

Relax, indulge & enjoy...

Autumn & Winter Menu

Food served daily until 10pm, 9.30pm on Sundays


CHEF & BREWER
PUB CO
www.chefandbrewer.com

STARTERS

SOUP OF THE DAY with crusty bread.

See our chalkboard for today's soup£2.99

STILTON & PEPPERCORN MUSHROOMS (v) grilled flat mushrooms drizzled with a Stilton & peppercorn sauce, on toasted garlic bread£3.99

PORK, CHICKEN & MULLED CIDER PÂTÉ with an ale chutney and toasted crusty bread£4.49

BUBBLE & SQUEAK a hand-made potato cake with bacon, savoy cabbage and chives. Topped with crispy bacon and a poached free-range egg, finished with a hollandaise sauce£3.79

SWEET CHILLI PRAWNS a selection of lightly-spiced, breaded and filo-wrapped king prawns with a sweet chilli dipping sauce£4.99

CHICKEN SATAY grilled tender breast of chicken in a peanut & chilli marinade. Served with an Asian-style salad and satay dip£4.99

SCALLOPS & BLACK PUDDING a trio of seared king scallops with crispy pancetta and pan-fried black pudding. Served with a honey & wholegrain mustard sauce£5.99

SCOTCH & EGG Scottish Highland venison with haggis bound in an oatmeal crumb, topped with a soft-boiled free-range egg. Served with an ale chutney ...£5.99

SHARERS

BAKED CAMEMBERT warm, home-baked Camembert with an ale chutney and baked crusty bread for dippingfor two £7.49

ANTIPASTI PLATTER prosciutto, salami Milano and chorizo with houmous, marinated olives and a roasted pepper, mozzarella & tomato salad. Served with crusty bread and oilfor one £5.49 for two £9.99

MUSSELS MARINIÈRE a generous helping of whole shell mussels in a creamy, white wine sauce. Served with crusty bread for dipping.for one £5.79 for two £9.99

CHEF & BREWER PLATTER can't decide? Share this selection of our favourite starters. Baked Camembert, a pork, chicken & mulled cider pâté, mussels marinière and chicken satay with breaded prawns and prosciutto. Served with marinated olives, houmous, ale chutney, dips and crusty bread.£16.99

MEAT

BRAISED LAMB SHOULDER mouth-watering, slow-cooked lamb, served with mash, green beans and a minted red wine sauce£11.99

SLOW-COOKED RIB OF BRITISH BEEF succulent beef rib with rosemary roasted new potatoes and savoy cabbage & bacon. Finished with a rich Bordeaux red wine sauce£12.49

ROASTED PORK BELLY British pork belly served with mash, braised red cabbage and a red wine sauce topped with crunchy, home-made pork crackling£11.29

BAKED LASAGNE classic beef lasagne with melted mozzarella and Cheddar. Served with chips and salad.....£8.49

BRITISH STEAK & ALE PIE shortcrust pastry filled with slow-cooked steak in a rich ale sauce. Served with seasonal vegetables, mash and gravy ...£8.99

VENISON PIE wild Scottish venison, shallots and bacon in a woodland mushroom sauce, encased in a herb suet pastry pie with a shortcrust lid. Served with rosemary roasted new potatoes, savoy cabbage & bacon and a rich red wine sauce£10.49

POULTRY

AROMATIC DUCK half a roasted aromatic duck with mash, green beans, red cabbage and roasted apples. Served with a rich Calvados & Bramley apple sauce and toasted almonds£14.99

BREWER'S CHICKEN tender chicken breast topped with crispy bacon and Cheddar, on a barbecue & ale sauce. Served with chips and salad£8.99

CHORIZO CHICKEN roasted chicken breast glazed with smoked chilli jam, served with chorizo, rosemary roasted new potatoes and a warm mixed pepper & red onion salad. Finished with balsamic dressing and soured cream£9.99

CHEF & BREWER BISTRO SALAD succulent chicken breast, crispy bacon and a soft-boiled free-range egg. Served with baked croutons and a mixed leaf salad, drizzled with a honey & mustard dressing£9.49

GRILLS

Our beef steaks are 35-day matured for extra flavour and tenderness and cooked to your liking. All of our grills are served with chips, grilled tomato and a field mushroom. For a lighter choice, swap your chips for a crisp salad

9oz RUMP£9.99

8oz SIRLOIN£12.49

10oz RIB-EYE British rib-eye steak topped with melted Stilton£14.99

Add **TWO GIANT KING PRAWNS** in garlic butter to your steak£1.99

Add **CHILLI BOURBON GLAZE, STILTON & PEPPERCORN** or **BÉARNAISE** sauce to your steak£1.19

