



BUXTON
BREWERY

Please order at the bar with your table number.
For any allergen information please speak to a member of staff
VG - VEGAN, V - Vegetarian,
GF* - Gluten Free/* Can be GF

Food Menu

Burgers - 15

All our burgers come with skin on fries and house slaw, served in a toasted pretzel bun

6oz beef burger, smoked streaky bacon, melted cheddar, pink pickled onion, gherkin, shredded lettuce & tomato relish

Home-made lamb & mint burger, pink pickled onion, tzatziki, feta, cucumber & shredded lettuce

Axe Edge IPA battered cauliflower steak, spicy sweet potato, courgette, feta and chilli fritter, buffalo sauce, blue cheese mayo & shredded lettuce (V)

Chicken fajita burger, chicken breast coated in fajita seasoned crushed tortillas, melted cheddar, guacamole and salsa

Sandwiches - 14

All our sandwiches are served with rustic, skin-on fries & our own house slaw

Slow braised beef brisket in a rich Gatekeeper porter gravy served open on toasted tomato & basil focaccia with red onion jam, gorgonzola sauce & crispy shallots

Axe Edge IPA battered smoked haddock fillet with shredded lettuce, caper aioli & wasabi pea puree, served on a toasted pretzel bun

Blackened Cajun chicken with charred red peppers, onions, honey & Cajun cream sauce, served open on a toasted tomato & basil focaccia (GF*)

Roasted Mediterranean vegetables with red pesto served open on a toasted tomato & basil focaccia & topped with crumbled feta, honey & balsamic glaze with toasted pine nuts (V) (VGN) (GF*)

Sharing Plates

House smoked BBQ pulled pork loaded fries topped with nacho cheese sauce, spring onions, ranch dressing & bacon bits **17** (GF*)

House smoked BBQ beef short rib with red onion & cheddar focaccia, pickles, truffle mac & cheese, herby potato salad & house BBQ sauce **23**



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Small Plates

One For 10 // Two For 18 // Three For 25

Moroccan lamb meatballs in a spicy tomato sauce with tzatziki, mint & crumbled feta on a warm flatbread (GF*)

Sticky hoisin pork belly with jasmine rice & pak choi (GF*)

Lamb & mint kofta served with tzatziki on a warm flatbread & Greek salad

Crispy Axe Edge battered king prawns with a sweet chipotle dipping sauce

Sticky maple, harissa and fresh coriander chicken wings served with tabouleh and a mint yoghurt (GF*)

Axe Edge battered cauliflower with a katsu dipping sauce (V)

Wild mushroom, spinach & parmesan arancini balls with a spicy tomato sauce and drizzle of truffle oil (V)

Spicy Nduja Scotch egg served with Axe Edge IPA chutney and a salad garnish

Falafel bowl with spinach, smashed peas, mint, crumbled feta, hummus, tabouleh, pickled red cabbage with a chilli garlic and honey dressing (V) (VE) (GF*)

Salads - 13

House smoked mackerel fillet with herby potato salad, beetroot purée, green salad garnish & a honey mustard dressing (GF*)

Sides - 6

Truffle mac & cheese

Chilli garlic corn on the cob

Rocket, olive & pine nut salad

Herby potato salad

Frickles with chipotle & sweet chilli sauce

Skin on fries

Truffle parmesan fries