

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 & hop salt •

STARTERS & SMALL PLATES

ANY 3 DISHES £12.95* | ANY 5 DISHES £21.00* | ALL 17 DISHES £70.00* (PRE-ORDER ONLY) *Excludes large/sharing portions of nachos. Dishes marked with 🔂 will incur a £1 surcharge per dish.

ROSEMARY & CHERRY TOMATO FOCACCIA WITH OLIVES, OLIVE OIL & BALSAMIC () | 4.50 - WHEAT, FRUIT or SOUR

GARDEN PEA & MINT SOUP WITH CRUSTY BREAD & BUTTER () 4.75 - AMERICAN STYLE ALE

LIGHTLY BATTERED AUBERGINE WITH FETA & DRIZZLED HONEY V | 4.25 - WHEAT, FRUIT or SOUR

CHICKEN SATAY WITH PEANUT & STOUT DIPPING SAUCE | 4.75 - STOUT OR PORTER

ORIENTAL STEAMED BUNS WITH BBQ PULLED PORK AND ASIAN SLAW 🗘 | 5.25 - AMERICAN STYLE ALE

GARLIC BUTTER MUSHROOMS AND TOASTED CIABATTA (1) (3.75) - LAGER

MAC 'N' CHEESE MELTS WITH CHILLI JAM 🔍 | 4.25 - IPA or LAGER

ITALIAN STYLE MEATBALLS IN A SLOW-COOKED TOMATO & GARLIC SAUCE WITH SHAVED PARMESAN 🗘 | 5.25 - ENGLISH STYLE ALE SALT & PEPPER CALAMARI WITH GARLIC MAYO 🗘 | 5.25 - BELGIAN

MUSHROOM & WEISSBIER ARANCINI BALLS 🛛 | 4.25 - WHEAT or BELGIAN

KOREAN BBQ BREADED TOFU, ASIAN SLAW AND CRUSHED PEANUTS V () 4.25 - LAGER or AMERICAN STYLE ALE

STICKY BBQ or HOT BUFFALO WINGS @ | 5.75 - WOOD-AGED or SMOKED

STICKY BBQ RIBS (1/2 RACK) 🚭 🕂 | 5.75 - STOUT, PORTER or ENGLISH STYLE ALE

LOADED NACHOS I V + | 5.50 | 9.50 ADD BEEF CHILLI | 1.50 | 3.00 – contains gluten - AMERICAN STYLE ALE

HARICOT & BUTTERBEAN CASSOULET WITH TOASTED BREAD @ @ | 3.75 - ENGLISH STYLE ALE

WHITEBAIT AND HOMEMADE TARTARE SAUCE | 5.25 - BELGIAN

BLISTERED PADRON PEPPERS @ V @ | 3.50 - IPA

PROPER SANDWICHES

WE SOURCE ALL OUR LOAVES FRESH FROM LOCAL BAKERIES. ALL SANDWICHES ARE SERVED WITH DRESSED WATERCRESS SALAD Add skin-on fries or a mug of soup for £1.50

B.E.L.T | 5.50

crispy smoked streaky bacon, fried egg, crisp lettuce, juicy tomatoes and mayo on lightly toasted bread - SMOKED or WOOD-AGED

BBQ PULLED PORK | 5.50

with homemade slaw and crunchy dill pickle - AMERICAN STYLE ALE or IPA

MATURE CHESHIRE CHEDDAR **(**) | 5.00

with Branston pickle - IPA or BELGIAN

BEER BRAISED HAM | 5.50

with English mustard, juicy tomato and peppery watercress - ENGLISH STYLE ALE

HOMEMADE FISH FINGERS | 5.50

sustainably sourced cod in panko breadcrumbs, with crisp lettuce and homemade tartare sauce, served with a wedge of lemon - WHEAT

21-DAY AGED ROAST BEEF | 5.50

farm assured Birchstead beef with creamy horseradish, fresh peppery watercress and dill pickle - *BELGIAN* or *IPA*

AVOCADO & ROASTED PEPPERS V 0 15.00

with sun-blushed tomato tapenade, olives and crisp lettuce - WHEAT



IPA BATTERED COD & CHIPS | 9.00

sustainably sourced cod with skin-on chunky chips, mushy peas, dill pickle, homemade tartare sauce and fresh lemon - LAGER or AMERICAN STYLE ALE

