

**DESSERTS**

Home-made chocolate brownie, served with vanilla pod ice-cream and drizzled with warm chocolate sauce

£4.25

Home-made cheesecake of the day served with fresh ice-cream

£4.25

A trio of local ice-creams – please ask for today’s flavours

£3.75

Selection of local cheeses, biscuits and home-made chutney with fresh grapes or celery

£5.50

Summer fruit crumble served warm with clotted cream

£4.25

Blueberry crème brulee served with home-made shortbread

£4.25

Classic beer soaked apple and cinnamon pie, served fresh with custard or ice-cream

£4.25

**COFFEE**

Regular coffee

£1.65

Tea

£1.65

Selection of herbal teas

£1.75

Cappucino

£1.95

Latte

£1.95

Espresso

£1.75

Liqueur Coffee

£4.95



**NATIONAL BREWERY CENTRE  
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**APPETISERS**

*“Tickle your taste buds”*

A mix of marinated olives	£1.95
Home-made bread selection with classic olive oil and balsamic dip	£2.95

**STARTERS**

A half pint tankard of shell on prawns accompanied by a classic thousand island dressing and home-made bread	£4.95
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A pint of shell on prawns for two to share (or if you are hungry)	£8.95
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Fresh home-made soup of the day with crusty home-made dipping bread	£3.95
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Lightly grilled goats cheese and cherry tomato tart, with aged balsamic and dressed rocket leaves	£4.95
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A freshly tossed summer salad with pine nuts and sunflower seeds	£4.95
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Singapore skewers – Succulent chicken satay sticks, served on a bed of Chinese leaves, with our special secret ingredient in the marinade!! <i>Guess what it is?</i>	£4.95
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Classic prawn cocktail with shelled prawns, Marie Rose sauce and a dash of real ale	£4.95
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<b>Brewers Tapas (to share)</b> Tasty salmon fishcakes, mini goats cheese tarts, shell on prawns, rarebit toasts and a stack of our own beef dripping chips with an assortment of dips	£9.95
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<b>Classic antipasti platter (to share)</b> A selection of cured meats with salami, parma ham and bresaola with mixed marinated olives and dipping breads, served with an infused oil and balsamic vinegar	£9.95
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*Our sharing platters are portioned for two*

**MAINS**

<b>Brewery Tapestry of Mains</b> <i>“Beyond the Sea”</i>	
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Pan fried fillets of sea bass served with herb crushed new potatoes and creamed leeks with pancetta	£11.95
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Harry’s classic deep filled fish and herb pie poached in soya milk and topped with mashed potatoes and served with seasonal vegetables	£9.50
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<b>Vegetarian varieties</b> Chargrilled halloumi with a parsley and lemon salsa on a bed of marinated roasted vegetables and scented couscous	£7.95
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A classic Greek salad of feta cheese, tomatoes, cucumber and red onion with black olives and dressing served with a warm pitta bread stack	£7.95 Deli £5.95
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<b>From the farm</b> Free range locally sourced chicken breast, stuffed with feta cheese and spinach, served with Lyonnaise Potatoes, chargrilled vegetables and roasted red pepper sauce	£8.95
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Hand carved local reared ham with free range eggs and beef dripping chips	£8.50
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A trio of Packington pork sausages with freshly creamed potatoes and caramelised onion gravy	£8.50
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*“What’s at stake” – our locally sourced 28 day matured beef selection*

10oz rib eye	£15.50
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8oz specially selected sirloin steak	£14.00
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8oz fillet – a delightful classic	£17.95
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*(All served with your choice of green peppercorn, blue cheese or garlic butter sauce and served with a stack of beef dripping chips, tomato and peas)*

**The Brewery Tap “Chef’s Selection”**

<i>“The Trent Whale”</i> A half pound fillet in our own carling beer batter, served with chips and minted mushy peas	
Our most popular catch.	£10.25
A smaller 5oz portion is available	£7.95

<i>“The Brewery Tap Burger”</i> A hand-made half pound beef burger topped with melted cheese and grilled bacon. Served in a freshly toasted bap with beef dripping chips and salad garnish.	£8.95
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<i>“The White Shield Challenge!!”</i> A huge deep filled beef and real ale pie with chunky potatoes and vegetables in a short crust pastry with green beans and a small tankard of our famous ale gravy	£11.25
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*Can you complete the challenge? We’ll give you a certificate and a free half pint of White Shield if you can !!*

<i>“Packington Pork Roast”</i> Our own locally sourced slow roasted free range pork, served with apple glazed crackling, potatoes of the day and seasonal vegetables	£9.25
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*“Perfect with a glass of Magners over ice”*

<i>“The Brewster’s Brunch”</i> A huge tower of freshly sautéed potatoes, beef tomatoes, grilled smoked back bacon, a sausage whirl and flat mushroom topped with a fried free range egg, drizzled with plum tomato confit	£7.95
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Add baked beans	£1.00
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Add toast	£1.00
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*“Available throughout the day”*

<i>“The Brewery Burritos”</i> Spiced chilli and beef burritos with beer glazed vegetables inside an oven baked tortilla, topped with salsa sour cream and guacamole	£7.95
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*“It’s tangy and tasty! Great with a ice cold bottle of Corona!”*