

THE BREAD & CHEESE

STARTERS

- Sticky Beef**, fried strips of beef tossed in sweet chilli sauce with ginger, carrot, cucumber & sesame seeds – 10.50
- Sharing Baked Camembert**, whole camembert served with truffle honey, red onion chutney & toasted sourdough (vg) – 18.00
- Pork Belly Bites**, pork belly slow cooked with Italian herbs, sweet & sour balsamic onions (gf) – 9.50
- Calamari Fritto**, deep fried squid rings served with sriracha mayonnaise dip – 10.50
- Pil Pil Prawns**, pan fried tiger prawns with chilli, tomatoes, olive oil, roasted garlic & served with focaccia – 12.50
- Potato Gnocchi**, potato dumplings served with chestnut mushroom sauce, cream, white wine & garlic (vg) – 9.50
- “KFC” Chicken Goujons**, Korean fried chicken goujons with gochujang mayo & Asian pickles – 9.50
- Sharing Garlic Bread**, topped with sliced garlic flakes, black garlic & rosemary oil (vg) – 10.50
- Grilled Halloumi**, red pepper pesto, olives, rocket, lemon & aleppo pepper (vg) – 9.50
- Honey Glazed Chicken Wings**, fried chicken wings tossed in sesame seeds, soy sauce & ginger topped with spring onions – 9.50

SHARING PLATTERS

- Trencher Platter**, perfect for sharing, brisket burnt ends, sticky pork belly bites, satay chicken wings, grilled smoked gammon & tomato chutney, spicy cauliflower wings – 21.95
- Vegetarian Trencher**, grilled halloumi, spicy cauliflower wings, garlic focaccia, pesto potatoes, roasted chickpeas, rocket & dressed salad (vg) – 20.95

STONE BAKED PIZZA

- Margherita**, tomato base with mozzarella, fresh basil & extra virgin olive oil (vg) – 15.95
- Smokey Pepperoni**, topped with two types of pepperoni & drizzled with hot honey & chilli – 17.95
- Hawaiian Pizza**, tomato base with caramelised pineapple, ham & mozzarella – 16.95
- BBQ Meat Feast**, margherita base with chicken, crispy pork belly, pepperoni, bacon pieces & BBQ glaze – 18.95
- Mushroom & Spinach**, white pizza with chestnut mushrooms, pine nuts, spinach, mozzarella & truffle oil (vg) – 16.95

MAINS

- 14 Hours Braised Beef & Ale Pie**, with buttered mash, red wine gravy & seasonal vegetables – 19.50 **Veggie pie available**
- Chicken Scallopini**, breadcrumbed chicken breast served with truffle fries & parmesan rocket salad – 20.95
- Hand Battered Cod**, classic fish & chips with mushy peas & homemade tartar sauce – 19.95
- Gammon & Eggs**, honey glazed gammon, two fried eggs & pineapple salsa, served with chunky chips – 17.50
- Baked Fish Dauphinoise**, salmon, cod & tiger prawns cooked with white wine, dill & capers, topped with sliced potato gratinee – 21.95
- Pan Roasted Loin of Pork**, creme fraiche, mushrooms, tarragon, white wine, baby roast potatoes & sauteed haricot vert – 20.95
- Hickory Smoked Chicken**, half smoked chicken with smashed potatoes, red peppers, heritage carrots & fresh basil – 19.95
- Smoked Flat Point Brisket**, 5 hour smoked beef brisket served with ranch butter, gauchito beans & hasselback potatoes – 25.95

GRILL

- Beef Burger**, smoked applewood cheese, bacon, onion relish & gravy mayo, served with skinny fries – 18.95
- Crispy Chicken Burger**, tender breaded chicken, smoked applewood cheese, bacon, onion relish, gravy mayo & skinny fries – 18.95
- Very Veggie Burger**, plant burger with tomato salsa & grilled peppers, served with skinny fries (ve) – 18.95
- Grilled Cauliflower Steak**, with tahini mayonnaise, roasted chickpeas & crispy onions (vg) – 18.50
- Flat Iron Steak**, 8oz flat iron steak served with truffle & parmesan fries (gf) – 23.95
- Rib Eye Steak**, 10oz dry aged rib eye served with truffle & parmesan fries (gf) – 29.95

SIDES

- Chips & Rosemary Salt** – 5.00 | add cheese + 1.50
- Sharing Garlic Pizza Bread** – 10.50
- Roasted Pesto Potatoes** – 5.00
- Rocket & Parmesan Potatoes** – 5.00
- Seasonal Vegetables** – 5.50

VG - Vegetarian | VE- Vegan | GF - Gluten Free |

Please make staff aware of any food allergies you may have. Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy beans, milk, eggs, cereals containing gluten, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide

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THE BREAD & CHEESE SUNDAY CARVERY

Served from 12pm Every Sunday

THE CARVERY £18.95pp

Every Sunday, our chefs carefully prepare a selection of premium roast meats & plant based alternatives, slow cooked & carved fresh to order. We serve a rotating selection of the following roasts alongside our chef's seasonal specials. Please ask your server for today's selection.

Rump of Beef, dry aged beef rump, marinated in roasting herbs & slow cooked

Roast Turkey Breast, succulent slow roasted turkey breast

Honey Roast Gammon, honey & mustard glazed gammon

Roasted Veggie Roulade, with squash, chestnuts, mushrooms & cranberries (vg)

CARVERY SIDES | **Cauliflower Cheese** - 5.95 | **Pigs in Blankets** - 6.75

SANDWICHES

Served Monday to Saturday, 12pm – 5pm. All served with mixed leaf salad & fries

Club Sandwich, sliced carvery meat with herby stuffing & gravy - 15.95

Chicken Shawarma, grilled spiced chicken, tahini mayonnaise, salad & pickles - 15.95

BLT, grilled bacon, sliced plum tomatoes, shredded lettuce & mayo - 15.95

Camembert, with melted camembert, onion marmalade & rocket - 15.95

DESSERTS All £8.50

Chocolate Brownie, with chocolate gelato & chocolate sauce

Tiramisu, coffee soaked biscuits with mascarpone & chocolate

Gelato by Gelarto, 3 scoops of authentic Italian gelato

Apple & Cinnamon Crumble, served with vanilla gelato

Toffee Apple Crumble Cheesecake, biscuit base topped with caramel & apple & custard cream

the
BREAD AND CHEESE

BENFLEET



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