Please order your food at the bar, full a la carte menu is available in our fully serviced restaurant

#### SHAREABLES

Grilled Sourdough 7.50

slowly fermented sour dough brushed with garlic butter, served with grilled red pepper & tomato dip vg

Flat Cap Mushrooms 8.50 stuffed with Stilton, sour dough & herb crumb

New Season Asparagus Spears 8.95 char grilled, lemon beurre fondue, smoked salt

Hot Smoked Salmon & Crayfish Crostini 9.95 crushed avocado, sour cream & dill dressing

#### Trancher Platter

19.95

Perfect for sharing, overnight ribs, beef burnt ends, smoked gammon, stuffed mushrooms & greek slaw Vegetarian Trancher

19.95

Piri piri roasted squash, grilled asparagus, chimichurri potatoes, stuffed mushrooms, greek slaw & houmuus

Pork Belly Burnt Ends 8.50 cooked low and slow then glazed with chipotle syrup

Pickleback Wings 8.50 chilli or BBQ rubbed wings & frickles

Pil Pil King Prawns 13.95

confit garlic Habanero chilli, smoked paprika butter, grilled sourdough

Overnight Belly Ribs 13.95

rubbed & basted with apple & honey then smoked over hickory, sweet barbecue glaze

## PUB CLASSICS

Hand Battered Cod 17.95

served with chunky chips, mushy peas & homemade tartare sauce

Prime Beef Burger 17.95

char grilled burger with gravy mayo, smoked applewood cheese, bacon & onion relish served with skinny fries

"The Mexican" Chicken Burger 16.95

buttermilk chicken breast with smashed avocado, jalapeno & cheese mayo, served with skinny fries make it vegetarian with our plant burger patty

#### SIDES

Roasted Chimichurri Potatoes 5.00

Triple Cooked Chips 500

Skinny Fries & Rosemary Maldon Salt 5.50

Smoked Garlic & Herb Butter Ciabatta 5.50

Greek Slaw, Olives, Peppers & Aged Feta 5.50

Roasted Carrots, Chilli Cashew Nuts 5.50

## THE BREAD & CHEESE CARVERY

Every day our chefs freshly prepare premium roast meats & plant based alternatives. You can choose up to 3 options or just stack up on your favourite! Our carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy

£15.95

ask your server for todays selection

Prime Roast Beef seasoned slow roasted aged beef

Roast Turkey Breast succulent turkey breast

Honey Roast Gammon honey & mustard glazed Plant Based Special freshly prepared

Pigs in Blankets

£5.95
Add a bowl of our fantastic mustard glazed pigs in blankets

Cauliflower Cheese £5.95

Add a side of baked cauliflower cheese for the table

#### SLIPPER BREAD

Available in the restaurant between 12 and 5 All served with skinny fries

The B&C Club 13.95

Sliced turkey, bacon & tomato, lettuce with gravy mayo

King Prawn & Crayfish 13.95

Marie rose sauce, juicy king prawns, crayfish & rocket

Trancher 14.95

Roast beef, gammon, & turkey with stuffing & dipping gravy

The Veggie Sandwich 13.95 Smashed squash, garlic peppers, sunflower seeds, aged feta

## DESSERTS

Ice Cream Filled Brioche Donut 8.50 dusted with cinnamon sugar, raspberry coulis

Sticky Toffee Pudding 7.50 Rich caramel sauce & vanilla Gelato

Gelato by Gerlato Selection 7.50 Artisanal gelato handcrafted in Turin

Cookie Dough Crumble 7.50
Baked bramley apples & blackberries, cinnamon, nutmeg,

vanilla bean custard topped with cookie dough

Salted Caramel Chocolate Brownie 7.50 Rich chocolate brownie, chocolate drizzle & vanilla gelato

#### **BEER & CIDER**

#### DRAUGHT BEER

|                    | STYLE | ABV  | HALF | PINT |
|--------------------|-------|------|------|------|
| Bierra Moretti     | Lager | 4.6% | 3.25 | 6.50 |
| Cruzcampo          | Lager | 4.4% | 3.25 | 6.50 |
| Amstel             | Lager | 4.1% | 2.80 | 5.60 |
| Inches             | Cider | 4.5% | 2.90 | 5.75 |
| Guinness           | Stout | 4.1% | 3.25 | 6.50 |
| Bevertown Neck Oil | IPA   | 4.3% | 3.50 | 6.95 |

#### BOTTLE BEER & CIDER

|   | STYLE            | ABV  | BOTTLE |
|---|------------------|------|--------|
| Sol                                       | Lager            | 4.2% | 5.50   |
| Desperado                                 | Lager            | 5.9% | 5.50   |
| Estrella                                  | Lager            | 4.6% | 4.50   |
| Shipyard IPA                              | IPA              | 5.0% | 5.25   |
| Old Mout<br>please ask your server for fl | Cider<br>lavours | 4.0% | 5.95   |

