

STARTERS & SMALL PLATES

PICK 3 STARTERS OR SMALL PLATES FOR £14.95*

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

FRESHLY BAKED BREADSTICKS & MIXED OLIVES SERVED WITH BALSAMIC & OLIVE OIL | 5.25 - BELGIAN

HOMEMADE SOUP OF THE DAY WITH FRESHLY BAKED BREADSTICK & BUTTER | 4.95

Please ask your server for details

AUBERGINE BAKED IN JAPANESE MISO WITH CHILLI, CORIANDER, SPRING ONION & SESAME © © | 5.50 - WHEAT

BAKED BABY CAMEMBERT WITH HONEY & ALMONDS SERVED WITH CROSTINI () + 6.50

MAC & CHEESE MELTS WITH CHILLI JAM () 5.50 - IPA

BRITISH CHICKEN WINGS | 5.95

Choose from our garlic beer butter sauce, "Bar-Beer-Cue" glaze or spicy sriracha & honey beer sauce with sesame seeds. All served with sour cream & chive dip

- AMERICAN STYLE ALE or IPA

BLISTERED PADRON PEPPERS WITH SEA SALT 🔞 😅 | 4.95

LOADED NACHOS V 😳 | 6.25 | 10.95 ADD BEEF CHILLI 🐨 🕂 | 7.75 | 13.45 - AMERICAN STYLE ALE

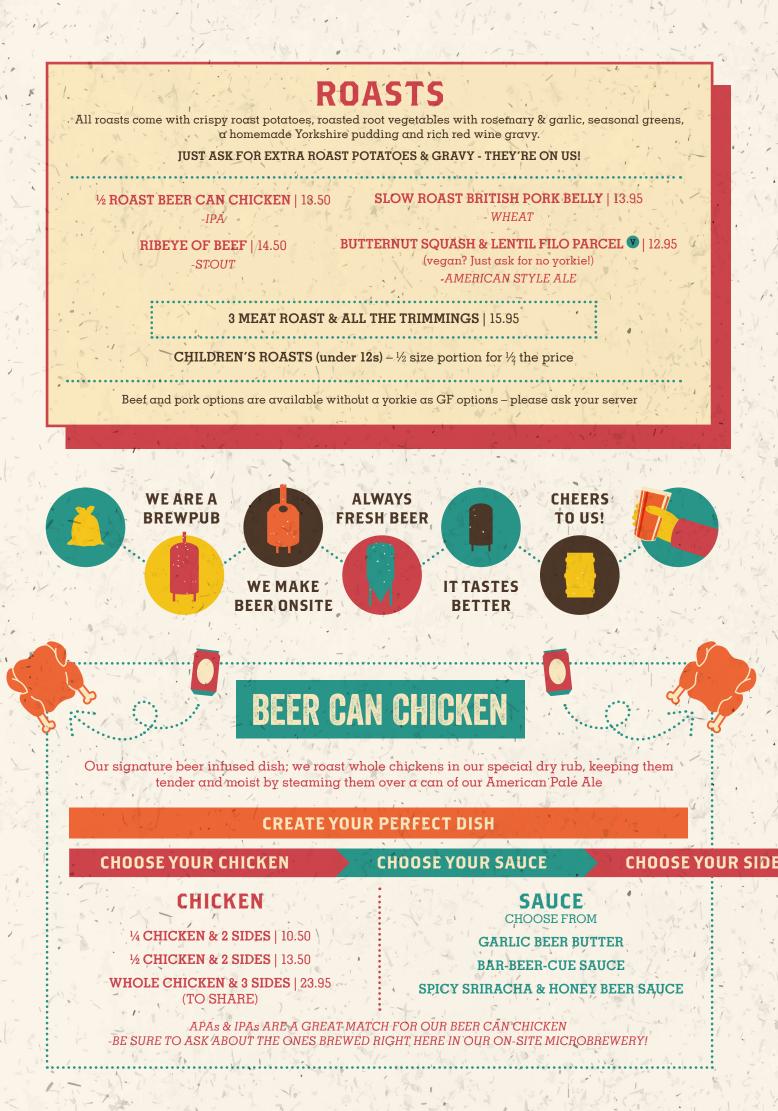
CRISPY SALT & PEPPER CALAMARI WITH GARLIC MAYO | 5.75 - LAGER

¹⁄₂ RACK TENDER BABY BACK RIBS GLAZED IN OUR SIGNATURE "BAR-BEER-CUE" SAUCE ⊕ | 6.25 - IPA

Brewhouse & Kitchen was founded by Kris & Simon in 2013 when the craft beer enthusiasts decided to put their dream of creating a pub with a difference in to action. Each and every one of our brewpubs has its own microbrewery and brewer -we brew beers on-site that are hyper-local; they rarely have to travel more than 20 metres to make it to the bar to be served -you can't get fresher than that! Paired with a beer-matched dining menu and whole host of different experiences on offer, including brewery experience days and craft beer & gin masterclasses...we love how Brewhouse & Kitchen has evolved and hope you do too!



