

## STARTERS & SHAREABLES

Grilled Sourdough 7.50  
slowly fermented sourdough brushed with garlic butter, served with grilled red pepper & tomato dip *vg*

Flat Cap Mushrooms 8.50  
stuffed with stilton, sourdough & herb crumb *vg*

New Season Asparagus Spears 8.95  
chargrilled, lemon beurre fondue, smoked salt *vg vm gf*

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

Trencher Platter  
19.95

perfect for sharing,  
overnight ribs, beef burnt  
ends, smoked gammon,  
stuffed mushrooms &  
greek slaw

Vegetarian Trencher  
19.95

piri piri roasted squash,  
grilled asparagus,  
chimichurri potatoes,  
stuffed mushrooms, greek  
slaw & houmous *vg vm*

Pork Belly Burnt Ends 8.50  
cooked low & slow then glazed with house bbq sauce *gf*

Mykonos Salad 8.50  
barrel aged feta, sweet red onions, piquillo peppers,  
cos lettuce, olives *vg vm*

Pil Pil King Prawns 12.50  
confit garlic, pickled chilli, smoked paprika butter,  
grilled sourdough

Chicken Wings Al Pastor 8.50  
marinated chicken wings mopped with smoked  
paprika, pineapple & black pepper

## PUB CLASSICS

Smoked Honey Glazed Gammon 17.50  
honey glazed gammon with two fried hens eggs,  
pineapple & chilli chutney & triple cooked chips *gf*

14 hour Braised Beef & Ale Pie 17.95  
with buttered mash, red wine gravy & greens

Hand Battered Cod 17.95  
chunky chips, mushy peas & homemade tartare sauce

Prime Beef Burger 17.95  
chargrilled 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,  
jalapeño & cheese mayo, served with skinny fries  
**make it vegetarian with our plant burger patty *vg***

### BREAD & CHEESE LOYALTY

Unlock exclusive benefits and earn  
rewards by signing up to our loyalty club



VG - Vegetarian  
VM - Vegan Modifiable  
GF - Gluten Free

## 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 today's selection

Prime Roast Beef  
seasoned slow roasted aged beef *gf*

Roast Turkey Breast  
succulent turkey breast *gf*

Honey Roast Gammon  
honey & mustard glazed *gf*

Plant Based Special  
freshly prepared *v*

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 *vg*

## SMOKERY + GRILL + MAINS

Our premium, locally sourced meats, smoked low & slow or chargrilled for perfect flavour. Prepared expertly by our chefs.

Flat Point Smoked Beef Brisket 22.95  
rubbed with house seasoning & smoked over hickory for 12 hours,  
served with gaucho beans & skinny fries

Baked Seabass Fillets 19.95  
topped with chill, crab & seaweed butter,  
smoked onion lyonnaise potatoes

Overnight Belly Ribs 19.95  
rubbed & basted with apple & honey, then smoked over hickory  
served with greek slaw & rosemary fries *gf*

Grilled Lamb Shamshir 17.95  
bharat spiced minced lamb, skewered & chargrilled, served with  
houmous, red pickles, tahini mayo & flatbread

Cherrywood Half Chicken 18.95  
rubbed with paprika and garlic smoked over cherry, served with  
rosemary salted fries, frickles with tomato & onion chutney

Pan Roasted Rump of Lamb 23.95  
rubbed with lemon & oregano, served with chimichurri roasted potatoes  
& garlic peppers *gf*

Smoked Chicken Salad 16.95  
crispy bacon, parmesan dressing, seasonal leaves *gf*

Salad Del Mar 17.95  
crayfish, hot smoked salmon & king prawns with seasonal leaves &  
pineapple & chilli salsa *gf*

Roasted Butternut Squash 16.95  
peri peri spice, barrel aged feta, charred asparagus, tahini & sunflower  
seeds *vg vm gf*

## SLIPPER BREAD

Served Monday to Saturday 12pm to 5pm  
All served with skinny fries

The B&C Club 13.95  
sliced turkey, bacon, tomato & lettuce with gravy  
mayo

Del Mar 13.95  
marie rose sauce, juicy king prawns, crayfish & hot  
smoked salmon

Trencher 14.95  
roast beef, gammon & turkey with stuffing &  
dipping gravy

The Veggie Sandwich 13.95  
smashed squash, garlic peppers, sunflower  
seeds, aged feta *vg*

## SIDES

Roasted Chimichurri Potatoes 5.00

Triple Cooked Chips 5.00

Dirty Fries, Burnt Ends, Smoked Cheese 6.50

Skinny Fries & Rosemary Maldon Salt 5.50

Smoked Garlic & Herb Butter Flatbread 5.50

Greek Slaw, Olives, Peppers & Aged Feta 5.50

Roasted Carrots, Chilli Cashew Nuts 5.50

## 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, served with  
baked chocolate cookie

Rhubarb & Ginger Crumble 7.50  
served with vanilla custard

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

Scooped Blueberry Cheesecake 7.50  
with biscoff crumb

## BREAD AND CHEESE CARVERY - PUB - SMOKERY

