



**BREWHOUSE**  
AND KITCHEN

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# FOOD & DRINKS MENU

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Freshly prepared pub classics with  
a Brewhouse & Kitchen twist.



- V** Vegetarian
- GF** Gluten Free
- MC** Available as a main course
- RRT** Really really tasty

## SNACKS, STARTERS, BITES & NIBBLES

### Artisan Breads **V** 5.50

Rosemary Focaccia and seeded braided bread with roasted garlic, balsamic vinegar, olive oil.

### Olives & Pickles **V** 3.50

Green and black olives, pickled garlic, cocktail onions, cornichon pickles.

### Pork Crackling **GF** 3.95

Crispy crackling with apple and cinnamon chutney.

### Black Pudding Scotch Egg **RRT** 4.50

Our Scotch eggs are hand-made using free range eggs, black pudding and Cumberland sausage meat, served with home-made Piccalilli.

### Home-made Soup **V** 5.75

Simmering tasty stocks with wholesome ingredients, our soups are served with crusty bread and a knob of butter.

For today's soup, just ask.

### Arancini Risotto Balls **V** **MC** 5.75 | 9.50

Mozzarella, Parmesan and sun-blazed tomato risotto cooked in Japanese style Panko breadcrumbs. Served with rocket and a roasted sweet pepper coulis.

### Beer-battered Cod Goujons 6.75

Our goujons are cooked in a home-made batter using our own IPA beer. Served with a rocket salad, tartare sauce, bread and a knob of butter.

### Black Pudding Fritters 6.50

Cooked in Japanese style Panko breadcrumbs, our black pudding fritters are served with creamed horseradish, rocket salad.

### Hot Smoked Salmon Bruschetta **RRT** 6.75

Kiln roasted smoked salmon with a crushed pea and dill cream cheese on toasted bruschetta.

### Cassoulet of Chorizo & Prawn 6.50

Prawns and Spanish chorizo in a lightly spiced tomato sauce. Served with crusty bread and a knob of butter.

### Chargrilled Aubergine Salad **V** **MC** 5.75 | 9.50

Sliced, chargrilled aubergine with a roasted sweet potato, chick pea, mixed leaf salad.

## SALADS Add chips £1

### Hot Kiln Smoked Salmon Niçoise 9.95

A vinaigrette dressed Niçoise salad of eggs, olives, green beans, hot kiln smoked salmon.

### Pea, Bean & Goat's Cheese Salad **V** **GF** 9.25

Crumbled French goat's cheese, garden peas, broad beans, mixed leaf salad.

### Classic Chicken Caesar Salad 9.50

Chicken, smokey bacon, lettuce, Parmesan and herb croutons dressed in a Caesar sauce.

## SHARERS, PLATTERS & BOARDS

**B&K PAIRING** It's hard to pick just one pairing as these boards are crammed with a myriad of flavours – why not try a 'flight' of American Style Ale/Lager/Wheat beer for the Pork or Veg options and English Style Ale/IPA/Stout for the Meat options

### Ribs, Wings & Buttered Corn 17.95

Messy, yes, but really delicious. A rack of pork ribs, chicken wings, glazed in a home-made beery barbecue sauce. Served with French fries or a salad bowl, buttered corn-on-the-cob, home-made slaw.

### Mezze Board **V** 14.50

A veritable moreish feast of roasted mixed peppers, chargrilled aubergine, olives, roasted garlic, hummus, tzatziki, balsamic and olive oil, Artisan breads.

### The Meaty Beery Deli Board

#### (AKA The Brewers Deli Board) **RRT** 16.50

Deli is short for delicatessen but in this case it is short for delicious too. Beer glazed ham, chorizo, pastrami, Spanish style meat balls, beer chutneys, olives, Artisan breads. Wow.

## OUR FAMOUS BEER CAN CHICKEN

A whole roast chicken perched majestically atop a can of our own 'made-here' beer. As your chicken roasts so the flavours from the beer permeate the meat, keeping it super moist and giving it fantastic wonderful beery flavours.

Tailor-make your chicken to suit you. Choose from beer barbecue marinade, hot and spicy rub or herb and roast garlic seasoning. Decisions, decisions.