MIXED GRILL Boroughbridge sausage, tender grilled chicken, rump steak, gammon and black pudding. Served with a free-range egg£13.49

GAMMON & EGG juicy 8oz gammon steak served with a free-range egg£7.99

BURGERS

All of our burgers are served in a toasted brioche bun with mixed leaves, tomatoes, onion rings and chips

GOURMET RUMP STEAK BURGER succulent steak burger topped with melted mature Cheddar, bacon, a field mushroom and a free-range egg. Served with a classic burger sauce£9.79

SCOTTISH VENISON BURGER a succulent venison and pork burger sweetened with blueberries and topped with a free-range egg. Served with an ale chutney.....£9.99

6oz RUMP STEAK BURGER served with a classic burger sauce.£7.99

FISH

THE GREAT BRITISH COD & CHIPS a hearty portion of hand-battered cod served with chips, mushy peas, tartare sauce and a wedge of lemon.£8.99

WHOLETAIL BREADED SCAMPI crispy breaded scampi served with chips, mushy peas, tartare sauce and a wedge of lemon£7.49

FISH PIE smoked haddock, salmon and prawns in a creamy white sauce, topped with mature Cheddar mash. Served with seasonal vegetables£9.79

GRILLED SEA BASS RISOTTO sea bass fillets with a king prawn, clam and fine herb risotto, drizzled with pesto dressing.....£11.49

For a lighter choice, swap your risotto for a crisp salad

VEGETARIAN

VEGETABLE TAGINE (v) a lightly spiced tagine with roasted carrots, potatoes, chickpeas and apricots, in a sweet cinnamon & mint sauce. Served with roasted pepper couscous and soured cream£8.99

MOZZARELLA & PESTO BURGER (v) a breaded mixed vegetable burger in a brioche bun with salad leaves, tomatoes and onion rings. Served with sweet potato fries and a sticky barbecue relish.....£8.29

VEGETABLE PATCH PIE (v) roasted carrots, onions, parsnips and potatoes in a creamy wholegrain mustard sauce encased in a cheese pastry. Served with mash, seasonal vegetables and a jug of white wine & chive sauce.£9.79

SIDES

SAVOY CABBAGE & BACON£2.49

SWEET POTATO FRIES£2.79

ONION RINGS£1.99

SIDE SALAD£1.99

GARLIC BREAD£2.29

GARLIC BREAD WITH CHEDDAR£2.79

BRAISED RED CABBAGE£2.49

SEASONAL VEGETABLES£1.99

CHIPS£1.99

See our *Specials Board* for a seasonal treat

PUDDINGS

Turn over for our collection of indulgent puddings!

PUDDINGS

Why not indulge in a delicious treat...



- CHOCOLATE FUDGE CAKE** indulgent fudge cake served with double cream.....£4.79
- CRÈME BRÛLÉE** a rich and creamy vanilla brûlée with a caramelised crisp sugar top, finished with strawberries£4.79
- CRUMBLE OF THE DAY** home-baked crumble served with custard. See our chalkboard for today's crumble£4.49
- CHOCOLATE & CARAMEL TORTE** crisp, salted chocolate biscuit crumb layered with caramel and toasted hazelnuts. Topped with Belgian chocolate truffle mousse and a golden amaretti crumb. Served with whipped double cream£4.99
- BREAD & BUTTER PUDDING** a rich egg custard layered bread and butter pudding with juicy sultanas, baked with a spiced sugar glaze. Served with custard£4.99
- HOT APPLE PIE** the finest Bramley apples baked in a shortcrust pastry. Served with custard£3.99
- FARMHOUSE DAIRY ICE CREAM** choose three scoops from chocolate, strawberry, clotted cream vanilla, mint choc chip, cookie dough and peach melba.....£2.99
- STICKY TOFFEE PUDDING** hot sponge with juicy sultanas and butterscotch sauce. Served with clotted cream vanilla ice cream£4.99
- ETON MESS CHEESECAKE** a vanilla cheesecake topped with a seasonal berry Eton mess. Finished with a berry compote.....£4.99
- ICE CREAM COOKIE CUP** a chocolate chip cookie cup filled with three scoops of your choice of farmhouse dairy ice cream£4.99
- CHEF & BREWER PUDDING PLATTER** Can't decide? Share three full-sized puddings of Eton mess cheesecake, ice cream cookie cup and crème brûlée.....£9.99

