

BEEF & BREW

STEAKS

SNACKS & STARTERS

Queen olives (v)	£3.5
Beef, pork & ale sausage rolls	£4.5
Brisket jam nuggets	£5.5
Smoked pig's cheek on toast	£5.5
Smoked aubergine dip, beets w.flatbread (v)	£6.5
Romesco w.charred vegetables (v)	£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 (v)	£4
Heritage carrots w. star anise (v)	£4
Poutine: chips, gravy & beer cheese	£4.5
Zouguine: poutine & zhoug	£5

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.

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HANGER STEAK

(AKA ONGLET AKA BUTCHER'S STEAK)

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, against the grain, maximising tenderness. Best medium rare.

200G £10 | 300G £15

CHATEAU / CHATEAUBRIAND

(AKA FILLET)

A tender piece of meat from the fillet, the least worked part of the animal. Best served rare to medium rare.

200G £16

GALICIAN SIRLOIN

These cows are reared to 14yrs in Galicia, Spain, creating 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 a 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, hollandaise & tomato jam (+ beer 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, garlic & herbs	£10
Rare steak salad, walnuts, Pickled & charred carrots	£12.5

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

**£10 Hanger Steak & Chips OR
£10 Burger & Chips**

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BEEF & BREW

SUNDAY ROASTS

SNACKS & STARTERS

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RUMP ROAST

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

£18

HANGER ROAST

(aka onglet)

£15

CHICKEN

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

£16

All our roasts are served with roast potatoes, Yorkshire puddings, 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

£1.5

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

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CHRISTMAS MENU

Feasting or à la Carte

2 COURSES £25 per head 3 COURSES £30 per head

MAIN COURSES

TURKEY

Rolled turkey breast w.16th century stuffing

BEEF STRIP LOIN

Medium-rare roasted rump from Yorkshire

POACHED TROUT

w. salsa verde

CHRISTMAS IN A BUN

Turkey, stuffing, pickles, gravy & bun
(not available for feasting)

SAUCES

Bread sauce, cranberry ketchup & gravy

**We can provide a choice of veggie mains
Please enquire for details**

DESSERTS

Chocolate malt tart, crème fraiche

Lemon and blackberry posset trifle

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STARTERS

Duck liver parfait, brioche, pear & saffron
chutney, thyme butter

Beer cured salmon, horseradish, cucumber
relish

Fennel, blood orange, cow's curd & chicory
salad

SIDES

Turkey leg croquettes

Beef fat roast potatoes

Cavolo nero gratin

Seared brussels w. ham hock & chestnuts

Carrots w. star anise

Chunky chips w. confit duck, gravy & gruyere

TERMS & CONDITIONS

- Please note that this menu is designed for parties of 8 or more. For smaller groups, we will include a number of Christmas items on our standard a la carte menu from Monday 27th November.
- Parties between 8-16: Dishes can be ordered individually or as a feasting option.
- Parties over 16: due to the size of our restaurant you will need to exclusively book our restaurant. Food will be served as a buffet.
- Pre-orders must be provided 72 hours in advance.
- Not available Friday or Saturday night for parties of 8+. Christmas options will be provided on our main à la carte menu.

BEEF & BREW

SATURDAY BRUNCH

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

EXTRAS

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

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.

£15

**Bottomless Bloody
Mary or Prosecco**

Saturday 10am-4pm

2hr Limit

Only available for groups
of 8 or less

WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
WHITE			
Pinot Bianco , La Cavea, IT, 2015	4.75	13.00	19.00
Picpoul de Pinet , Baron de Badassière, FR, 2015	5.75	16.50	24.00
Sauvignon Blanc , Tinpot Hut, NZ, 2016	7.50	22.50	29.50
Albariño , Santiago Ruiz 'O Rosal', SP, 2016	-	-	32.00
Chardonnay , Virré-Clessé, FR, 2013	-	-	36.00
RED			
Garnacha , El Circo, SP, 2016	4.75	13.00	19.00
Primitivo , La Massiera, IT, 2015	5.75	16.50	24.00
Malbec , Kaiken, ARG, 2015	7.50	22.50	29.50
Monastrell Organic , Vivir Sin Dormir, SP 2016	-	-	28.00
Zweigelt/Blaufränkisch/St.Lauren , Heinrich, AUS, 2015	-	-	31.00
Cote Du Rhone , La Bastide, FR, 2012	-	-	36.00
SPARKLING & ROSE			
Prosecco Frizzante .Rialto, IT, 2016	5.75	-	29.00
Pinot Grigio Rosato , Terre Di Monteforte, IT, 2016	-	-	23.00
SHERRY			
Palomino , Valdespino Fino Inocente	125ml 5.75	-	375ml 19.00

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

125ml measures available upon request.



COCKTAILS

Sir Loin's Cocktail Monkey Shoulder, Talisker, Brown Ale, Kamm & Sons aperitif	£9
False Hop Hop infused Vodka, Grapefruit, Barley, Soda	£9
Espresso Martini "Short & Stout" Espresso, vodka, vanilla stout reduction	£9
TAPerol Spritz Aperol & lager	£6
Picon Bière Picon & lager	£6
Lagerita Tequila, Cointreau, lime & lager	£8
Aperol Spritz Aperol, prosecco, soda	£7
Negroni Campari, vermouth & gin	£9
Americano Campari, vermouth & soda	£9
Martini Gin/vodka & vermouth	£9
Margarita Tequila, Cointreau, & lime.	£8
Old Fashioned Bourbon, bitters, orange	£8
Bloody Mary Tomato juice, spices, vodka	£7.5



SOFTS

Cold	Victorian lemonade (£3.75), ginger beer (£3.75), elderflower (£3.75), apple & rhubarb w. cinnamon (£3.75) Coke & Diet Coke (£2),
Coffee	Americano (£2.5) espresso (£2/2.5) cappuccino, flat white, latte, macchiato (£2.5)
Tea	English breakfast, green, jasmine, peppermint (£2.5)

SPIRITS

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

Prices for 25ml measures



BEER

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

BOTTLES		330ml
Lager	Camden Hells (4.6%)	5.00
Dark Lager	Mahrs Brau, AU (5.2%)	6.50
Light ale	Lost & Grounded, Hop Hand Fallacy (4.8%)	5.75
Wheat	Moor, Claudia (4.5%)	5.75
Wheat Sour	Magic Rock, Gooseberry Gose (4.1%)	5.25
IPA	Beavertown, Neck Oil (4.4%)	5.50
Red IPA	Siren, Liquid Mistress (5.8%)	6.50
Amber Ale	Brasserie du Mont Blanc, La Rousse (6.5%)	6.50
Stout	Wiper & True, Milkshake (5.1%)	5.50
Black Ale	Harviestoun, Ola Dubh (8.0%)	8.50
Cider	Hawkes, Urban Orchard (4.5%)	5.50
		500ml
Citrus IPA	Fourpure, Juicebox (5.9%)	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.

