



FRESH
FROM THE
GRILL



KICK OFF WITH A DRINK

From wonderful wines and spirit mixers,
to craft beers and perfect serves...
enjoy a pre-drink tippie to whet your
appetite while you browse the menu

Mud House Sauvignon Blanc

Chile | 12.5%

Perfect with our Beer Battered Haddock**s & Chips

Jam Shed Shiraz

Australia | 13.5%

Perfect with our Chick & Ribs

NEW Blushing Spritz

14% | 1.7 units

Pinot Grigio Rosé Wine and Schweppes Pink Soda

Blackcurrant Royale

41.3% | 1.0 units

Tanqueray Blackcurrant Royale with Fever-Tree Refreshingly Light Tonic

Very Vanilia Vodka Soda

40% | 1.0 units

Absolut Vanilia served with Barr Cream Soda

Pink Smash

37.5% | 0.9 units

Vodka served with Schweppes Pink Soda

Blood Orange Spritz

37.5% | 0.9 units

Vodka with Fever-Tree Italian Blood Orange Soda

Warner's Rhubarb & Ginger Ale

40% | 1.0 units

Rhubarb gin served with Fever-Tree Ginger Ale

For our full drinks range,
please see our Drinks Menu

drinkaware.co.uk
for the facts

Don't worry we know there are allergens in our drinks,
so please let the team know if you have an allergy or would
like more information. Alcohol served to over 18s only. Proof
of age may be required when asked. Products are subject to

availability. All % alcohol figures are correct at time of printing, however these can change throughout
the year. Please ask one of the team to see the bottle labels for up to date information. 125ml glasses
of wine available on request. All spirit units based on 25ml serve and 35ml in Northern Ireland only.
We remind all our guests to drink responsibly. All images are for illustrative purposes only, drink garnishes
may vary. Alcoholic drinks will be served in line with the latest COVID-19 Government guidelines.





DOUBLE CRUNCH WINGS

OFF TO A GREAT START

Start as you mean to go on!
Delicious starters to get your taste buds tingling.

Buttermilk Chicken Goujons[§] 6.19

Crispy chicken fillets in a light rosemary buttermilk coating, served with Beefeater 1974 BBQ sauce

NEW Cheesy Filled Mushrooms 5.99

Grilled flat mushrooms loaded with plenty of oozing Cheddar and mozzarella with a hint of garlic. Served on ciabatta and finished with rocket and shavings of Parmesan

Golden Potato Dippers 5.29

Topped with cheese & spring onion and served with a cool reduced fat soured cream

↑ Add Chopped Oak-Smoked Back Bacon for 50p

Classic Prawn Cocktail** 5.99

Sweet, juicy prawns served with crisp shredded lettuce, tomato and cucumber tossed in our Marie Rose sauce and brown bloomer

Salt & Pepper Calamari[†] 6.19

Lightly coated crispy calamari tossed in fresh chilli and cracked black pepper. Served with our lemon & roasted garlic mayonnaise

Cauli Popcorn[§] ♻️ ♻️ 5.49

Cauliflower florets in a light, crisp parsley batter, served with Beefeater 1974 BBQ sauce

NEW Loaded Wedge Salad 4.99

Crisp wedge of cos lettuce, topped with oak-smoked back bacon, croutons and aged Parmesan served with your choice of blue cheese or Caesar dressing

WANT TO SHARE?

GRILL MASTER'S FAVOURITE

Signature Sharing Platter^{†§} 13.99

Lip-smacking sticky glazed pork ribs brushed with our Beefeater 1974 BBQ sauce, crispy chicken wings, lightly dusted & seasoned calamari, crispy skin-on chunky wedges, tortilla crisps and chunky slaw. Served with smoky chilli ketchup and reduced fat soured cream for dipping

Stonebaked Garlic Flatbread ♻️ 4.99

Brushed with garlic & parsley

↑ Make it beefy! Smother it in our beef seasoned garlic & parsley drizzle

↑ Make it cheesy! Add Cheddar and Mozzarella ♻️ 49p

Loaded Nachos

Crispy nachos, topped with loads of oozing cheese, melting Cheddar & mozzarella, finished with fresh chilli, spring onion and coriander. Served with our homemade guacamole, smoky chilli ketchup and reduced fat soured cream

Choose your topping:

↑ Pulled Beef 8.99 ↑ Sloppy Joe Chilli ♻️ 7.99

NEW Double Crunch Wings

Our signature double crunch chicken wings, coated in house with a secret blend of spices, served with your choice of our Beefeater 1974 BBQ sauce[§] or blue cheese dressing, and sprinkled with sliced spring onions

How many can you handle?

