



Autumn & Winter Menu

Food served daily until 10pm, 9.30pm on Sundays

SHIP INN



www.chefandbrewer.com

STARTERS

- Soup of the Day** with crusty bread. See our chalkboard for today's soup . . . £2.95
- Stilton & Peppercorn Mushrooms (v)** grilled flat mushrooms drizzled with Stilton & peppercorn sauce, on toasted garlic bread. £3.95
- King Prawn Cocktail** succulent king prawns with classic seafood sauce and crusty bread £4.95
- Goat's Cheese Bruschetta (v)** with caramelised, home-roasted sweet red onion £3.55
- Chicken, Pork & Heather Honey Pâté** with caramelised red onion chutney and toast £4.45
- Sweet Chilli Prawns** a selection of lightly-spiced, breaded and tempura-battered king prawns with sweet chilli dipping sauce £4.95
- Chicken Tikka Skewers** tender breast of chicken with our very own beetroot & fennel sauce. £4.75
- Scallops & Black Pudding** a trio of mouth-watering seared Black Pearl scallops, with crispy pancetta and pan-fried black pudding, drizzled with honey & mustard sauce £5.75

SHARERS

- Antipasti Platter** a selection of traditional Italian cured meats with Greek feta, houmous, marinated olives, a selection of breads and extra-virgin olive oil & balsamic vinegar £9.85
- Seafood Platter** oak-smoked Scottish salmon, sweet-cured smoked mackerel, breaded scampi and a selection of king prawns, with tartare sauce and crusty bread £10.95
- Chef & Brewer Platter** a feast of a platter for three or more. Breaded prawns, chicken breast skewers, baked goat's cheese, Boroughbridge sausages, mini pasties, marinated olives, houmous, pâté and a selection of breads and dips £16.95

PUB CLASSICS

- Chicago Chicken** tender chicken breast with bacon, tomato & basil sauce, melted Italian mozzarella and sticky barbecue relish. With chips and salad £8.95
- Braised Lamb Shoulder** mouth-watering slow-cooked lamb with mash, green beans and our very own red wine, root vegetable & pearl barley sauce . . £11.85
- Roasted Pork Belly** British pork belly with mash, braised red cabbage and red wine sauce, topped with crunchy homemade pork crackling. £10.75
- Slow-Cooked Rib of British Beef** succulent beef rib, with horseradish mash, green beans and a rich Bordeaux red wine sauce £11.95
- Chorizo Chicken** perfectly cooked chicken breast and spicy chorizo sausage with sweet potato mash, dressed green beans, smoked chilli jam and sour cream £9.65
- Punjabi Chicken Tikka Masala** a medium-spiced onion & tomato curry with basmati rice and yoghurt mint dressing. £8.70

SALAD, PASTA & VEGETARIAN

- Chef & Brewer Bistro Salad** delicious chicken breast skewers, bacon, Stilton, soft-boiled free-range egg, crispy baked croutons and mixed leaf salad, drizzled with a honey & mustard dressing £8.75
- Baked Lasagne** topped with melted mozzarella and Cheddar. With chips and salad £7.95
- Goat's Cheese & Beetroot Salad (v)** our tasty vegetarian salad. Creamy goat's cheese with roasted beetroot, sweet potato, mixed leaf salad and lightly toasted cashews. £7.95
- Spinach & Feta Cannelloni (v)** egg pasta, filled with Greek feta and leaf spinach, with a rich tomato, onion & garlic sauce, chips and salad £8.25
- Vegetable, Pesto & Mozzarella Burger (v)** our vegetarian burger oozing with melted mozzarella. With sweet potato fries and sticky barbecue relish £7.95

Sandwiches and Jackets – see our Light Lunch menu card

See our Specials Board for a seasonal treat

PIES

- British Steak & Ale Pie** chunks of steak and Young's London Gold ale, with seasonal vegetables, mash and gravy £8.65
- Scottish Venison & Merlot Pie** wild venison from the Western Highlands, cooked in our herb, suet pastry, with mash, seasonal vegetables and red wine gravy £9.95
- Fish Pie** organic Shetland salmon, smoked haddock and king prawns in a creamy white sauce, topped with mature Cheddar mash. With seasonal vegetables. £8.95
- Winter Pie Platter** a Cornish-style pasty and a trio of mini pies; venison, chicken & mushroom and steak & ale. With mash, mushy peas and gravy £10.45

BURGERS

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

- 6oz Rump Steak Burger** with chips and a classic burger sauce £7.95
- Gourmet Rump Steak Burger** succulent steak burger topped with melted mature Cheddar, bacon, field mushroom and a free-range egg. With chips and classic burger sauce £9.45
- Wild Boar Burger** juicy wild boar burger, flavoured with apple and red onion chutney, topped with a free-range egg. With chips and mulled plum chutney. £9.65
- Chef & Brewer Burger Platter** a trio of tasty mini burgers; Cajun rump, wild boar and bacon & cheese, with chips and sticky barbecue relish £10.45

