

## bites

<b>mixed olives &amp; pickles</b> in herb oil with cornichon & baby silverskin onions	4.50
<b>soup of the day</b> <small>v <b>vegan</b> <b>gf</b> option available</small> see our blackboard or ask your server	5.50
<b>selection of hummus &amp; v warm flat bread</b>	5.50
<b>mixed bean chilli nachos</b> <small>v</small> with jalapenos, melted cheese & sour cream	6.50
<b>patatas bravas to share</b> with saffron aioli and fresh parsley <small>v <b>gf</b> <b>vegan</b> option available</small>	6.50
<b>jalapeno poppers</b> <b>gf</b> stuffed with melted cheese & wrapped in bacon	6.50
<b>chilli pork nachos</b> shredded pork with jalapenos, melted mature cheddar & sour cream	7.50
<b>lemon, garlic &amp; thyme fried chicken thighs</b> with garlic & pepper mayo & a radish & spring onion salad	7.50

## sides

<b>mixed salad</b> <small>v <b>vegan</b> <b>gf</b></small>	3.25
<b>chunky chips</b> <small>v <b>vegan</b> <b>gf</b></small>	3.80
<b>homemade onion rings</b> <small>v <b>gf</b></small> served with ranch sauce	4.00
<b>salt &amp; pepper shoe-string fries</b> <small>v <b>gf</b></small> with chillies & smoked sea salt	4.00
<b>shoe-string fries</b> <b>gf</b> served with fried free range duck egg & dash of paprika	4.50
<b>loaded shoe-string fries</b> with tomato relish, cheese & crispy bacon <b>gf</b>	4.50
<b>bread selection</b> <small>v <b>vegan</b></small> with balsamic and oil dips <i>may contain nuts please ask your server before ordering</i>	4.50
<b>dough balls to share</b> <small>v option available</small> to share, served with melted mozzarella & dipping sauce, choose from pesto & parmesan or sun-dried tomato & parma ham	10.00
<b>dip selection</b> each 1.25 garlic mayo, hummus, sour cream, tomato & garlic	

## salads

<b>brewery house salad</b> <small>v <b>vegan</b> option available</small> with feta, olives, sun-dried tomatoes, radish, red onion, fresh leaves & fresh homemade dressing	7.50
<b>the brewery caesar</b> <b>gf</b> option available with warm chicken, smoked bacon, homemade dressing, sourdough croutons & whitebait	8.50
<b>grilled smoked mackerel</b> <b>gf</b> buttered new potatoes, fresh asparagus tips & a lightly poached duck egg	9.50

## gourmet burgers

all our beef & chicken burgers are served on toasted beer bun with a side of chunky chips | all veggie & fish burgers served on toasted ciabatta with a side of skinny fries

### quality beef... quality burgers!

sourced near coniston in the lakes, the beef in our burgers are from 100% grass-fed cattle that are free from hormones or antibiotics with no added preservatives.

<b>the brewery</b> homemade beef pattie with bacon, caramelised onions, tangy cheese & vine tomato with tomato relish, roast garlic mayo & a side of onion rings	13.50
<b>whiskey jack</b> homemade beef pattie with gem lettuce, beef tomato, crispy onion, roast peppers & jack daniels cheese sauce	13.75
<b>highgate stand off</b> homemade beef pattie topped with pulled chilli pork, jalapenos, onion, tomato, gem lettuce & chilli dip	14.25
<b>high &amp; mighty</b> double homemade beef patties with bacon, caramelised onions, vine tomatoes, tangy cheese, & a soft runny duck egg with relish & a side of onion rings	15.50

<b>firecracker chicken</b> crispy fried chicken with jalapenos, roasted peppers, sour cream, cheese & a chilli relish	12.50
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<b>korean fried chicken</b> crispy fried chicken with homemade kimchi slaw & spicy korean sauce	12.50
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<b>atlantis</b> fish with homemade tartar sauce, fresh gem lettuce, rocket, red onion & cucumber ribbon add crispy bacon for an extra	11.50 1.20
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<b>veggie vitality</b> <small>v <b>vegan</b></small> beetroot, sweet potato, spinach & quinoa pattie, with golden pineapple & carrot	11.50
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<b>garden goddess</b> <small>v <b>vegan</b> option available</small> veggie pattie with beetroot, tangy cheese, avocado, tomato, spanish onion, relish & a herb mayo	11.50
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## mains