4 5.49

8 8.49

12 11.49

THRILL OF THE GRILL

Fire up your taste buds. Our food is flame-grilled to order by our grill masters, who use their know-how, skill and passion to serve up a grill to remember.

GRILL MASTER'S FAVOURITE

NEW Chargrilled Salmon** 15.79

Chargrilled skin-on fillet of salmon drizzled with garlic & parsley and served with skinny fries, rocket and a lemon & garlic mayo

↑ Swap your Fries for Seasoned Veggie Rice for 99p
Add Grilled Veggies for 2.99



The Classic Mixed Grill[§] 17.99

Fresh off the grill. 4oz* lean rump steak, succulent chicken breast, 5oz* gammon steak and pork sausages, served with half a slow roasted tomato, grilled flat cap mushroom, fried egg, crispy beer-battered onion rings and triple-cooked chips

↑ Upgrade to an 8oz* Rump Steak for 3.99 or an 8oz* Sirloin Steak for 4.49

Chargrilled Lamb Chops[§] 15.99

Chargrilled mint marinated British lamb chops, slow roasted tomatoes and skin-on roasted mini potatoes tossed with caramelised onion, peas and chopped parsley

Chargrilled Gammon Steak 12.79

Succulent 10oz* grilled gammon steak served with a fried egg, grilled juicy pineapple ring, triple-cooked chips and garden peas

Smothered Chicken Melt[§] 13.29

Freshly grilled chicken breast glazed with our Beefeater 1974 BBQ sauce, topped with crispy oak-smoked streaky bacon, melting mozzarella and Cheddar cheese. Served with triple-cooked chips, chunky slaw and a side of our Beefeater 1974 BBQ sauce for dipping!

↑ Why not upgrade to Onion Rings[§]? 3.59

NEW Chargrilled Prawns** 15.79

Chargrilled jumbo king prawns drizzled with garlic & parsley and served with our skinny fries, rocket and a lemon & garlic mayo

↑ Upgrade from Fries to Seasoned Veggie Rice for 99p
Add Grilled Veggies for 2.99

Surf & Turf Combo**† 20.49

Our lean and juicy 8oz* sirloin steak grilled to perfection, with jumbo prawns drizzled in garlic & parsley, crispy lightly dusted seasoned calamari, with triple-cooked chips and a lemon & garlic mayo

NEW Beefeater House Salad ♡♡ 10.99

Tenderstem® broccoli, sliced avocado, tomato, red onion and rocket tossed with french dressing and served on a bed of mixed grains

↑ Add Grilled Chicken +1.00, Grilled Salmon** +1.50, or Grilled 4oz* Rump +1.50



CHARGRILLED 1/2 CHICKEN

THE BEEFEATER BBQ

All our BBQ dishes use our Beefeater 1974 BBQ sauce, created by our Grill Master using a blend of spices and a splash of a London brewed Porter - the perfect match for fired up flavour.

Why not buy a bottle to enjoy at home? 2.99

GRILL MASTER'S FAVOURITE

NEW The Flame Grill Combo[§] 19.99

Lip-smacking sticky glazed pork ribs, chicken breast glazed with a choice of our Beefeater 1974 BBQ sauce or beer can marinade, grilled chicken wings, jumbo posh dog, pulled beef mac & cheese, chargrilled seasoned corn, skinny fries and chunky slaw

↑ Fancy a Full Rack of Ribs? Upgrade for 4.99

Rack of Pork Ribs[§] 17.99

Lip-smacking, falling-off-the-bone slow-cooked pork ribs glazed in our Beefeater 1974 BBQ sauce, served with skinny fries, chunky slaw and crispy beer-battered onion rings

↑ Add BBQ Pit Beans for 2.99 ↑ Add Mac & Cheese for 3.49

NEW Chargrilled 1/2 Chicken[§] 13.99

Our signature chargrilled half chicken, brushed and glazed with either our Beefeater 1974 BBQ sauce or beer can marinade. Served with skinny fries, chunky slaw, smoky pit beans, chargrilled seasoned corn and our Beefeater 1974 BBQ sauce on the side

Chick & Ribs[§] 15.99

Our lip-smacking pork ribs glazed with our Beefeater 1974 BBQ sauce and chargrilled chicken, served with skinny fries, chunky slaw and chargrilled seasoned corn

↑ Fancy a Full Rack of Ribs? Upgrade for 4.99

STEAK

YOUR WAY

Take the finest cuts of meat, add flames and you've got the undisputed king of the grill. Served just the way you like it with your favourite topping, sauce and sides.

