



EVENING MENU

MON - SAT | FROM 5PM

FEELING SPECIAL? BE SURE TO CHECK OUT OUR
SEASONAL SPECIALS MENU

STARTERS & SMALL PLATES

ANY 3 DISHES £13.95* | ANY 5 DISHES £22.00*

Excludes large/sharing portions of nachos. Dishes marked with ⊕ will incur a £1 surcharge per dish

FRESHLY BAKED BREADSTICKS WITH DIPS
(BALSAMIC & OLIVE OIL, CLASSIC AND
BEETROOT HOUMOUS) ^{Ve} | 4.95
- BELGIAN

SPICED LENTIL SOUP WITH FRESHLY
BAKED BREADSTICK AND BUTTER ^V | 4.95
VEGAN? JUST ASK TO SKIP THE BUTTER!

STICKY BBQ or HOT BUFFALO
CHICKEN WINGS ^{GF} | 5.75
- WOOD-AGED

HOMEMADE PORK, ALE & BLACK PUDDING
SCOTCH EGG WITH MUSTARD | 4.25
- STOUT

MINI BRUSCHETTA WITH HERITAGE
TOMATO AND BASIL PESTO ^{Ve} | 4.75
- WHEAT

CRISPY SALT & PEPPER CALAMARI
WITH GARLIC MAYO ⁺ | 5.50
- LAGER

MAC & CHEESE MELTS WITH CHILLI JAM ^V | 4.50
- IPA

STICKY BBQ RIBS (1/2 RACK) ^{GF} ⁺ | 5.95
- ENGLISH STYLE ALE

LOADED NACHOS ^{GF} ^V ⁺ | 6.00 | 9.95
ADD BEEF CHILLI ^{GF} | 7.50 | 12.95
- AMERICAN STYLE ALE

MINI GOAT'S CHEESE WITH ROASTED
SHALLOT COULIS, RED BASIL, HERITAGE
TOMATO AND CROSTINI ^V | 5.25
- BELGIAN

STUFFED BEEF TOMATOES WITH ROASTED
PEPPERS, MUSHROOM & ONIONS. TOPPED
WITH TOASTED BREADCRUMBS & MELTED
MATURE VEGAN CHEESE ^{Ve} | 3.75
- WHEAT

BLISTERED PADRON PEPPERS
WITH SEA SALT ^{GF} ^{Ve} | 3.75
- IPA

GRILLED KING PRAWN SKEWERS
WITH LEMON SOUR CREAM AND
FRESH LIME ^{GF} | 5.75
- AMERICAN STYLE ALE

BURGERS

SERVED IN A BRIOCHE BUN WITH A SIDE OF FRIES • **UPGRADE TO SWEET POTATO FRIES | £1.00**
all burgers are available "naked" (with a side salad instead of fries and no bun) - just ask your server!

B&K CLASSIC | 10.50
100% British brisket & chuck steak patty with cask ale
relish, tomato, lettuce, red onion, dill pickle & mayo
UPGRADE TO A "RIDICULOUS" | 5.00
(ADD A 2ND PATTY, BACON, CHEESE AND BBQ PULLED PORK)
- AMERICAN STYLE ALE

MEMPHIS BBQ | 12.75
100% British brisket & chuck steak patty, bbq pulled
pork, Swiss cheese with cask ale relish, tomato,
lettuce, red onion, dill pickle & mayo
- IPA

BUTTERMILK FRIED CHICKEN | 10.50
homemade tender southern fried chicken breast,
chipotle mayo, tomato, lettuce, red onion & dill pickle
- LAGER

PLANT POWER BURGER ^{Ve} | 10.50
100% plant-based vegan burger served in a vegan bun
with chilli jam, tomato, lettuce, red onion, dill pickle and
vegan crema
- AMERICAN STYLE ALE

BOOST YOUR BURGER WITH ANY OF THESE TOPPINGS...

