEW

A large choux bun filled with mascarpone cream, strawberries in a Prosecco sauce and a raspberry coulis £5.69

Salted Caramel Sundae Ve

Beechdean chocolate and clotted cream ice cream, vanilla cheesecake, Belgian chocolate brownie chunks, freshly whipped cream and salted caramel sauce £5.69

Rich Chocolate & Raspberry Torte Ve

Topped with an indulgent chocolate & raspberry ganache, finished with raspberry coulis and vanilla & coconut ice cream £5.49

MACMILLAN CANCER SUPPORT

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

Ask a member of our team about swapping between ice cream, double cream and custard.

DIETARY REQUIREMENTS

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.

Ve 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. Hand-Battered 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. 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). 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. Stilton® is a registered trademark.