MATCHING BEER WITH FOOD SINCE 2013



MAINS

B&K CHEESEBURGER | 11.95

100% British beef brisket & chuck steak patty with Swiss cheese, our cask ale relish, tomato, lettuce, red onion, dill pickle & mayo

- AMERICAN STYLE ALE

BUTTERMILK FRIED CHICKEN BURGER | 11.95

Homemade tender southern fried chicken breast, mayo, tomato, lettuce, red onion & dill pickle - LAGER

PLEASE ASK ABOUT OUR VEGAN BURGER OPTION!

LEGEND LAGER BATTERED COD & CHIPS | 12.50

Sustainably sourced cod battered in our craft lager with skin-on chunky chips, crushed minted peas, a dill pickle, homemade tartare sauce and fresh lemon - LAGER

VEGGIE FISH & CHIPS V | 10.95

Delicious halloumi goujons in our Legend craft lager batter with skin-on chunky chips, crushed minted peas, a dill pickle, homemade tartare sauce and fresh lemon - IPA

BUDDHA BOWL SALAD Ve GE | 9.95

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

ADD POACHED EGG | 1.00 ADD GRILLED CHICKEN | 2.50 - BELGIAN

WHOLE RACK TENDER BABY BACK RIBS | 15.75

Slow braised and glazed in our signature "bar-beer-cue" sauce & 2 sides - IPA

8oz RIBEYE STEAK | 15.95

l4-day aged prime beef served with roasted beef tomato, portobello mushroom, skin-on chunky chips & peppery watercress ADD PEPPERCORN SAUCE | 1.95 ADD MELTED BLUE CHEESE | 1.95 - STOUT

SPICY CAMBODIAN STREET CURRY Ve 💷 | 10.95

Both rich and fresh in equal measures with sweet potato, baby corn, cauliflower. Served with coriander & lime rice and cooling tahini sauce - BELGIAN

TRILOGY BEEF PIE | 11:95

British beef, field mushrooms and stout. Served with buttered mash, mushy peas, crispy onion and a rich beef gravy - STOUT

MOULES FRITES | 11.95

Mussels cooked in a rich house-made wheat beer sauce, served with skin-on fries and crusty bread - AMERICAN STYLE ALE

BBQ PLATTER TO SHARE | 27.95

1/2 beer can chicken, slow cooked pulled beef brisket, "Bar-Beer-Cue" ribs, pork belly burnt ends & 3 sides - ENGLISH STYLE ALE

SIDES | 2.95

CHIPS Vo

(SKIN-ON FRIES / CHUNKY / SWEET POTATO*) *additional 50p charge

BAKED POTATO **W** GB With sour cream & chives

LOAD UP YOUR CHIPS OR BAKED POTATO: ADD CHEESE £1.00 ADD BEEF CHILLI & JALAPENOS £1.50

LEGEND CRAFT LAGER BATTERED ONION RINGS

MAC & CHEESE

CORN COBS

With chilli butter

PORTUGUESE PEA RICE 🕫

HOUSE SALAD 😼 🖙

BUTTERED PORTOBELLO MUSHROOMS 🛡 🚭

LEMON & GARLIC BROCCOLI **We GP**

HOUSE SLAW V G

CHILDREN (UNDER 125)

Please ask for a copy of our children's menu and a complimentary activity and colouring in pack! We also serve smaller Sunday roast portions for little ones -please see the "Roasts" section for details!

DESSERTS

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STOUTS/PORTERS ARE A GREAT MATCH FOR CHOCOLATE & WHEAT BEERS ARE A GREAT MATCH FOR FRUIT. OUR TROPICAL IPA IS A LIGHTER MATCH FOR OUR DESSERTS.

TODAY'S CHEESECAKE | 5.50 With whipped cream. Please ask your server for details

CHOCOLATE ORANGE BROWNIE TART (9) [5.50 With vegan vanilla ice cream

BOOZY DESSERTS

WARM GINGER PUDDING (1) 6.50

With Rumbullion ice cream and pineapple & mint salsa

BREWER'S SUNDAE (1) 6.50

STICKY TOFFEE PUDDING @ | 5.50

PASSION FRUIT ETON MESS @ | 5.50

With whipped cream and fruit coulis

With vanilla ice cream or custard

Conker coffee liquor ice cream layered with chocolate brownie, whipped cream and stout chocolate sauce

TRY OUR RANGE OF B&K BEERS BREWED RIGHT HERE IN OUR MICROBREWERY



V INDICATES VEGETARIAN DISHES Vegetarian Dishes Vegan Dishes INDICATES GLUTEN FREE DISHES A INDICATES DISHES THAT CONTAIN ALCOHOL

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.