

# BEEF & BREW

## STEAKS

### SNACKS & STARTERS

Queen olives (v)	£3.5
Beef & ale sausage rolls	£4.5
Brisket jam nuggets	£5.5
Smoked pig's cheek on toast	£5.5
Smoked aubergine dip, & beets w.flatbread	£6.5
Romesco w.charred vegetables	£5/9

### SIDES

Charred broccoli, garlic & olive (v)	£4.5
Green salad w. walnuts (v)	£3.5
Gnocchi 'n' cheese w. jalapenos (v)	£5
Fries or chunky chips (v)	£3.5
Mushrooms w. garlic & thyme	£4
Heritage carrots w. star anise	£4
Poutine: chips, gravy & beer cheese	£5.5
Zouquine: poutine & zhoug	£6.25

#### Allergens

Before placing your order, please inform us if a person in your party has a food allergy.

#### Service Charge

Please note a discretionary 12.5% service charge will be added to your bill.

[www.beef-and-brew.co.uk](http://www.beef-and-brew.co.uk)

### HANGER STEAK

(AKA ONGLET AKA BUTCHER'S CUT)

Full of flavour and sometimes known as Butcher's Steak as it would be reserved by the butcher for personal consumption. Popular in France where it is called onglet. We serve it sliced, maximising tenderness. Best medium rare.

200G £10 | 300G £15

### CHATEAU / CHATEAUBRIAND

(AKA FILLET)

From the fillet, this is a tender piece of meat from the least worked part of the animal. Best served rare to medium rare.

200G £16

### GALICIAN SIRLOIN

This is the only meat not sourced from the UK on our menu. The cows are reared to 14yrs, creating delicious marbled meat with a full flavour. Best medium rare. (We do not sell this product over medium).

250G £19

### RIB-EYE

From the rib section, this cut is richly marbled, full of flavour and tender, with an eye of fat. Best served medium rare to medium.

250G £19

### SAUCES (£1.5)

Truffle hollandaise, Chimichurri, Peppercorn & Zhoug spicy Yemeni sauce

### BURGERS & BUNS

Burger w. bacon, béarnaise & tomato jam (+ cheese £1)	£10
Salt beef sandwich, beer cheese & pickles	£10
Veggie burger: mushroom, goat's cheese, aubergine puree, chilli mayo	£10

### OTHER MAINS

Grilled half chicken w.burnt Lemon & herbs	£10
Rare steak salad, walnuts, Pickled & charred carrots	£12.5

### WEEKDAY LUNCH & EVERYDAY EARLY BIRD (6-7PM)

£10 Steak & Chips OR  
£10 Burger & Chips

 @beefandbrew

 @BeefandBrewLDN

# BEEF & BREW

## SUNDAY ROASTS

### SNACKS & STARTERS

Queen olives (v)	£3.5
Beef & ale sausage rolls	£4.5
Brisket jam nuggets	£5.5
Smoked pig's cheek on toast	£5.5
Smoked aubergine dip, & beets w.flatbread	£6.5
Romesco w.charred vegetables	£5/9

### SIDES

Charred broccoli, garlic & olive (v)	£4.5
Green salad w. walnuts (v)	£3.5
Gnocchi 'n' cheese w. jalapenos (v)	£5
Fries or chunky chips (v)	£3.5
Mushrooms w. garlic & thyme	£4
Heritage carrots w. star anise	£4
Poutine: chips, gravy & beer cheese	£5.5
Zougine: poutine & zhoug	£6.25

#### Allergens

Before placing your order, please inform us if a person in your party has a food allergy.

#### Service Charge

Please note a discretionary 12.5% service charge will be added to your bill.

[www.beef-and-brew.co.uk](http://www.beef-and-brew.co.uk)

### RUMP ROAST

£18

Medium-rare roasted rump from Yorkshire, served whilst stocks last

### HANGER ROAST

£15

(aka onglet)

### CHICKEN

£16

Free range bird, w. lemon, thyme and confit garlic

All our roasts are served with Yorkshire puddings, roast potatoes, charred hispi, carrots w. star anise, gravy & horseradish cream.