**B&K PAIRING** The perfect pairing is with an English Style Ale, but if you opt for the hot and spicy rub – switch to an IPA

Your Beer Can Chicken will then be served with a pile of French Fries\*, hot buttered corn on the cobs and a home-made slaw. \*A salad bowl can replace the fries if you are feeling particularly righteous.

**Fact one:** Our Beer Can Chicken will serve three hungry adults adequately.

**Fact Two:** Our Beer Can Chicken will serve two ravenously hungry adults adequately.

Our modesty knows no bounds,  
but this is a great dish!

**25.50**

## TOP DOGS **B&K** Hot Dogs, all served with French Fries

### Classic Dog 8.95

100% British smoked hot dog with fried red onions, relish and topped with Monterey Jack cheese.

### Hawaiian Hound 9.50

100% British smoked hot dog with fresh pineapple, smoked bacon, maple syrup.

### Cod Dog 9.50

A beer battered six inch goujon of Cod sitting in a brioche hot dog roll topped with mushy peas, tartare sauce, a wedge of lemon.

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"The definition of local. If you're drinking one of our 'Made Here' beers it cannot have been brewed more than 73ft away! Now that is local."  
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## CLASSIC MAINS

**B&K PAIRING** American Style Ales are great with Pies, Burgers and Pork; for more spicy dishes choose an IPA to intensify the flavour, or, complement classic fish & chips with a fruity English Style Ale

### Fish & Chips 12.25

Hand battered cod in IPA beer batter, hand-cut chips, mushy peas, tartare sauce.

### Ham, Eggs & Hand-cut Chips 11.50

Hand-carved beer baked ham, served with two free-range fried eggs, hand-cut chips.

### Beef & Brewhouse Beer Pie 12.25

A tasty pastry crust served with mash, seasonal veg, extra beer gravy.

### Home-made Seafood Chowder 12.50

A classic cod, haddock and prawn chowder with potato and sweetcorn finished with fresh herbs. Served with crusty bread and a knob butter.

### Home-made Gumbo 12.95

From the Deep South USA, full flavour Gumbo of Cajun chicken, chorizo and prawns. Served with long grain rice, crusty bread and a knob of butter.

### The B&K All Day Breakfast Pan 9.95

Comedian Stephen Wright once said 'I went to a place that serves 'breakfast at any time'. So I ordered French Toast during the Renaissance.' We can't do that but we can offer you Cumberland Sausage, Smoked Bacon, Double Free Range Fried Eggs, Black Pudding & Samuel Adams Boston Beans any time you would like it. Our All Day Breakfast Pan is served with HP sauce, toast and butter.

### Pan-fried Sea Bream 13.50

Pan-fried fillets of bream served with black rice, quinoa, and ginger salad, buttered baby spinach.

### Goat's Cheese Risotto Stack 10.50

Grilled goat's cheese, Portobello mushroom, thyme risotto, served with a rocket salad and our own recipe beer chutney.

### Slow-cooked Belly of Pork 13.95

Crispy pork belly served with chorizo mash and Samuel Adams beery Boston beans.

### Wild Mushroom & Spinach Penne 9.95

Penne pasta with wild mushrooms, baby spinach, Parmesan, basil, and a liberal sprinkling of toasted pumpkin seeds.

Add bacon or chicken 2.00

## SUNDAY ROAST

Roast Beef, Our Famous Beer Can Chicken or Roast Pork are served with Yorkshire Pudding and all the glorious Sunday Roast trimmings. We serve from midday every Sunday, but a word of warning, when it's gone, it's gone!

## STEAKS

Our steaks are selected from British grass-fed beef herds and are 21 day-aged to give super tenderness and flavour. They are served with roasted beef tomato, Portobello mushroom, green salad and chunky hand-cut chips.

**B&K PAIRING** Try a Stout or Porter, their complex flavours enhance the flavour of a hearty steak brilliantly, or for the ultimate pairing try a rich, complex, malty Belgian Style Dubbel

### 10oz Chargrilled Rump Steak 15.95

### 10oz Ribeye Steak 18.25

Choose a sauce to tailor make your steak:

Peppercorn / Blue Cheese / Garlic / Bearnaise 1.90

## BURGERS

Brewhouse and Kitchen burgers are hand-made using 100% Aberdeen Angus beef and are chargrilled to order. We are proud of our burgers. Give your burger a touch of tasty individuality by adding one or more of the following:

**Extra home-made patty 3.00** . . . . . **Grilled halloumi 2.00**  
**Cheddar cheese 1.00** . . . . . **Portobello mushroom 1.50**  
**Monterey Jack cheese 1.00** . . . . . **Smoked back bacon 1.50**

### B&K Classic 10.95

100% Aberdeen Angus beef burger, with tomato, lettuce, red onion and gherkin all served in a toasted brioche bun, served with French fries.