GRILLS

All of our steaks are 28 day matured for extra flavour and tenderness, cooked to your liking and served with chips, grilled tomato and a field mushroom

- 9oz Rump** £9.95
- 8oz Sirloin** £11.95
- 7oz Fillet** £14.95
- For a lighter choice, swap your chips for a crisp salad*
- Add a sauce to your steak. Choose from Chilli Bourbon Glaze, Stilton & Peppercorn or Béarnaise £1.15
- Mixed Grill** Boroughbridge sausage, chicken breast skewer, rump steak, gammon and black pudding, with a free-range egg and chips £13.45
- Gammon & Egg** juicy 8oz gammon steak with a free-range egg and chips . . £7.65

FISH

- Trio of Fish & Chips** a collection of our favourite fish. Hand-battered organic Shetland salmon, cod and sea bass fillet with chips, mushy peas and tartare sauce. £11.75
- Organic Shetland Salmon** baked fillet of salmon, wrapped in crispy pancetta, with cheese mash, green beans and white wine & pesto sauce £11.75
- For a lighter choice, swap your cheese mash for a crisp salad*
- Fish & Chips** hand-battered fish with chips, mushy peas and tartare sauce . . £7.65
- The Great British Cod & Chips** a hearty portion of hand-battered cod with chips, mushy peas and tartare sauce £8.65
- Wholetail Breaded Scampi** crispy breaded scampi with chips, mushy peas and tartare sauce. £7.45
- Grilled Sea Bass with Herb Risotto** sea bass fillets with a mouth-watering fine herb, pea & bean risotto and red pepper coulis £10.95
- For a lighter choice, swap your risotto for a crisp salad*

SIDES

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| Sea Salt & Balsamic Flavoured Chips £2.15 | Garlic & Herb Flatbread with Cheddar £2.15 |
| Sweet Potato Fries £2.65 | Onion Rings £1.95 |
| Horseradish Mash £1.95 | Braised Red Cabbage . . . £2.55 |
| Side Salad £1.75 | Seasonal Vegetables £1.75 |
| Chips £1.95 | |

Favourite Chef & Brewer dishes

Turn over for our indulgent puddings

Enjoy our traditional roast on Sundays – see our Sunday Roast card for more details

We cannot guarantee that our products do not contain traces of nuts and/or seeds. All fish dishes may contain bones. Scampi may contain one or more tails per piece. All weights are approximate uncooked. (v) These dishes are suitable for vegetarians.

PUDDINGS

Chocolate Fudge Cake indulgent fudge cake with double cream £4.45

Crumble of the Day home-baked crumble with custard.
See our chalkboard for today's crumble £4.45

Chocolate & Raspberry Brownie Torte a divine torte of crisp chocolate biscuit base topped with raspberries, in chocolate orange ganache.
With double cream £4.95

Apple Pie the finest Bramley apples baked in a shortcrust pastry,
with custard £3.85

Farmhouse Dairy Ice Cream choose three scoops from chocolate,
clotted cream vanilla or strawberry flavours £2.95

Sticky Toffee Pudding moist sponge with juicy sultanas, butterscotch
sauce and banana ice cream £4.75

Blackcurrant Tart a crème patisserie & blackcurrant pastry with
deliciously different liquorice flavoured ice cream £4.85

👩 Chef & Brewer Pudding Collection can't decide? Why not share
our delicious mini pudding collection. Apple tart, chocolate torte and lemon
tart with banana, chocolate and clotted cream vanilla ice creams £7.85

Why not try a dessert wine?

Concha Y Toro Late Harvest Sauvignon Blanc, Chile

A wonderful honeyed sweetie with hints of apricot and peach.
Perfect with any of our delicious puddings 125ml £2.85

Treat yourself to a tea or coffee from our Hot Drinks menu

WHITE WINE

Rich, round & luscious

Monte Verde Chardonnay, Chile

175ml £3.35 250ml £4.55 Bottle £11.95

👩 Robert Mondavi Woodbridge Chardonnay, USA a crisp white
with a silky, creamy finish. There are lush ripe pear and peach flavours, with hints
of vanilla oak spices
175ml £4.05 250ml £5.45 Bottle £14.95

Gavi La Doria, Italy fresh and minerally with delicate floral notes and white
peach flavours flowing onto the palate
175ml £4.40 250ml £5.85 Bottle £16.25

Vasse Felix Semillon/Sauvignon Blanc, Australia a classic
Bordeaux-style blend, drenched in Australian sunshine. Mouth-watering,
fruity and loved by Sauvignon Blanc and committed Chardonnay fans alike
175ml £4.80 250ml £6.25 Bottle £17.25

Ripe, floral & aromatic

D'Vine White, Italy

175ml £2.95 250ml £3.95 Bottle £9.95

Drostdy-Hof Chenin Blanc, South Africa a young, fresh and delicate
wine, which is well-balanced on the palate with a crisp and lingering finish
175ml £3.85 250ml £5.15 Bottle £14.25