WHITE WINE

	175ml	250ml	Bottle
JEAN-LUC COLOMBO, CÔTES DU RHÔNE BLANC, FRANCE Dry, fresh and delicious, perfect on its own or with most dishes	£3.99	£4.99	£13.99
MONTE VERDE, CHARDONNAY, CHILE Smooth and dry, perfect with salads or light dishes	£3.59	£4.59	£12.29
NOBILO, SAUVIGNON BLANC, NEW ZEALAND Fresh, juicy and zingy with grassy gooseberry flavours that have made Marlborough's Sauvignon world famous	£4.39	£5.89	£15.99
PENFOLDS KOONUNGA HILL, CHARDONNAY, AUSTRALIA Matured in French oak for 6 months, this dry Australian classic holds elegant fruity flavours and packs a weighty punch	£4.99	£6.29	£17.99
VASSE FELIX, SEMILLON SAUVIGNON BLANC, AUSTRALIA From the world renowned and decorated winery, a refreshing white wine with a zesty citrus tang. Perfect with fish, seafood and chicken dishes <i>Winner of the International Wine Challenge Bronze Medal</i>	£5.29	£6.39	£18.49
FRONTERA, CHILE Crisp, medium dry and delicately balanced	£3.09	£3.99	£9.99
SAN FLORIANO, PINOT GRIGIO, ITALY Lightly refreshing and still the most popular dry white wine of the moment. Perfect with fish	£4.29	£5.39	£14.79
ROBERT MONDAVI, CHARDONNAY, USA Rich, tropical and aromatic, bursting with fruit	£4.29	£5.49	£14.99

ROSÉ WINE

	175ml	250ml	Bottle
CASILLERO DEL DIABLO, SHIRAZ ROSÉ, CHILE A refreshingly spicy rosé; dry, savoury and elegant berry fruit flavours. The perfect accompaniment to most meat dishes	£3.99	£5.29	£14.49
FRONTERA ROSÉ, CHILE Delicate and medium dry with the taste of refreshing summer fruits	£3.09	£3.99	£9.99
VINUVA, PINOT GRIGIO ROSÉ, ITALY Vibrant, medium dry and refreshing. A great partner to salads and lighter dishes	£3.59	£4.79	£12.99
FETZER VALLEY OAKS, WHITE ZINFANDEL, USA Fruity and sweet and bursting with exuberant floral flavours	£3.99	£5.49	£14.79

RED WINE

	175ml	250ml	Bottle
GRAFFIGNA, MALBEC, ARGENTINA Concentrated, rich and warm with hints of raspberry. Fabulous with game and strong meats	£3.99	£5.29	£13.99
YALUMBA, SHIRAZ, AUSTRALIA An award winning Shiraz from the famous Barossa Valley. Silky smooth with a combination of fruity cranberry and white pepper flavours. Great with steak <i>Winner of the International Wine Challenge Silver Medal</i>	£4.59	£5.99	£17.29
JEAN-LUC COLOMBO, CÔTES DU RHÔNE, FRANCE Dry and light with juicy redcurrants and delicious peppery fruit characters. Perfect with lamb dishes <i>Winner of the International Wine Challenge Bronze Medal</i>	£4.29	£5.49	£14.99
PENFOLDS KOONUNGA HILL, SHIRAZ CABERNET, AUSTRALIA An Australian gem where the flavours of plums, blueberries and cherries combine with a hint of dark chocolate and spice	£4.99	£6.49	£17.99
CONO SUR, PINOT NOIR, CHILE A famous grape, beautifully balanced with raspberry and violet flavours	£3.99	£5.29	£14.79
FRONTERA, CHILE Dry, medium-bodied red, packed with the flavour of smooth cherries and red berries. A drink for every occasion	£3.09	£3.99	£9.99
FLAGSTONE LONGITUDE, SHIRAZ CABERNET MERLOT, SOUTH AFRICA Robust, firm and strong with a taste of dark berry fruit and a hint of spiciness	£3.89	£4.99	£13.29
CAMPO VIEJO, RIOJA TEMPRANILLO, SPAIN Full and rich with powerful spicy qualities yet smooth and mature	£4.29	£5.79	£15.49
GREENWOOD PASS, MERLOT, USA Mellow and smooth with cherry and blackberry flavours. Suitable for any occasion	£3.89	£4.79	£12.99

SPARKLING

	125ml	Bottle
SANT'ORSOLA PROSECCO, ITALY Refreshing, bright and a fizz for any occasion	£3.39	£13.99
LANSON BLACK LABEL NV BRUT, FRANCE A delicate Champagne with a fine crisp and fresh taste		£29.99

All wines available by the glass are also available in 125ml measures

WE'VE ALSO GOT A GREAT RANGE OF BEERS, CASK ALES AND CIDERS

Heard it through the grapevine...

YOUR FEEDBACK IS IMPORTANT TO US...

Tell us about your experience and you could win £1,000! We want you to share your experience with us so we can constantly improve our service to you. Please talk to a team member for details of our feedback survey, or keep your receipt and go to www.tellusandwin.co.uk. All entrants will be entered into a monthly prize draw, with one winner of £1,000 every month.