#### NON-ALCOHOLIC BEER

|                     | STYLE | ABV  | BOTTLE |  |
|---------------------|-------|------|--------|--|
| Moretti 0%          | Lager | 0.0% | 4.50   |  |
| Old Mout Berries 0% | Cider | 0.0% | 5.95   |  |
| Guinness 0.0%       | Stout | 0.0% | 4.95   |  |

## SOFTS

| Coca Cola 330mls          | 3.85 |
|---------------------------|------|
| Diet Coke 330mls          | 3.75 |
| Fanta 330mls              | 3.75 |
| Sprite 330mls             | 3.75 |
| J20 Apple & Raspberry     | 3.75 |
| J20 Orange & Passionfruit | 3.75 |
| J20 Elderflower Spritz    | 3.75 |
| Appletiser                | 2.85 |
| Sparkling Water 330mls    | 3.45 |
| Still Water 330mls        | 3.45 |
|                           |      |

## COCKTAILS

Pornstar Martini 9.00
Smirnoff vanilla vodka, Passoa with passionfruit & vanilla syrup

Long Island Iced Tea 9.00
Smirnoff vodka, Gordon's gin, triple sec & Bacardi mixed with fresh lemon juice & topped coke

Espresso Martini 9.00
Chase Vodka with freshly brewed espresso, kahlua & vanilla syrup

Mojito 9.00
Choose between classic Bacardi, spiced pineapple, strawberry or raspberry blended with fresh mint, lime & brown sugar

Rhubarb & Apple Negroni 9.00
Chase Rhubarb & Bramley Apple Gin stirred with Campari & sweet vermouth, served on the rocks

The B&C Breeze 8.50 Chase aged marmalade vodka, fresh apple juice, lime juice & sugar topped with lemonade

French Martini 8.50 Chase vodka & Chambord black raspberry liqueur

Grapefruit & Pomelo Collins 9.00 Chase Pink Grapefruit & Pomelo Gin with fresh lemon juice, sugar & topped with soda

shaken with pineapple juice

## SPRITZ

Aperol Spritz 8.50
Aperol, charged with Prosecco and soda water

Raspberry & Mint Spritz 9.50
A fruity little number, Chase gin, Chambord black raspberry liqueur with fresh mint, lemonade & Prosecco

Royal Spritz 9.00
Tanqueray Royal Blackcurrant Gin charged with prosecco & lemonade

Sevilla Spritz 9.00
Tanqueray Flor de Sevilla Gin charged with prosecco & lemonade

#### WINES

| WHITE                                 | Bottle | 250mls | 175mls |
|---------------------------------------|--------|--------|--------|
| Fontana d'Italia, Trebbiano Italy     | 23.95  | 7.95   | 6.50   |
| Fairway, Sauvignon South Africa       | 25.95  | 8.75   | 7.50   |
| Principato, Pinot Grigio Italy        | 26.95  | 8.95   | 7.75   |
| Las Gansos, Viognier Chile            | 28.95  |        |        |
| J.Bouchon, Chardonnay Chile           | 30.95  |        |        |
| Greyrock, Sauvignon New Zealand       | 32.95  |        |        |
|                                       |        |        |        |
| RED                                   | Bottle | 250mls | 175mls |
| Fontana d'Italia, Sangiovese Italy    | 23.95  | 7.95   | 6.50   |
| Yaranda, Merlot Australia             | 25.95  | 8.75   | 7.50   |
| Fairway , Shiraz South Africa         | 26.95  | 8.95   | 7.75   |
| La Joya, Cabernet Sauvignon Chile     | 28.95  |        |        |
| J. Bouchon, Malbec Chile              | 30.95  |        |        |
| Solar Viejo, Rioja Crianza Spain      | 32.95  |        |        |
|                                       |        |        |        |
| ROSE                                  | Bottle | 250mls |        |
| Canyon Road, White Zinfandel USA      | 23.95  | 7.95   | 6.50   |
| Principato, Pinot Grigio Rosato Italy | 26.95  | 8.95   | 7.75   |
| Whispering Angel, Rose France         | 45.00  |        |        |
|                                       |        |        |        |
| SPARKLING                             | 75cl   | 20cl   |        |
| Chio, Prosecco Italy                  | 29.95  | 8.95   |        |
| Chio, Prosecco Rose Italy             | 29.95  | 8.95   |        |
| Moet, Imperial Champagne France       | 74.95  |        |        |
|                                       |        |        |        |

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## BREAD AND CHEESE

CARVERY-PUB-SMOKERY





# BAR & GARDEN MENU

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