



TWO BREWERS

---

## DINNER

Served 4.30pm - 10pm

Mixed breads, crispy chicken skin butter	5.00
Baked camembert to share, sourdough, red onion chutney	14.00
Soup of the day, sourdough, butter	6.00
Ham hock & pickled carrot terrine, toasted focaccia, red onion chutney	7.50
Slow cooked crispy pork belly, sweet chilli	7.75
Hoisin aubergine tortillas (vg)	6.50
British duck wings in hoisin, crispy shallots	7.50
Wild mushroom risotto, parmesan, crispy shallots (v)	7.00 / 12.00
Caesar salad, anchovies, rosemary focaccia croutons + <i>corn-fed chicken</i> £2/£4	6.00 / 9.75
Fish & chips - beer-battered, sustainably caught cod, chips, mushy peas, samphire tartare	13.75
Slow cooked beef feather blade, wholegrain mustard mash, red wine jus	18.00
21 day aged, British beef burger; oat & sesame topped brioche, house slaw, fries + <i>bacon or mature cheddar</i> £1	13.50
Haunch of Highland venison, spinach & bacon, pomme anna, blackberries, red wine jus	22.50
Roast corn-fed British chicken supreme, fondant potato, braised savoy & peas	17.00
Slow cooked beef, tomato & cannellini bean pie, wholegrain mustard mash, peas	14.50
Roast cod loin, roasted vegetables, green pesto, parmesan	14.00
Moving Mountains burger - vegan cheese, vegan mayo, house slaw, fries (vg)	14.00
Braised savoy, peas	4.00
House slaw	2.00
Buttered mash	4.00
Fries/chunky chips	3.50
Sourdough bread, butter	2.00

---

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Menu descriptions do not include all ingredients, please speak to our staff before you order if you have any allergy or intolerance or require any further information about the ingredients used. Many of the items on the menu are seasonal and may not always be available. Where this is the case a substitute will be made available. (v) Vegetarian option. (vg) Vegan option.