GRILL MASTER'S FAVOURITE

Premium T-Bone^s 24.99

The best of both worlds with succulent sirloin and tender fillet steak. Serve with grilled flat cap mushrooms, slow roasted tomato, onion rings and triple-cooked chips. Topped with garlic and parsley butter and accompanied by a rich red wine sauce.



Our mouth-watering 30-day aged British & Irish steaks are served with half a roasted tomato, grilled mushroom, rocket and triple-cooked chips

8oz* Sirloin 15.99

A great all-rounder, for succulent texture and taste

8oz* Fillet 20.99

The most lean and tender of all the steaks

10oz* Ribeye 19.29

The strong marbling makes this steak full of flavour

8oz* Rump 14.49

A flavoursome steak with a firm texture

BEEFEATER 1974 BBQ GLAZE^s

The Beefeater grill master's BBQ sauce, can be added to any steak free of charge



FIRED UP FRIES

TOP IT UP

Jumbo Garlic Prawns** 3.99

Chargrilled jumbo king prawns drizzled with garlic & parsley

Pulled Beef Barbacoa 2.99

Tender pulled beef shin and brisket in a spicy chipotle & tomato sauce

Fried Egg ^v 79p

GET SAUCY

Peppercorn Sauce 1.69

Served on the side

Béarnaise Sauce^s ^v 1.69

Served on the side

Red Wine Sauce^s 1.69

Served on the side

Blue Cheese Sauce ^v 1.69

Glazed on top of your steak

Beer Can Marinade^s ^v 1.69

Glazed on top of your steak

SUPER SIDES

Cheese Topped Fries ^v 3.79

Top your fries with our gooey cheese sauce topped with spring onion and coriander

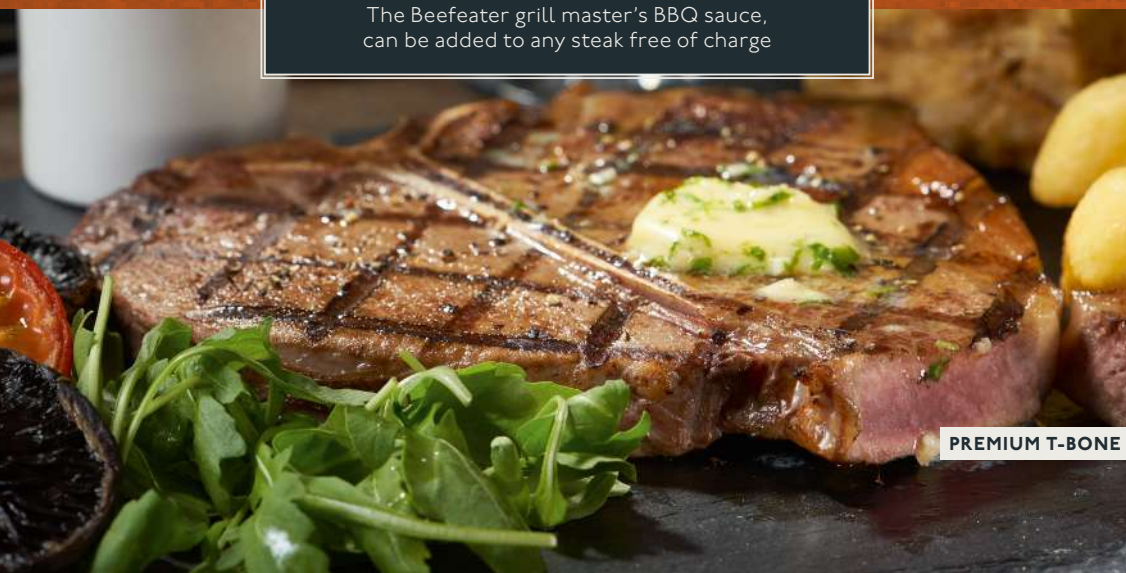
Fired Up Fries 4.99

Top your fries with our smoky pulled beef shin and brisket, gooey cheese sauce topped with spring onion, red chilli and coriander

Mac & Cheese ^v 3.49

BBQ Pit Beans ^v 2.99

Smoky and punchy spicy pit beans



PREMIUM T-BONE

BRING ON THE BURGERS

The burgers to beat all others.
All hand-crafted and bursting with flavour.
You know you want one...

