



**BREWHOUSE
&
KITCHEN**

Food
& DRINK

MENU



**BREWHOUSE
&
KITCHEN**

COOKING & MATCHING WITH BEER

The eagle-eyed of you will have noticed our menu offers suggestions for beer and food pairings. Match them up for a fuller flavour to your food and a bigger bang to your beer. Also keep an eye out for where we have used beer in the recipe.

- All fries come seasoned with our magical garlic and hop salt •

STARTERS & NIBBLES

CHOOSE ANY 3 DISHES FOR £13.95

SPICED LAMB KOFTA  | 5.25

served with Mediterranean salad and tzatziki
- IPA or STOUT / PORTER

LOADED NACHOS   | 5.50

ADD BEEF CHILLI | 1.50 - contains gluten
crispy tortilla chips topped with melted cheese,
sour cream, guacamole, salsa and jalapeños
- AMERICAN STYLE ALE

**MEXICAN LAGER
& CORN SOUP**  | 4.75

with sour cream, garlic cheese flatbread, fresh
coriander, spring onion, chilli and fresh lime
- LAGER

GARLIC CHEESE FLATBREAD  | 5.25

served with a side of olives, balsamic & olive oil
- LAGER or WHEAT BEER

B&K WINGS  | 5.75

smokey BBQ or hot Buffalo, served with blue
cheese dip and celery sticks
- IPA or WOOD-AGED

BREADED WHITEBAIT | 5.25

with garlic & hop salt, an IPA cured pickle,
homemade tartare sauce and fresh lemon
- AMERICAN STYLE ALE

TORTILLA CHIPS & BEER DIPS  | 5.25

freshly fried tortillas served with the holy trinity:
IPA hummus, cask ale cheese sauce and hopped
sour cream & chive dip
- ENGLISH STYLE ALE

SALADS

LAGER, WHEAT BEER or AMERICAN STYLE ALE

CLASSIC CAESAR | 6.00

cos lettuce tossed in a Caesar dressing, topped
with shaved Parmesan and our house croutons
(vegetarian cheese available - please ask)

**PEA, BROAD BEAN
AND GRILLED FETA**   | 8.50

with mint & lemon quinoa, tossed in a light
yoghurt dressing

ASIAN ROJAK   | 8.50

with sweet mango, crisp radish, beansprouts,
tofu and toasted peanuts, tossed in a spicy
sriracha vinaigrette

**ADD FOR £2.50 GRILLED CHICKEN BREAST |
LAMB KOFTA | FRIED SOLE | 6OZ BEEF PATTY**

MAINS

10oz 21-DAY AGED RUMP STEAK | 15.25

**ADD PEPPERCORN SAUCE
OR MELTED BLUE CHEESE** | 1.70

served with roasted vine tomatoes, field
mushroom, skin-on chunky chips and
sweet onion salad
- STOUT or PORTER

**CHICKEN, WILD MUSHROOM
& CASK ALE PIE** | 10.50

with buttery sweet potato mash and chargrilled
purple sprouting broccoli
- ENGLISH STYLE ALE

CAJUN GUMBO | 10.75

homemade spicy gumbo with chicken, smokey
chorizo and prawns. Served with long grain rice
- IPA or BELGIAN

RACK OF BBQ RIBS | 14.50

served with skin-on garlic & hop salted fries, buttered
corn cobs and slaw
- AMERICAN STYLE ALE or LAGER

IPA BATTERED FISH & CHIPS | 11.00

Alaskan Pollock with skin-on chunky chips,
mushy peas, an IPA cured pickle, homemade
tartare sauce and fresh lemon
- LAGER

PAN FRIED SOLE FILLETS  | 11.50

fricassee of baby potatoes, peas & broad
beans, caper butter and fresh lemon
- BELGIAN STYLE ALE

**SWEET POTATO &
RED PEPPER FRITTATA**   | 9.00

with roasted vine tomatoes, sweet onion salad
and mint yoghurt
- WHEAT BEER

SUNDAY ROASTS

SERVED FROM MIDDAY EVERY SUNDAY

Enjoy 21-day aged Birchstead beef,
British pork, beer can roast chicken
or vegetarian wellington served with
crispy roast potatoes, creamed leeks,
seasonal vegetables, a homemade
Yorkshire pudding and gravy.