### ROASTED SIDES & EXTRAS

Parsnips w. parmesan	£4.5
Cabbage gratin	£4.5
Extra Gravy	£1.5

### STEAKS

HANGER STEAK (200g   300g)	£10/15
CHATEAU (200G)	£16
RIB-EYE (250G)	£19
GALICIAN SIRLOIN (250G )	£19

### SAUCES

Truffle Hollandaise, Zhoug – spicy Yemeni sauce, Peppercorn, Chimichurri

### BURGERS & BUNS

Burger w. bacon, béarnaise & tomato jam (+ cheese £1)	£10
Salt beef sandwich, beer cheese & pickles	£10
Veggie burger: mushroom, goat's cheese, aubergine puree, chilli mayo	£10

### OTHER MAINS

Grilled half chicken w.burnt Lemon & herbs	£10
Rare steak salad, walnuts, Pickled & charred carrots	£12.5

 @beefandbrew

 @BeefandBrewLDN

# BEEF & BREW

## SATURDAY BRUNCH

<b>Bruncheon Meat Board:</b> bacon, meaty beans, sausage, egg & toast	£10
<b>Steak &amp; Eggs:</b> dripping toast, steak & egg w. garlic & olive or béarnaise	£10/15
<b>Egg &amp; Meaty Beans:</b> spiced ham hock beans, eggs & dripping toast	£9
<b>Avocado &amp; eggs</b> on sourdough w. chili salsa (add bacon £1.5)	£9
<b>Malted granola,</b> yogurt, & poached plum	£6
<b>All-a-Board:</b> mini granola, yogurt, & poached plum + mini egg avocado & chili salsa on sourdough + orange juice	£12

<b>EXTRAS</b>	
Streaky bacon	£2.5
Eggs x 2 (poached or fried)	£3
Toast	£2
Char grilled mushrooms, thyme butter	£4
Crushed avocado & chili salsa	£4
Sausages x 2	£3
½ Hanger steak	£5

**£15**

**Bottomless Bloody  
Mary or Prosecco**

Saturday 10am-4pm

2hr Limit

Only available for groups  
of 8 or less

***Allergens:** Before placing your order, please inform us if a person in your party has a food allergy.*

***Service Charge:** Please note a discretionary 12.5% service charge will be added to your bill.*

## WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>WHITE</b>			
<b>Pinot Bianco</b> , La Cavea, IT, 2015	4.75	13.00	19.00
<b>Picpoul de Pinet</b> , Baron de Badassiere, FR, 2015	5.75	16.50	24.00
<b>Sauvignon Blanc</b> , Tinpot Hut, NZ, 2016	7.50	22.50	29.50
<b>Viognier</b> , Vignerons Ardechois, FR, 2014	-	-	29.00
<b>Pinot Grigio</b> , Alpha Zeta, SP, 2016	-	-	34.00
<b>Chardonnay</b> , Virre-Clesse, FR, 2013	-	-	36.00
<b>RED</b>			
<b>Merlot/Grenache</b> , L'eglise, FR, 2015	4.75	13.00	19.00
<b>Primitivo</b> , La Massiera, IT, 2015	5.75	16.50	24.00
<b>Malbec</b> , Kaiken, ARG, 2015	7.50	22.50	29.50
<b>Cabernet Sauvignon</b> , Montes, CHE, 2014	-	-	26.00
<b>Shiraz blend</b> , Layers Red, AST, 2014	-	-	31.00
<b>Cotes Du Rhone</b> , La Bastide, FR, 2012	-	-	36.00
<b>SPARKLING &amp; ROSE</b>			
<b>Prosecco Frizzante</b> , Rialto, IT, 2016	5.75	-	29.00
<b>Grenache Rose</b> , Monrouby, FR, 2015	-	-	29.00

We sell a small selection of wine, including a number of bottles that we import ourselves from France.