100% BRITISH BRISKET & CHUCK STEAK PATTY | 3.00 • MAC & CHEESE MELTS / BBQ PULLED PORK | 2.50
SMOKED STREAKY BACON / BLUE CHEESE / SWISS CHEESE / VEGAN CHEESE / FRIED EGG | 1.50

MAINS

8oz RIBEYE STEAK | 15.25

ADD PEPPERCORN SAUCE | 1.95

ADD MELTED BLUE CHEESE | 1.95

14-day aged South American beef served with roasted beef tomato, portobello mushroom, skin-on chunky chips & peppery watercress
- *STOUT*

LAMB, PEA AND MINT PIE | 11.50

with buttered mashed potato, wilted kale and red wine gravy
- *WOOD-AGED*

WHOLE RACK OF STICKY BBQ RIBS | 14.95

served with skin-on fries, buttered corn cobs and homemade slaw
- *ENGLISH STYLE ALE*

LEGEND CRAFT LAGER BATTERED COD & CHIPS | 11.25

sustainably sourced cod with skin-on chunky chips, crushed minted peas, a dill pickle, homemade tartare sauce and fresh lemon
- *LAGER*

LEMON & GARLIC ROASTED CHICKEN LEG ^{GF} | 11.50

with tarragon mashed potato, pan fried savoy cabbage, baby carrots and a wholegrain mustard & cream sauce
- *IPA*

DESSERTS

STOUTS/PORTERS ARE A GREAT MATCH FOR CHOCOLATE & WHEAT BEERS ARE GREAT MATCH FOR FRUIT

OREO SUNDAE | 4.95

with black coconut ice cream & crushed oreos

CHOCOLATE ORANGE

BROWNIE TART ^{Ve GF} | 4.95

with vegan vanilla ice cream

STICKY TOFFEE PUDDING ^{GF} | 4.95

with vanilla ice cream or custard

SALTED TOFFEE APPLE CRUMBLE | 4.95

with vanilla ice cream or custard

WILD MUSHROOM & THYME RISOTTO ^{GF Ve} | 10.25

ADD GRILLED CHICKEN | 2.50

served in 1/2 a roasted butternut squash with dressed watercress salad, toasted pumpkin seeds & roasted shallot coulis
- *BELGIAN*

BUDDHA BOWL SALAD ^{GF Ve} | 9.50

ADD POACHED EGG | 1.50 • **ADD GRILLED CHICKEN** | 2.50

Super fresh and healthy salad of spiced chickpeas & squash, herb quinoa, green kale, beetroot, sweet & sour onion and toasted pumpkin seeds. Finished with a tahini dressing.
- *BELGIAN*

CLASSIC CHICKEN CAESAR SALAD | 10.50

ADD POACHED EGG | 1.50

whole chargrilled chicken breast, crisp lettuce tossed in a classic anchovy caesar dressing, topped with smoked streaky bacon, shaved parmesan and our house croutons
- *WHEAT*

MOROCCAN LAMB STEW | 11.50

Slow cooked shoulder of lamb, butternut squash and chickpeas, harissa and tomatoes with herb couscous, khobaz flatbread & sour cream. Topped with fresh coriander and pomegranate
- *IPA*

COD EN PAPILLOTE ^{GF} | 11.50

Freshly caught cod fillet cooked in a parchment paper parcel with baby potatoes, courgette, leeks, butternut squash, fresh herbs, lemon and butter. Served with hollandaise sauce
- *AMERICAN STYLE ALE*

SIDES

SKIN-ON FRIES ^{Ve} | 2.75

UPGRADE TO CHILLI CHEESE FRIES | 2.00

SKIN-ON CHUNKY CHIPS ^{Ve} | 2.75

SWEET POTATO FRIES ^{Ve} | 3.50

LEGEND CRAFT LAGER BATTERED ONION RINGS ^{Ve} | 2.75

HOUSE SALAD ^{GF Ve} | 3.25

ASK TO SEE OUR CHILDREN'S MENU

^{Ve} INDICATES VEGETARIAN DISHES ^{Ve} INDICATES VEGAN DISHES ^{GF} INDICATES GLUTEN FREE DISHES

Some dishes may contain or have traces of nuts or dairy. 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 6+

100% OF ALL TIPS GO TO THE TEAM