### Ridiculous Burger 17.50

Is it called the Ridiculous Burger because it is ridiculously good or ridiculously large? The answer is both. A brace of burgers is topped with slow-cooked barbecue pulled pork, smoky bacon and two slices of melted Cheddar cheese. All served on a toasted brioche bun with French fries.

### Black & Blue Burger 13.95

A Cajun spiced burger on a flat mushroom topped with English Stilton and our own recipe beer chutney, served in a toasted brioche bun, with French fries.

### New Yorker Burger 13.95

A B&K burger topped with slow-pulled pork and Monterey Jack cheese. Served in a toasted brioche bun with French fries and IPA beer-battered onion rings.

### Funky Chicken Burger 10.95

Chicken breast cooked in IPA beer batter with tomato, lettuce, red onion and mayo all served in a toasted brioche bun with French fries.

### Goat's Cheese Burger 10.25

Goat's cheese cooked in Japanese style Panko bread crumbs, beetroot relish, served in a toasted brioche bun, French fries, rocket salad.

### Guilt Free Burger 9.50

This is a classic 100% Aberdeen Angus Beef B&K burger where we dispense with the brioche bun and French fries and instead serve with a salad of leaves, rocket, broad beans, peas, olives and a wonderful home-made beetroot relish.

## DESSERTS

All desserts are served with vanilla bean ice cream, Rodda's clotted cream or pouring cream (and the reassurance that eating dessert is good for the soul.)

**B&K PAIRING** You will be amazed at how wonderful a Stout or Porter works with a chocolate dessert, or pair a Belgian Style Ale with the cheese board – it's phenomenal.

### Chocolate Fudge Cake 6.50

### Apricot Tart 6.95

### Cheesecake of the Week 5.95

### Tart Au Citron 5.95

We also serve a selection of ice creams from The Great British Ice Cream Company. Please ask us for today's flavours 5.25

### B&K Cheese Board 8.95

Including Cheddar, goat's cheese, Stilton, our own recipe beer chutney, crostinis and water biscuits.

## SIDES All 3.00

### French Fries

### Chunky Hand-cut Chips

(add cheese or chip shop curry sauce for 50p)

### Mash Potato

### Seasonal Vegetables

### House Salad

### Homemade Coleslaw

### Mushy Peas

### Sautéed Mushrooms

### Beer Braised Red Cabbage

### Bread & Butter



# THERE ARE NO RULES!

By Brewhouse & Kitchen's very own head of brewing Pete Hughes

The first thing I would say is that matching food with beer can really lift a dish. The rules are – there are no rules, because of its complexity one person may pick out different notes of the same beer, to another person. As you look through our drinks list allow me to suggest some beer and food combinations that I love. Firstly on a lovely sunny Summer's day, lagers or wheat beers are a brilliant pairing for lighter dishes such as salads. When it comes to our famous Beer Can Chicken, if

you pick the hot and spicy rub, an IPA is the beer I would recommend, but with other rubs the perfect beer style is an English Style Ale. Pick a Stout or Porter with their complex flavours to enhance the flavour of one of our chargrilled steaks brilliantly, or for the ultimate pairing try a rich, complex, malty Belgian Trappist Dubbel beer.

It is tricky to pick a single pairing for our sharing dishes and boards as they have so many different flavours so why not cover

all bases and try a 'flight' of American Style Ale, Lager and Wheat beers for the Pork or Veg options, and English Style Ale, IPA and Stout for the meat options. Now desserts and beer may not immediately spring to mind as an obvious combination but let me assure you they work brilliantly together. Stout or Porter is super with a chocolate dessert, or pair a Belgian Style Ale with the cheese board. The great thing about food and beer pairing is there are no rules!