*125ml measures available upon request.*



## COCKTAILS

<b>Espresso Martini "Short &amp; Stout"</b> Espresso, vodka, vanilla stout reduction	£9
<b>TAPerol Spritz</b> Aperol & lager	£6
<b>Picon Bierre</b> Picon & lager	£6
<b>Lagerita</b> Tequila, Cointreau, lime & lager	£8
<b>Aperol Spritz</b> Aperol, prosecco, soda	£7
<b>Negroni</b> Campari, vermouth & gin	£9
<b>American</b> Campari, vermouth & soda	£9
<b>Martini</b> Gin/vodka & vermouth	£9
<b>Margarita</b> Tequila, Cointreau, & lime.	£8
<b>Old Fashioned</b> Bourbon, bitters, orange	£8
<b>Bloody Mary</b> Tomato juice, spices, vodka	£7.5



## SOFTS

<b>Cold</b>	Victorian lemonade (£3.75), ginger beer (£3.75), elderflower (£3.75), coke & diet coke (£2),
<b>Coffee</b>	Americano (£2.5) espresso (£2/2.5) cappuccino, flat white, latte, macchiato (£2.5)
<b>Tea</b>	English breakfast, green, jasmine, peppermint (£2.5)

## SPIRITS

<b>Scotch</b>	Talisker, Highland Park, Monkey Shoulder (£4.5)
<b>Bourbon</b>	Bulleit (£4.5)
<b>Gin</b>	Beefeater (£3.5) , Jensen's (£4),
<b>Vodka</b>	Absolut (£3.5)
<b>Tequila</b>	Jose Cuervo (£4), Cazcabel (£4.5),
<b>Sambuca</b>	Luxardo (£3.5)
<b>Grappa</b>	Cividina (£4.25)
<b>Rum</b>	Havana Club 3 years, white (£3.5) Havana Club 7 years, dark (£4)
<b>Aperitif</b>	Kamm & Sons, Campari, Aperol, Martini Rosso, Martini extra dry, Cocchi vermouth, Cointreau, Kalhua, Frangelico, Averna (all £3.5)

Prices for 25ml measures



## BEER

<b>DRAUGHT</b>		<b>HALF</b>	<b>PINT</b>
<b>Lager</b>	Fourpure, Pils (4.7%)	2.90	5.80
<b>Amber</b>	Harviestoun, Broken Dial (4.5%)	2.90	5.80

<b>BOTTLES</b>		<b>330ml</b>
<b>Lager</b>	Camden Hells (4.6%)	5.00
<b>Dark Lager</b>	Mahrs Brau, AU (5.2%)	6.50
<b>Light ale</b>	Lost & Grounded, Hop Hand Fallacy (4.8%)	5.75
<b>Wheat</b>	Moor, Claudia (4.5%)	5.75
<b>Wheat Sour</b>	Magic Rock, Goosbery Gose (4.1%)	5.25
<b>IPA</b>	Beavertown, Neck Oil (4.4%)	5.50
<b>Red IPA</b>	Siren, Liquid Mistress (5.8%)	6.50
<b>Amber Ale</b>	Brasserie du Mont Blanc, La Rousse (6.5%)	6.50
<b>Porter</b>	Runaway Smoked porter (6.0%)	6.25
<b>Stout</b>	Wiper & True, Milkshake (5.1%)	5.50
<b>Black Ale</b>	Harviestoun, Ola Dubh (8.0%)	8.50
<b>Cider</b>	Hawkes, Urban Orchard (4.5%)	5.50

<b>Citrus IPA</b>	Fourpure, Juicebox (5.9%)	<b>500ml</b> 6.90
-------------------	---------------------------	----------------------

Our beers are predominantly from small batch UK breweries, with a range of styles chosen to compliment your meal. Try something malty to go with your steak, something fresh and hoppy to go with your chicken or a rich stout to match with your dessert.