Oben Grove Riesling, Gewürztraminer, Germany light, medium-
dry style of wine, dominated by zesty lime and citrus flavours, with a highly
aromatic nose
175ml £3.60 250ml £4.80 Bottle £12.95

👩 Opawa Pinot Gris, New Zealand sourced exclusively for us. Highly
aromatic, showing distinct pear and white peach fruit characters and a generous,
soft finish
175ml £4.50 250ml £5.95 Bottle £16.75

Crisp, clean & dry

San Floriano Pinot Grigio, Italy

175ml £3.95 250ml £5.25 Bottle £14.45

Domaine Thierry Mothe Chablis, France sourced exclusively for us,
this sleek and stylish Chablis has lively fruit and the minerally edge you would
expect from this appellation. A classic Bottle £19.95

👩 Nobile Marlborough Sauvignon Blanc, New Zealand bursting
with energy, this zippy little wine is classic Marlborough Sauvignon; full of grassy-
gooseberry aromas and flavours
175ml £4.25 250ml £5.70 Bottle £15.95

ROSÉ WINE

D'Vine Merlot Rosé, Italy

175ml £2.95 250ml £3.95 Bottle £10.25

👩 Vinuva Pinot Grigio Rosé, Italy a light and refreshing alternative
to the sweeter traditional rosé
175ml £3.45 250ml £4.65 Bottle £12.65

Fetzer Valley Oaks White Zinfandel, USA bursting with sweet berry
fruits and generously sweet on the finish
175ml £3.95 250ml £5.25 Bottle £14.45

Casillero del Diablo Shiraz Rosé, Chile a forward and fruity style,
jam-packed with red berry flavours, with a long, dry and slightly spicy finish
175ml £3.85 250ml £5.15 Bottle £14.25

RED WINE

Light, soft & juicy

D'Vine Cabernet Sauvignon, Italy

175ml £2.95 250ml £3.95 Bottle £9.95

Monte Verde Merlot, Chile

175ml £3.35 250ml £4.55 Bottle £11.95

Medium, smooth & fruity

Graffigna Malbec, Argentina

175ml £3.75 250ml £5.00 Bottle £13.65

Campo Viejo Rioja Crianza, Spain a traditional Rioja; full and flavoursome,
with a long lingering finish. Tried and trusted

175ml £4.15 250ml £5.60 Bottle £15.25

👩 Greenwood Pass Merlot, USA a mellow juicy Merlot, bursting with fresh
plums and ripe cherries

175ml £3.75 250ml £5.00 Bottle £13.65

Valle Realle Montepulciano, Italy a flavoursome palate of plum and black
cherry fruit with a hint of chocolate. Deliciously rustic yet well-structured

175ml £4.95 250ml £6.70 Bottle £17.95

Yalumba Barossa Valley Shiraz Viognier, Australia exclusive to us.
Rich yet silky – never overpowering and packed full of ripe, jammy fruit with subtle
sweet textures from a splash of Viognier

175ml £4.50 250ml £5.95 Bottle £16.95

👩 Cono Sur Pinot Noir, Chile a medium-weight Pinot Noir showing
plenty of ripe, jammy fruit, balanced with a fine tannin finish

175ml £3.95 250ml £5.25 Bottle £14.45

Big, rich & robust

👩 Flagstone Longitude Shiraz/Cabernet/Malbec, South Africa

a big, firm and bold red blend, showing plenty of juicy fruit and some solid
grippy tannins

175ml £3.70 250ml £4.90 Bottle £12.95

Sant Orsola I Siglati Barolo, Italy from famed producer Sant Orsola
comes this intense wine of great complexity and depth, all wrapped up in
a long smooth finish Bottle £19.95

Drostdy-Hof Pinotage, South Africa soft and supple, with a cracking
nose of violets and mulberries flowing onto the smooth, round palate
175ml £3.85 250ml £5.15 Bottle £14.25

SPARKLING

Sant Orsola Sparkling Pinot Grigio, Italy a refreshing,
sparkling version of Italy's most popular white grape. Bottle £11.95

Sant Orsola Prosecco, Italy fine, persistent and soft fizz with all
the hallmarks of a classic Prosecco ... 125ml £3.25 Bottle £13.45

Pongracz Sparkling Rosé, South Africa produced from the
Champagne grapes of Chardonnay, for a clean, minerally edge and Pinot Noir
for rounded summer fruits and body. Fine salmon pink mousse and a
long finish. Top class. Bottle £15.95

👩 Lanson Black Label NV Brut, France a crisp, lively
Champagne showing plenty of fruit and fresh acidity, complemented
with fine bubbles Bottle £29.95

Lanson NV Rosé, France a pale pink version of our
favourite bubbly Bottle £39.95

Veuve Clicquot Yellow Label NV Brut, France well-known
for both its full-bodied, biscuity style and its consistency, the success
of this famous brand continues to grow and grow Bottle £46.95

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.

👩 These are our favourite wines

🍺 We've also got a great range of beers, cask ales and ciders

All of our wines are also available in 125ml measures