GRILL MASTER'S FAVOURITES

The House Stack[§] 12.99

Two of our signature beef burgers grilled to perfection layered with Cheddar cheese, crispy oak-smoked streaky bacon, burger sauce, our Beefeater 1974 BBQ sauce, crisp lettuce, tomatoes, and red onion.

Served in a brioche bun with skinny fries, chunky slaw and our Beefeater 1974 BBQ sauce on the side

NEW The Double Crunch[§] 12.99

Our signature double crunch chicken breast, coated in house with our unique blend of seasonings, layered with crispy oak-smoked streaky bacon, our Beefeater 1974 BBQ sauce, crisp lettuce, tomatoes and red onion, served in a brioche bun with a side of skinny fries and chunky slaw

↑ Add Avocado for 99p

The Sloppy Joe ♻️ ♻️ 12.99

GARDEN GOURMET™ Sensational™ vegan patty layered with burger sauce, a cheezy vegan slice and a sloppy joe mix of green lentils, mixed peppers, soya and chipotle. Served in a brioche-style bun with triple-cooked chips and salad

NEW The Chick 'N' Grill[§] 11.99

Chicken breast glazed in your choice of our Beefeater 1974 BBQ sauce or beer can marinade, layered with crispy oak-smoked streaky bacon, burger sauce, crisp lettuce, tomatoes and red onion, served in a brioche bun with a side of skinny fries and chunky slaw

↑ Add Avocado for 99p

NEW The Big Dipper[§] 14.49

Two of our signature beef burgers grilled to perfection, layered with our smoky pulled beef barbacoa, Cheddar cheese, crispy oak-smoked streaky bacon, our burger sauce, sliced tomatoes and red onion. Served in a brioche bun, with skinny fries and a pot of red wine sauce to dip and flip!

NEW The Hallo-Me[§] ♻️ 12.99

Grilled halloumi, chargrilled flat cap mushroom, roasted red peppers and avocado, layered with mayonnaise, onion confit, crisp lettuce, sliced tomatoes and red onion. Served in a brioche bun with a side of skinny fries and chunky slaw

DID YOU KNOW?

Our special burger patty recipe is a mix of Short Rib, Chuck, Flank & Bone Marrow, which helps produce a rich-tasting and meaty flavoured patty!



SWAP YOUR
FRIES FOR FIRED
UP FRIES FOR
1.99
OR SWEET POTATO
FRIES FOR
99p

THE HOUSE STACK



BEER BATTERED HADDOCK & CHIPS

MUCH LOVED CLASSICS

All the favourites you know and love.

Beer Battered Haddock & Chips**^s 12.99

A freshly battered haddock fillet, fried until golden and served with triple-cooked chips, mushy or garden peas and tartare sauce

Lasagne 12.79

Beef ragu cooked with tomato, layered with egg pasta and a matured Cheddar cheese sauce. Served with flatbread brushed with garlic & parsley and your choice of triple-cooked chips or mixed salad

Beef & Ale Pie^s 12.99

Tender chunks of British beef slow cooked in a rich ale gravy, encased in flaky pastry. Served with a buttery horseradish mash, peas and a jug of gravy

Spinach & Ricotta Cannelloni ^v 11.49

Baked in a creamy tomato and basil sauce, topped with mozzarella and Cheddar cheese. Served with flatbread brushed with garlic & parsley and your choice of triple-cooked chips or mixed salad

A BIT ON THE SIDE?

Beer Battered Onion Rings^s 3.59

Slaw ^v 1.99
House made creamy slaw

Halloumi Fries 4.19

Mixed Salad ^v ^v 3.49

Skinny Fries ^v ^v 3.29

Sweet Potato Fries ^v ^v 3.99

Triple-Cooked Chips ^v ^v 3.29

Skin-On Mini Roasties ^v 2.99

Skin-on mini roasties in garlic & parsley

Mac & Cheese ^v 3.49

Cheese Topped Fries ^v 3.79

Top your fries with our gooey cheese sauce topped with spring onion and coriander

Fired Up Fries 4.99

Top your fries with our smoky pulled beef shin and brisket, gooey cheese sauce, spring onion, red chilli and coriander

Chargrilled Veggies ^v ^v 2.99

Flat mushrooms, red onion, Tenderstem[®] broccoli, red pepper, spring onion and slow roasted tomato

Chargrilled Corn ^v 2.99

Fresh off the grill corn on the cob with garlic, parsley and a hint of spicy seasoning

Mash & Red Wine Sauce^s 2.99

Buttery and creamy mash with a jug of red wine sauce

BBQ Pit Beans ^v 2.99

Smoky and punchy spicy pit beans

Seasoned Veggie Rice ^v ^v 2.99

With peppers, cauliflower and sweetcorn with a hint of chilli

SWEET POTATO FRIES



TRIPLE-COOKED CHIPS

SUNDAY LUNCH

Don't forget to ask for our Sunday Lunch menu available on a Sunday from 12pm



SOMETHING SWEET

No meal is truly complete without a delicious dessert to finish.
Sweet dreams.

