

All dishes on this menu do not use gluten containing ingredients.

STARTERS

Roasted Tomato Soup (V)

With no-gluten containing seeded bread and butter £4.19

Seared Scallops†

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

Atlantic Prawn Cocktail†

With baby gem lettuce and Marie Rose sauce, served with no-gluten containing seeded bread and butter £5.79

CHEF'S RECOMMENDATIONS

Chef's Seasonal Garden Bowl (V) NEW

A honey & mustard dressed garden salad of warm butternut squash, baby potatoes, beetroot and Tenderstem™ broccoli, with radish and rocket (345kcal) £10.69

Tailor your salad, add:

Chicken Breast or Grilled Halloumi (V) for £3

Sea Bass†, Rump Steak (581kcal) or Scottish Salmon† for £4

Vegan option available (V)

Sea Bass and Seared Scallops†

Grilled sea bass fillets and pan-fried scallops, served on a prawn, white wine & pea risotto £15.79

Pan-Fried Hake with Mussel Chowder† NEW

On crushed parsley baby potatoes, cabbage and smoked bacon. Served with pan-fried king prawns, samphire and a mussel & roasted sweetcorn chowder £15.99

Chicken, Bacon & Avocado Salad

With Tenderstem™ broccoli, radish, spring onion and mixed leaves in a honey & mustard dressing £10.79

Slow-Cooked Lamb Shoulder

Cooked for 12 hours, on the bone, with minted baby potatoes and seasonal veg. Served with a Merlot & beef dripping sauce £15.99

BURGERS

Served in a no-gluten containing seeded bun with shredded iceberg lettuce and your choice of mash, jacket potato or salad.

Prime Gourmet Beef

Hand-pressed burger topped with a fried free-range egg, smoked cheese, streaky bacon and our signature burger sauce. Served with a barbecue dip £11.99

Gourmet Chicken

Grilled chicken breast topped with smoked cheese, streaky bacon, red onion, tomato and mayonnaise. Served with a barbecue dip £11.99

Chef's Veggie (V) NEW

Plant-based burger topped with halloumi, red onion, tomato and our signature burger sauce. Served with a barbecue dip £10.79

FROM THE GRILL

Served with half a grilled tomato, button mushrooms and a choice of mash, jacket potato or salad.

28-Day-Aged Sirloin 8oz NEW

A prime cut from the centre of the sirloin with a tender and delicate flavour. Recommended medium-rare £15.99

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 £13.29

14-Day-Aged Fillet 7oz

The most tender and delicate steak, served with your choice of signature sauce. Recommended rare £19.99

Signature Sauces £1.49

Creamy Peppercorn, Garlic & Mushroom or Merlot & Beef Dripping

PUB CLASSICS

Steak & Ale Pie

Farm assured British beef & gluten-free Greene King IPA gravy in no-gluten containing pastry, with mash, glazed seasonal veg and no-gluten containing gravy £11.99

Gammon Steak

With a fried free-range egg, freshly grilled pineapple, garden or mushy peas and your choice of mash, jacket potato or salad £10.29

Slow-Cooked Pork Belly

In a barbecue glaze with pork crackling and half a baked apple, on a bed of garden peas, smoked bacon and wilted baby gem. Served with mash, jacket potato or salad £13.79

Classic Hunter's Chicken

Grilled chicken breast topped with smoked cheese, grilled back bacon and a barbecue sauce. Served with house slaw and mash, jacket potato or salad £11.79

SIDES

Crushed Parsley

Baby Potatoes (V) NEW £2.29

Buttered Cabbage with

Smoked Bacon NEW £2.29

Cheese & Mustard Mash with

Smoked Bacon NEW £2.79

Dressed Seasonal Salad (V) £2.49

Glazed Tenderstem™ Broccoli (V) £2.29

Glazed Seasonal Vegetables (V) £2.29

House Slaw (V) £1.99

No-Gluten Seeded Bread

and Butter (V) £1.29

PUDDINGS

Beechdean Ice Cream and Sorbet (V)

Three scoops of ice cream or sorbet from today's flavours. Beechdean ice cream is made with fresh milk from pedigree Jersey cows £4.29

Vegan option available (V)

Crumble of the Day (V)

With custard, double cream or Beechdean clotted cream ice cream £5.29

Vanilla Cheesecake NEW (V)

With strawberry and Prosecco sauce and raspberry coulis £5.69



MAIN

No-gluten containing ingredients menu.



(V) Suitable for vegetarians. (V) 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.

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. 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.