BURGERS

SERVED IN A SOURDOUGH BEER BUN WITH A SIDE OF GARLIC & HOP SALTED SKIN-ON FRIES AND AN IPA CURED PICKLE

UPGRADE TO SWEET POTATO FRIES FOR £1.00

B&K CLASSIC BURGER | 10.50

6oz 21-day aged Birchstead beef patty with cask ale relish, tomato, lettuce and red onion

- AMERICAN STYLE ALE or IPA

THE RIDICULOUS BURGER | 16.45

two 6oz 21-day aged Birchstead beef patties, BBQ pulled pork, smoked streaky bacon, IPA battered onion rings, mature Cheddar cheese, cask ale relish, tomato, lettuce and red onion

- WOOD-AGED BEER

NEW YORKER BURGER | 12.75

6oz 21-day aged Birchstead beef patty, BBQ pulled pork, mature Cheddar cheese, cask ale relish, tomato, lettuce and red onion

- ENGLISH STYLE ALE

FUNKY CHICKEN BURGER | 10.50

IPA battered chicken breast, mayonnaise, tomato, lettuce and red onion

- LAGER

LAMB & ROSEMARY BURGER | 10.00

6oz spiced mint & rosemary lamb patty, tzatziki, IPA hummus, lettuce, tomato and red onion

- IPA or STOUT / PORTER

SPICY BEAN BURGER  | 9.25

kidney & black turtle bean, sweetcorn & red pepper patty, mature Cheddar cheese, cask ale relish, mayonnaise, tomato, lettuce and red onion

- ENGLISH STYLE ALE or WOOD-AGED

LOAD 'EM UP!

BOOST YOUR BURGER WITH ANY (OR ALL) OF THESE TOPPINGS...

6oz 21 DAY AGED BEEF PATTY | 3.00

BBQ PULLED PORK | 2.00

SMOKED STREAKY BACON

BLUE CHEESE | 1.50

MATURE CHEDDAR CHEESE

FIELD MUSHROOM

ASK TO SEE OUR CHILDREN'S MENU

 INDICATES VEGETARIAN DISHES.

 INDICATES GLUTEN FREE DISHES.

We are able to tweak what some dishes are served with to create a GF option - please ask a member of the team

Some dishes may contain or have traces of nuts.

Please ask a team member for our list of allergens.

A discretionary service charge of 10% will be added to the bill for groups of 10+

TO SHARE

BEER CAN ROAST CHICKEN | 23.95

2-3 PEOPLE

British Red Tractor Approved chicken roasted and infused with our cask ale, in your choice of BBQ, garlic & herb or hot Buffalo. Served with corn cobs, red cabbage slaw and either garlic & hop salted skin-on fries or house salad

- ENGLISH STYLE ALE

BBQ PLATTER | 18.50

2 PEOPLE

rack of BBQ ribs, smokey BBQ wings, buttered corn cobs, garlic & hop salted fries and red cabbage slaw

- AMERICAN STYLE ALE

LOADED NACHOS  | 9.50

ADD BEEF CHILLI | 3.00 - contains gluten

2-3 PEOPLE

crispy tortilla chips topped with melted cheese, sour cream, guacamole, salsa and jalapeños

- AMERICAN STYLE ALE or IPA

VEGGIE PLATTER  | 13.95

2-3 PEOPLE

fresh fried tortilla chips, grilled padron peppers, buttered corn cobs, sweet potato fries and celery sticks with cask ale cheese sauce, IPA hummus and hopped sour cream & chive dip

- ENGLISH STYLE ALE

SIDES

SKIN-ON FRIES | 2.50

with garlic & hop salt

SKIN-ON CHUNKY CHIPS | 2.50

SWEET POTATO FRIES | 3.50

CHILLI CHEESE FRIES | 3.50

IPA BATTERED ONION RINGS | 1.95

RED CABBAGE SLAW  | 1.95

HOUSE SALAD  | 3.25

BUTTERED CORN COBS  | 3.25

DESSERTS

STOUTS/PORTERS ARE A GREAT MATCH FOR CHOCOLATE WHILST WHEAT BEERS ARE PERFECT FOR FRUIT BASED DESSERTS

VANILLA CRÈME BRÛLÉE  | 4.95

with toasted coconut and fresh mango

CHERRY BAKEWELL CHEESECAKE | 4.95

served with whipped cream

STICKY TOFFEE PUDDING  | 4.95

with vanilla ice cream

GLAZED DOUGHNUT

ICE CREAM SANDWICH | 4.95

with strawberry compote and whipped cream

CHOCOLATE & CASK ALE FONDUE | 9.95

2-3 PEOPLE

with doughnut pieces, marshmallows and crisp apple