Apple & Blackberry Crumble ✓ 5.49

Sweet and tangy chunky apple & blackberries topped with a golden oatly crumble. Served with your choice of custard or vanilla ice cream

Blackforest Sundae^{††} ✓ 5.99

Vanilla ice cream layered with chocolate brownie and dark cherry compote. Topped with a whip of cream and crumbled chocolate flake

Chocolate Churros Sundae ✓ 5.99

Vanilla ice cream layered with warm chocolate brownie and chocolate flavoured sauce. Topped with a whip of cream and warm churros coated in cinnamon sugar

Chocolate & Hazelnut Dome ✓ 5.99

A Belgian dark chocolate and roasted hazelnut covered dome, filled with chocolate mousse and a soft caramel centre. Served with a caramel sauce

Sticky Toffee Pudding ✓ 5.99

Light and fluffy sweet sponge topped with a rich sticky toffee sauce. Served with your choice of custard or vanilla ice cream

Triple Chocolate Brownie ✓ 5.79

Triple chocolate brownie with chunks of white, milk and Belgian dark chocolate. Served with chocolate flavoured sauce and topped with vanilla ice cream and a rolled wafer

NEW New York Cheesecake ✓ 5.79

Creamy NY style cheesecake with a crisp biscuit base served with vanilla ice cream

Mini Vegan Choc Torte & Hot Drink[#] ✓✓ 4.99

Mini vegan choc torte with your choice of hot drink

Vegan Chocolate Layer Torte ✓✓ 5.99

A slice of deliciously smooth chocolate mousse on a chocolate sponge base, topped with freeze-dried raspberries and raspberry flavoured sauce

NEW Waffles & Ice Cream ✓^{††} 5.29

Belgian waffles with a dark cherry compote, vanilla ice cream and crumbled chocolate flake

NEW Ice Cream Cookie Sandwich ✓ 5.29

Choc chip cookie sandwich with hazelnut & chocolate spread and vanilla ice cream served with a caramel sauce

NEW Mini Sundae ✓ 4.99

Warm choc brownie, chocolate flavoured sauce and vanilla ice cream finished with crumbled chocolate flake

NEW Vanilla Ice Cream & Berries^{††} ✓ 5.79

Vanilla ice cream topped with loads of seasonal berries

Go vegan with our vegan ice cream, just ask

#Dish is vegan depending on your choice of hot drink - ask the team about our hot drinks options



BANOFFEE WAFFLE SUNDAE

NEW Banoffee Waffle Sundae ✓ 5.99

Vanilla ice cream layered with a caramel sauce, freshly sliced banana and warm waffles topped with a whip of cream and chocolate shavings

Don't worry, we know there are allergens in our food that we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. Menu descriptions may not list every individual ingredient, please ask for more information. Ingredients can occasionally be substituted or changed at short notice so please review the allergy information on the website at the time of your visit and ask your server when you arrive.

✓ Suitable for vegetarians. ✓ Suitable for vegans. *Approximate weight uncooked. **May contain small bones or shell. \$May contain traces of alcohol. †May contain rings & tentacles. ††May contain fruit stones. Fish, meat and poultry dishes may contain bones. © Reg. Trademark used in agreement with the Trademark owner. Terms & conditions: Images are for illustrative purposes only and finished steak presentation (including grill lines) may vary.

This menu is available for a limited time only and is subject to availability. We may occasionally sell out of some of the more popular dishes. If we do, we'll do our very best to offer you the nearest alternative. Prices are inclusive of VAT. We hope we served you up a great experience today. If you choose to leave a gratuity to thank your server, we want you to know that this goes straight to the person serving you today, in full. If you have any comments or suggestions, our staff will be more than happy to receive them. Alternatively, you are welcome to write to us at: Whitbread Group PLC, PO Box 777, Dunstable, Beds. LU5 5XE. Telephone: 0333 234 1452 or visit www.beefeater.co.uk/contact-us.html

Seafood with this mark comes from an MSC certified sustainable fishery.
www.msc.org MSC-C-55716