## AMERICAN STYLE ALE

The Astronomer 4.5%	Pint 3.80
Gamma Ray Pale Ale 5.4%	Pint 5.60
Yakima Red 4.0%	Pint 4.95
Anchor Steam 4.8%	330ml 4.90
Little Creatures Pale 5.2%	330ml 5.10
Sierra Nevada Pale 5.6%	350ml 4.60

## BELGIAN STYLE BEER

Bellerose 6.5%	330ml 5.25
Timmermans Oude Gueze 5.5%	330ml 8.00
Westmalle Dubbel 7.0%	330ml 5.30
Westmalle Tripel 9.5%	330ml 6.75
Duval Tripel Hop 9.5%	330ml 8.00
La Chouffe 8.0%	330ml 6.50

## CIDER

Aspalls 5.5%	Pint 4.50
Mortimers 5.0%	Pint 4.60
Waddlegoose Lane 4.0%	Pint 3.90
Kopparberg Various Flavours 4.5%	330ml 4.90

## ENGLISH STYLE ALE

Tramshed 3.6%	Pint 3.40
Romford Pele 4.5%	Pint 3.50

## IPA

The Goalscorer 4.0%	Pint 4.00
Illustrator 5.5%	Pint 4.00
Lagunitas 6.2%	Pint 6.50
Vedett IPA 5.5%	Pint 6.50
Brewdog Punk IPA 5.6%	330ml 4.90
Brooklyn EIPA 6.9%	355ml 5.20

## LAGER

Asahi Super Dry 5.0%	Pint 4.80
Krombacher Dark 4.3%	Pint 4.95
Oranjeboom 3.9%	Pint 3.80
Sam Adams Lager 4.8%	Pint 4.75
Camden Pils 4.6%	Pint 4.50
Augustiner Edelstoff 5.6%	355ml 5.95
Cave Chili 4.2%	330ml 4.80
Mongozo Pils 5.0% Gluten free	330ml 5.50
Modelo Especial 4.5%	355ml 4.30
Fruh Kolsch 4.8%	355ml 4.60

## STOUT & PORTER

No.19 4.5%	Pint 3.90
Whitstable Bay Stout 4.2%	Pint 4.30
Anchor Porter 5.6%	355ml 4.80
Brooklyn Chocolate Stout 10.0%	355ml 6.50
Left Hand Milk Stout 6.0%	355ml 5.30
Dragon Stout 7.5%	284ml 4.60

## WHEAT & FRUIT BEERS

Weihenstephaner Hefe 5.4%	Pint 5.25
Erdinger Dunkel 5.3%	500ml 5.20
Goose Island 312 4.2%	330ml 4.60
Einstock White Ale 5.2%	330ml 4.95
Vedett Extra White 4.7%	355ml 4.25
Timmermans, Peach 4.0%	330ml 5.25
Timmermans Framboise 4.0%	330ml 5.25
Timmermans Kriek 4.0%	330ml 5.25

## WOOD-AGED & SMOKED

Innis & Gunn Toasted Oak IPA 5.6%	Pint 6.00
Innis & Gunn Original 6.6%	330ml 4.50
Innis & Gunn Rum Finish 6.8%	330ml 5.10
Schlenkerla Smoked Beer 5.1%	330ml 5.95

B&K Seasonal brews are available throughout the year

## BEERTAILS

### Beergarita 6.50

We take a shot of tequila, add a squish of fresh lemon, a hearty squeeze of fresh lime, a splash of Gomme syrup and top it up up with a half pint of fruity Oranjeboom.

### Beerberry Sangria 6.50

We mix a shot of Archers Peach Schnapps and a shot of Triple Sec over ice. This is topped up with a half pint of our 'Made Here' Blonde Ale. Add to this a garnish of berries and a splash of Grenadine for good measure and there you have it a Beerberry Sangria.

### Smoke and Honey 6.50

We combine a shot of the heathery and herby Drambuie with a half pint Innis & Gunn Toasted Oak IPA to give the most wonderful vanilla and honey tasting Beertail.

Our 'Made Here' beers. Look out for the hop!

## BEERTAILS CONTINUED

### Iced Espresso Brew 6.50

To a shot of Tia Maria, the liqueur made using Jamaican Blue Mountain Coffee beans, we add a shot of Gomme syrup. We then top up with ice and a half a pint of stout. There we have it, a Beertail with incredibly smooth bitter-sweet blend of tastes.