<b>roasted butternut squash, baby spinach &amp; blue cheese soufflé</b> <small>v</small> served with a warm salad of potatoes, chicory & spring onions, with candied walnuts, pickled grapes & a mustard dressing	11.25
<b>fish &amp; chips</b> <b>gf</b> hake fillet served with hand-cut chips, peas & homemade tartare sauce	12.25
<b>homemade cumberland sausage &amp; mash</b> with creamed potatoes, a caramelised onion gravy & fresh watercress	12.25
<b>pie of the week</b> <b>gf</b> option available with a choice of mash or chips served with buttered vegetables & a puff pastry top ask your server for today's offer	12.50

## classic pizzas

<b>margherita</b> tomato, mozzarella & oregano <small>v <b>vegan</b> option available <b>gf</b> option available</small>	7.85
<b>roast vegetable</b> aubergine, courgette, caramelised onions, peppers, cherry plum tomatoes, pine nuts, rosemary, fresh oregano <small>v <b>vegan</b> option available <b>gf</b> option available</small>	9.10
<b>funghi</b> mushrooms, garlic, drizzled with truffle oil <small>v <b>vegan</b> option available <b>gf</b> option available</small>	9.10
<b>american hot</b> onion, peppers, pepperoni & chillies	9.15
<b>five cheese</b> goat's cheese, gouda, mozzarella, mature cheddar, parmesan shavings, finished with rocket <small>v <b>gf</b> option available</small>	9.35
<b>hawaiian</b> ham & pineapple <b>gf</b> option available	9.50
<b>tomato &amp; mozzarella</b> black olives, tomato, pesto, mozzarella, fresh basil & balsamic glaze <small>v <b>gf</b> option available</small>	9.50
<b>cheese &amp; chorizo</b> chorizo, tomato, spring onion & local smoked cheddar cheese	9.50
<b>meat lovers</b> peppered salami, ham, garlic sausage & chorizo	9.50

## gourmet pizzas

<b>mediterranean feast</b> red onion, goat's cheese, peppers, sun-dried tomato & olives <small>v <b>vegan</b> option available <b>gf</b> option available</small>	9.55
<b>capricciosa</b> ham, mushroom, olive tapenade, white anchovy & mozzarella <b>gf</b> option available	9.65
<b>chicken piri piri</b> strips of piri piri chicken breast, red onion, mixed peppers, jalapenos, mushrooms, garlic, mozzarella & tomato <b>gf</b> option available	9.65
<b>marinara</b> prawns, anchovies, squid rings, sun-dried tomato, garlic & fresh basil <b>gf</b> option available	9.75
<b>fiesta</b> pulled chicken, tomato, diced feta cheese, fresh pesto & prosciutto <b>gf</b> option available	9.75
<b>pumpkin</b> roasted butternut pumpkin, pesto, goat's cheese, toasted almonds <small>v <b>vegan</b> option available <b>gf</b> option available</small>	9.75
<b>shredded pork</b> chilli, fennel, apple & cabbage slaw	9.85
<b>oriental</b> peking duck, spring onion, coriander, cucumber, mozzarella & plum-hoisin sauce	9.95
<b>pizza specials</b> choose from vegetarian or meat options see blackboards for this week's choice	9.95
<b>extra toppings</b> each 1.20 black olives, chilli, jalapenos, mushrooms, onion, peppers, pineapple, tomatoes, spinach, spring onions, sun-dried tomatoes, sweetcorn, rocket chicken, chorizo, garlic sausage, ham, pepperoni, prosciutto, peppered salami, spicy meatballs, anchovies, prawns, feta, goat's cheese, gouda, ricotta, smoked cheddar	

**allergy advice:** if you suffer from a food allergy or intolerance, require information on any of our dishes, or have any special dietary requirements, please speak to your server before placing your order. please note whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which **allergenic** ingredients are present and **some of our dishes may contain nuts.** v - vegetarian | **vegan** | **gf** - gluten free

## champagne

bin no. 175ml | 250ml | bottle

- 1 bernard robert brut reserve** 35.00  
delicious full flavoured champagne, rich & round with a lasting opulent character
- 2 veuve clicquot brut** 59.00  
smooth golden champagne, elegant & biscuity on the palate

