

# SMALL PLATES



Choose any 3 small plates for £21

Crispy salt and pepper squid served with chilli mayonnaise 362Kcal (gif)	7.75	Nachos with sour cream, salsa and guacamole 1043Kcal (v)(gif)	7.75
Buffalo chicken wings with your choice of BBQ 945Kcal, Korean 1196Kcal or Franks RedHot® sauce 925Kcal (gif)	7.5	<i>Add smoked three bean chilli 55Kcal (pb) 3   Pulled pork &amp; BBQ sauce 150Kcal (gif) 3.5   Shredded beef 168Kcal (gif) 4</i>	
Quorn vegan wings with your choice of BBQ 551Kcal, Korean 584Kcal or Franks RedHot® sauce 501Kcal (pb)	7.5	Ham hock terrine, with pickles, piccalilli and sourdough 411Kcal	7.75
Tomato & red pepper houmous with crudités and toasted flat bread 697Kcal (pb)	6.5	Tandoori chicken skewers, served on a poppadom, with mango chutney 471Kcal	8

## sharing

Dishes serve 2 to 3 people

Nachos with sour cream, salsa and guacamole 1742Kcal (v)(gif) <i>Add smoked three bean chilli 92Kcal (pb) 3   Pulled pork &amp; BBQ sauce 300Kcal (gif) 3.5   Shredded beef 202Kcal (gif) 4</i>	11
Whole baked Camembert with rosemary and garlic 1145Kcal	13
Brew House Board: chicken tandoori skewers, chicken wings, maple chilli bacon, frickles, chips, dips and flat bread 1499Kcal	24

# MAINS

Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato and pickle with chips 1088Kcal <i>Add smoked bacon 172Kcal 1.5   Pulled pork and BBQ sauce 150Kcal (gif) 3.5   Shredded beef and slaw 536Kcal (gif) 4.5</i>	12.5	Classic Caesar salad topped with a soft boiled egg 721Kcal <i>Add roasted chicken breast 6 108Kcal</i>	9.5
Korean chicken burger with kimchi, lettuce, mustard and jalapeños in a bun with chips 1070Kcal	13.5	Open chicken kebab: flat bread topped with harissa marinated chicken, slaw, salad and aioli 746Kcal	12
'Future Farm' vegan burger, topped with Gouda in a loaded bun and chips 936Kcal (pb)	13.5	Miso roasted mushroom & spring vegetable kebab with slaw, aioli, pomegranate and flat bread 381Kcal (pb)	12.5
Battered haddock and chips with garden peas and tartare sauce 1272Kcal (gif)	12.5	Smoked three bean chilli with avocado, sour cream, jalapeños and rice 745Kcal (pb)	13.5
		Double cooked sticky brisket with chips and slaw 1243Kcal (gif)	15

# SUNDAY ROAST

*Served with garlic & rosemary roasted potatoes, lemon & parsley roasted carrots, broccoli and roasted hispi cabbage with thyme & parsley, Yorkshire pudding and rich, red wine gravy*

Roast 28-day aged sirloin of beef 878Kcal	17
Half a roast chicken with sage & onion stuffing 1427Kcal	17
Mushroom & cashew nut Wellington 1274Kcal (pb)*	15
Leg of lamb with mint sauce 988Kcal	17
Cauliflower cheese 286Kcal (v)	4
Pigs in blankets with rosemary, honey & mustard 260Kcal	3.75
Sage & onion stuffing 253Kcal (v)	3
Yorkshire pudding 190Kcal (v)	1

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

Adults need around 2000Kcal a day. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.

# snacks

# \$ sides

Chips 336Kcal (pb)(gif)	3
Sourdough with balsamic vinegar and oil 348Kcal (pb) or butter 628Kcal (v)	3
Nocellera olives 155Kcal (pb)(gif)	3.5
Pork scratchings and apple sauce 635Kcal	4
Side salad of baby gem, Caesar dressing & Parmesan 145Kcal (gif)	3.5
Frickles with sriracha aioli 572Kcal (pb)(gif)	4
Half a pint of maple chilli bacon 379Kcal	4.5

## SWEET STUFF

Chocolate brownie with raspberry sorbet and whipped cream 801Kcal (v)(gif)	6.75
Your choice of our sorbets 191Kcal (pb)(gif) and ice creams 369Kcal (v)(gif)	5
Mini profiterole tower with chocolate sauce 624Kcal (v)	7.5
Baked blueberry & sour cream cheesecake with blueberry compote 504Kcal (v)	6.75

## USE OUR CITY CLUB APP TO ORDER FROM YOUR TABLE



### STEP 1

Scan the QR code to download the app



### STEP 2

Select Order at Table & enter your table number



### STEP 3

Choose, pay & wait for your order to arrive!

## OUR MICROBREWERY

Have you spotted it? Would you like to know more about what we brew and what our beers taste like?

Our brewer runs regular tours, where you can find out all about our brewing, and learn a few trade secrets over a beer or two! Or get a 'brew crew' together and come and enjoy a beer tasting dinner.

Ask a member of staff to get booked in.

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\*Not served with Yorkshire pudding. Adults need around 2000Kcal a day. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.