BANGERS & BUBBLE | 7.50

2 pork & ale sausages with bubble & squeak, braised red cabbage and rich cask ale gravy - ENGLISH STYLE ALE

MUSHROOM & WEISSBEIR RISOTTO V | 7.95

rich and creamy risotto with thyme, Parmesan and peppery watercress (vegetarian cheese available – please ask) - WHEAT or BELGIAN

MAC 'N' CHEESE | 5.95

with crusty bread and fresh peppery watercress salad - LAGER

SALADS

LAGER, WHEAT BEER or AMERICAN STYLE ALE

ROAST SQUASH & CHICKPEA V 🐨 🐨 | 7.50

baby gem lettuce, watercress, roasted red peppers, toasted pumpkin & sunflower seeds and a fresh garlic & lemon dressing

CHEF'S CLASSIC | 7.50

beer braised ham, free range egg, baby gem lettuce, garden peas, cornichons, spring onion, house croutons and honey & mustard dressing

CLASSIC CAESAR | 6.00

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

ADD GRILLED CHICKEN BREAST FOR ONLY £2.50

DESSERTS

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

VANILLA CRÈME BRÛLÉE 🚭 | 4.95 with cinnamon sugar and caramelised orange

MAPLE, BOURBON & PECAN TART | 4.95 served with whipped cream

STICKY TOFFEE PUDDING (b) | 4.95 with vanilla ice cream or custard

BUTTERMILK PANCAKES | 4.95

with banana, salted caramel sauce and vanilla ice cream

CHOCOLATE & CASK ALE FONDUE | 9.95 2-3 PEOPLE with mini doughnuts, marshmallows and crisp apple

5oz 21-DAY AGED STEAK & FRITES | 8.95

chargrilled minute steak with garlic & hop-salted skinon fries, garlic & parsley butter and watercress salad - *IPA* or *BELGIAN*

MORROCAN CHICKPEA & CAULIFLOWER TAGINE 🐨 🖤 🕼 | 7.95

spiced chickpea, cauliflower & bean tagine with long grain rice, pomegranate seeds, fresh coriander and lime

- IPA or AMERICAN STYLE ALE

BEER BRAISED HAM, EGG & CHIPS | 7.50

cask ale braised ham with 2 free range eggs, skin-on chunky chips and watercress salad - STOUT, PORTER or ENGLISH STYLE ALE

BURGERS

SERVED IN A SOURDOUGH BEER BUN WITH A SIDE OF GARLIC & HOP SALTED SKIN-ON FRIES, DILL PICKLE AND A SIDE OF SLAW

Upgrade to sweet potato fries for £1.00

B&K CLASSIC BURGER | 8.50

6oz 21-day aged Birchstead beef patty with cask ale relish, tomato, lettuce and red onion - AMERICAN STYLE ALE or IPA

FUNKY CHICKEN BURGER | 8.50

IPA battered chicken breast, mayonnaise, tomato, lettuce and red onion - LAGER or WHEAT

VEGAN BEAN BURGER V 0 18.50

avocado, beetroot & horseradish relish, tomato, lettuce and red onion served in ciabatta

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

6oz 21 DAY AGED BEEF PATTY | 3.00 SMOKED STREAKY BACON / BLUE CHEESE / MATURE CHEDDAR CHEESE / FRIED EGG | 1.50

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<u>SIDES</u>

SKIN-ON FRIES V & | 2.50 with garlic & hop salt UPGRADE TO CHILLI CHEESE FRIES | 1.50

SKIN-ON CHUNKY CHIPS V V | 2.50

SWEET POTATO FRIES V 🛛 | 3.50

IPA BATTERED ONION RINGS 1.95

SLAW 🕑 🖤 | 1.95

HOUSE SALAD V @ @ | 3.25

PLEASE ASK TO SEE OUR CHILDREN'S MENU

INDICATES VEGETARIAN DISHES
INDICATES VEGAN DISHES
INDICATES GLUTEN FREE DISHES

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 8+.