

MOTHER'S DAY MENU

SUNDAY 30TH MARCH

3 COURSES
24.95

RECOMMENDED WINE (see menu for details)

Baron de Villeboerg,
Champagne (Ve) France | alc 12.0%

Diamarine, Provence Rosé
France | alc 12.5%

Jack Rabbit, Pinot Grigio
Italy | alc 11.0%

Campo Viejo, Rioja
Spain | alc 13.5%

STARTERS

Chicken Goujons

Tender pieces of chicken breast coated in seasoned breadcrumbs. Served with BBQ sauce (429kcal)

~~74~~ Double-Crunch King Prawns**

Exclusive to Beefeater, our crunchy tortilla-coated King Prawns seasoned with our signature blend of spices. Served with seafood sauce (322kcal)

Stonebaked Garlic Flatbread (V)

Seasoned with our '74 BBQ rub (410kcal)
Make it cheesy? Just ask! (V) (+65kcal)
Want to make it Vegan? Just ask! (Ve) (372kcal)

Cheesy Potato Dippers

Topped with mozzarella, Cheddar and spring onion. With BBQ sauce (496kcal)
Add Oak-Smoked Bacon (+63kcal)

Breaded Mushrooms

With BBQ sauce (442kcal)

STEAK

All our steaks come from British and Irish farms. Matured for 30 days, they are extra tender and full of flavour. Served with half a grilled tomato, grilled mushroom, garden peas and your choice of side.

I. CHOOSE YOUR CUT

~~74~~ 8oz* Sirloin +2.00

A great all-rounder, for succulent texture and taste (436kcal)

~~74~~ 8oz* Rump

Matured for a flavoursome taste (437kcal)

2. CHOOSE YOUR SIDE

Skin-On Chips (Ve) (+277kcal)

Triple-Cooked Chips (Ve) (+395kcal)

Chopped House Salad (Ve) (+42kcal)

3. A LITTLE EXTRA

Season your steak with our signature '74 rub (+16kcal), **just ask!**

Peppercorn Sauce +1.99 (+39kcal)

Garlic King Prawns +4.99** (+177kcal)

MAINS

~~74~~ Steak Sampler +7.00

A combination of our quality cuts: tender 4oz* fillet, flavoursome 4oz* rump and a succulent 4oz* sirloin. Served with peppercorn sauce, grilled flat mushroom, grilled tomato, garden peas, beer-battered onion rings[§] and triple-cooked chips (1,137kcal)

Butternut Squash, Spinach & Ricotta Lasagne (V)

With garlic flatbread and a chopped salad (698kcal)

~~74~~ Baconater Burger

Our signature 4oz* beef burger, with our '74 bacon relish, oak-smoked bacon, Cheddar cheese, crispy onions and light mayo (1,036kcal). Served in a brioche-style bun with lettuce, tomatoes and red onion, with skin-on chips and house slaw

~~74~~ Chargrilled Vegetable Skewer (Ve)

With stonebaked flatbread, chopped salad, skin-on chips and your choice of '74 sauce (711kcal) (calories stated do not include sauces)

Beer-Battered Fish & Chips**[§]

With triple-cooked chips, tartare sauce, mushy peas (1,005kcal) or garden peas (967kcal)

Chargrilled Fillet of Salmon** +2.00

Drizzled with garlic and parsley. Served with grilled vegetables and garlic potatoes (764kcal)
Add Garlic King Prawns 4.99** (+54kcal)

Smothered Chicken Melt

Glazed in BBQ sauce topped with oak-smoked bacon and melted cheese. Served with skin-on chips, a salad garnish and house slaw (731kcal)

Want to make it vegan? Just ask!

With GARDEN GOURMET® Sensational™ Chicken Style Fillet (Ve) (722kcal)

SUNDAY ROAST

Our Sunday dishes are served with crispy roast potatoes, golden honey-glazed parsnips, Yorkshire pudding, stuffing, a selection of vegetables, and gravy, unless stated otherwise.

Ultimate Sunday Roast (+3.00)

Get the best of all our meats with Gammon, Turkey & 30-day-aged Sirloin (1,156kcal)

Roast Gammon

Hand-carved and roasted until golden (1,158kcal)

Turkey Breast

Tender and succulent slices (1,081kcal)

Roast Sirloin of Beef

30-day-aged from British and Irish farms, cooked medium (1,229kcal)

No-Chicken Roast (V)

GARDEN GOURMET® Sensational™ chicken-style fillet, served with meat-free gravy (1,104kcal)
Want to make it Vegan? Just ask! (Ve) (803kcal)

ADD A LITTLE EXTRA

Add an extra slice of Beef (+101kcal), **Gammon** (+77kcal) **or Turkey** (+51kcal) **to any roast +2.49**

Unlimited Favourites for just 1.49!

Tuck into unlimited portions of crispy roast potatoes (Ve) (213kcal per portion), Yorkshire puddings (V) (121kcal per piece) and gravy (Ve) (18kcal per portion)

Cauliflower Cheese (V) (268kcal) **2.49**

SIDES

Triple-Cooked Chips (Ve)

(395kcal)

~~74~~ Seasoned Mini Corn on the Cobs (Ve)

(81kcal)

Beer-Battered Onion Rings[§]

(280kcal)

Mac & Cheese (V)

(403kcal)

Skin-On Chips (Ve)

(277kcal)

~~74~~ Grilled Veg with Asparagus (Ve)

(40kcal)

Chopped Salad (Ve)

(42kcal)

DESSERTS

Pancake Stack (V)

A stack of buttermilk pancakes, topped with vanilla ice cream, Biscoff® crumb, Biscoff® sauce, Biscoff® biscuit and strawberries (557kcal)

Vanilla Ice Cream (V)

(211kcal) With chocolate (+85kcal), caramel (+87kcal) or raspberry (+75kcal) sauce

Want to make it vegan? Just ask! (Ve) (272kcal)

Choose from chocolate (+85kcal) **or raspberry** (+75kcal) **sauce**

Apple & Blackberry Crumble (V)

A lightly spiced crumble (349kcal). With either custard (+100kcal) or vanilla ice cream (+70kcal)

Add Vanilla Vegan Ice Cream (Ve) (+91kcal)

Triple Chocolate Brownie (V)

With chocolate sauce and vanilla ice cream (620kcal)

Chocolate Layer Torte (Ve)

Rich chocolate mousse on a chocolate sponge base, topped with freeze-dried raspberries and raspberry sauce (312kcal)

Add Vanilla Ice Cream (V) +0.99 (+70kcal)

Add Vanilla Vegan Ice Cream (Ve) +0.99 (+91kcal)

Sticky Toffee Pudding (V)

Moist sponge, topped with a rich toffee sauce (653kcal). Served with custard (+100kcal) or vanilla ice cream (+70kcal)

Black Forest Gateau[§]

Chocolate sponge layered with black cherries, kirsch and a vanilla mousse. Topped with a whip of cream and chocolate shavings (605kcal)

Adults need around 2,000kcal a day

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