### Watermelon Pils 6.50

Over ice, a shot of Melon liqueur and Midori is mixed with a half pint of fruity Oranjeboom. This gives a wonderful fruity bananary, zesty, zinger of a Beertail. A shot of Grenadine is added for colourful sparkle of Beertail. Je Ne Sais Quoi.

## WINES

### White 175ml 250ml Bottle

#### La Campagne Viogner 5.00 6.60 18.95

*Pays d'Oc, France*

Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots and floral aromas.

#### Bonavita Pinot Grigio 4.60 6.00 17.75

*South-Eastern Australia, Australia*

Fresh with notes of ripe peach and citrus, backed by a touch of richness.

#### Cullinan View Chenin Blanc 4.10 5.40 15.75

*Western Cape, South Africa*

Deliciously fresh and creamy with peachy fruit character. A classic South African style.

#### Son Excellence

#### Sauvignon Blanc 4.60 6.10 17.95

*Côtes de Gascogne, France*

Fresh and zesty white, with citrus, blackcurrant leaf and tropical fruit notes.

#### Orvieto Classico Secco 5.40 7.10 20.95

*Bigi, Italy*

Secco is a dry style, this is bright and fresh with hints of spring blossom and almonds.

#### Dashwood Sauvignon Blanc 5.00 8.55 25.45

*Marlborough, New Zealand*

Brimming with zesty grapefruit, lime, pear and passion fruit married well with a grassy herbaceousness.

### Rosé 175ml 250ml Bottle

#### Rare Vineyards

#### Cinsault Vieilles Vignes Rosé 5.30 7.10 20.75

*Pays d'Oc, France*

Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained.

#### Parinini Pinot Grigio Rosé 4.50 5.65 17.95

*delle Venezie, Italy*

Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.

125ml measure is available on request

### Red 175ml 250ml Bottle

#### Mill Cellars Shiraz 4.55 6.10 17.90

*South-Eastern Australia, Australia*

Forest fruits such as blackberries dominate the fruit-packed palate.

#### Veramonte Merlot Reserva 5.90 7.90 23.50

*Casablanca Valley, Chile*

Richly full of black berry and cherry aromas with hints of mint and a creamy velvet texture.

#### Borsari Cabernet Sauvignon 4.20 5.60 15.75

*Delle Venezie, Italy*

Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red.

#### Don Jacobo Rioja

#### Crianza Tinto 6.50 8.80 25.95

*Bodegas Corral, Spain*

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.

#### Etchart Privado Malbec 5.60 7.50 22.50

*Cafayate Valley, Argentina*

Deep layers of black peppered plum richness, great intensity of character.

### Champagne & Sparkling Bottle

#### Fantinel Prosecco Extra Dry 26.95

*Italy*

Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints.

#### Galanti Spumante Rosé 22.00

*Italy*

Light, carnation-pink coloured rosé with generous raspberry and strawberry fruit.

#### Tattinger Brut Champagne 70.00

*France*

Perhaps the lightest and most elegant of the Grand Marque Champagnes, it's intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.

#### Prestige Tattinger Rosé Champagne 85.00

*France*

Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes.

## NON ALCOHOLIC

#### Big Tom Spiced Tomato Drink ..... 250ml 2.70

#### Old Jamaica Gingerbeer ..... 330ml 1.95

#### Old Dominion Creamy Orange Soda .. 355ml 2.95

#### Old Dominion Root Beer ..... 355ml 2.95

#### Erdinger Low Alcohol Beer 0.5%..... 500ml 3.25

#### Bottle Green ..... 275ml 2.95

*Cox's Apple or Elderflower*

#### Red Bull ..... 250ml 3.00

#### Pago on ice ..... 2.60

*Cranberry, Orange, Pineapple, Cloudy Apple, Peach, Pink Grapefruit, Cloudy Cherry, Mango, Pear*

#### From the Gun ..... 3.00

*Cola, Diet Cola, Lemonade, Ginger Beer*

#### Half from the Gun ..... 1.80

*Cola, Diet Cola, Lemonade, Ginger Beer*

*"For those who love beer and for those who don't yet know they love beer."*

*For details of our Beer Masterclass, just ask us!*