## sparkling

bin no. 175ml | 250ml | bottle

- 3 prosecco** 25.70  
fabiano, italy  
fresh & floral sparkler, lively & fruity with a clean, tangy style
- 4 spumante rosato** 25.70  
fabiano, italy  
lovely strawberry aromas with a soft finish, delightful pink fizz

## white

bin no. 175ml | 250ml | bottle

- 5 chardonnay macabeo** 4.60 5.95 18.25  
vinem, spain 13%  
creamy, fruity white, peachy & fresh
- 6 chenin blanc** 4.60 6.10 18.50  
aloe tree, south africa 13.5%  
ripe tropical fruits, offset with hints of green apple & fig
- 7 sauvignon blanc** 4.70 6.20 18.50  
casa amada, chile 13%  
crisp, tangy & crunchy; fantastic with our pizzas
- 8 chardonnay** 4.65 6.45 17.95  
villarrica, chile 13.5%  
rounded, opulent white, tropical fruits with a smooth finish
- 9 pinot grigio** 4.95 6.50 18.70  
fabiano, italy 12%  
subtle lemony character, smooth & subtle
- 10 catarratto** 18.25  
palazzo del mare, italy 12%  
clean, crisp & fragrant dry white
- 11 rioja blanco** 19.65  
bodegas del medievo, spain 12.5%  
smooth, rich nutty hints, full & rounded
- 12 sauvignon blanc** 22.20  
southern dawn, new zealand 12.5%  
intense sauvignon, herbaceous with gooseberry tang

## rosé

bin no. 175ml | 250ml | bottle

- 13 syrah & grenache rose** 4.60 5.90 18.25  
vinem, spain 13.5%  
deep colour, ripe red berries, smooth & fragrant rose
- 14 pinot grigio rose** 4.95 6.50 18.25  
fabiano, italy 12%  
in the pink, with or without food, maybe a light salad or margherita pizza would help
- 15 white zinfandel** 5.55 6.75 19.65  
headlands cove, california 10%  
soft & fruity medium rose with strawberry hints

## red

bin no. 175ml | 250ml | bottle

- 16 tempranillo** 4.50 5.85 17.50  
ribero del rio, spain 13%  
supple & easy red, open & vibrant
- 17 syrah & grenache** 4.60 5.95 18.25  
vinem, spain 13.5%  
juicy, intense red, succulent raspberry ripeness
- 18 merlot** 4.70 6.45 18.50  
casa amada, chile 13%  
blackcurrant heaven, juicy ripe & smooth, great with chicken
- 19 shiraz** 4.95 6.35 17.85  
aloe tree, south africa 14%  
full & fruity red, warm & spicy with a rich flavour
- 20 nero d'avola** 4.65 6.50 17.85  
palazzo del mare, italy 12.5%  
warming & aromatic with a touch of spice & soft red fruit flavours
- 21 malbec** 4.95 6.60 18.85  
tanguero, argentina 13%  
dense, full red, lush & juicy with a ripe, round finish
- 22 rioja tinto** 4.95 6.80 19.65  
vina arbanta, spain 13%  
organically produced rioja, youthful & bouncy, seriously easy to enjoy!

125ml wine glasses available, please ask your server

## soft

- |                               | half | pint |
|-------------------------------|------|------|
| pepsi / diet pepsi / lemonade | 1.60 | 3.00 |
| j2o bottles                   | 2.30 |      |

## draught

- |                          | half | pint |
|--------------------------|------|------|
| brewery blonde           | 1.60 | 3.20 |
| guest ales               | 1.85 | 3.70 |
| guinness                 | 2.05 | 4.10 |
| fosters                  | 1.85 | 3.75 |
| heineken / 1664 / amstel | 2.10 | 4.20 |
| strongbow                | 2.05 | 4.10 |
| three hop                | 2.10 | 4.20 |
| peculier ipa             | 1.90 | 3.80 |
| orchard thieves cider    | 2.25 | 4.50 |

## bottled

- |                 |      |
|-----------------|------|
| birra moretti   | 3.60 |
| sol             | 3.60 |
| old mout ciders | 4.30 |



### free wifi

log onto our complimentary wifi & check out what's happening here at the brewery

network: BAC wifi

password Welc0me2 (case sensitive)



### tripadvisor

let us know how we did, leave us a review on tripadvisor



### facebook

keep up to date with everything that's going on at the brewery & leave your reviews on our facebook page

### special offers

ask your server for more details

curry club & quiz night | reel deal

friday fizz | beat the clock pizza