



BAR BITES

DUCK SCOTCH EGG 8.50

Soft boiled duck egg surrounded in slow cooked confit duck meat, herbs & shallots. Deep fried in a crispy breadcrumb shell. Served with our delicious onion jam on a nest of mustard cress

SMOKED CHEESE & RED ONION ROLL 4.50 V

Freshly baked flakey pastry roll filled with Applewood smoked cheddar combined with herbs and red onion v

BUREAU GOURMET DELI DOG 7.00

Handmade free range pork hotdog, chargrilled and served on a glazed grilled brioche roll, with onions cooked in ale, sliced dill pickle and crunchy coleslaw drizzled with ketchup & mustard. Customize your dog with our extra tasty toppings!

FIG & PICKLES 6.75

Handraised pork pie slice & Forest Pig rustic salami & chorizo served with home pickled onions, thyme marinated dried tomatoes, tangy chutney, mixed leaf salad and warm bread roll & butter.

SMOKY BARBECUE CHICKEN WINGS 7.50

Chicken wings smoked with sweet chestnut, slathered in sticky barbecue glaze. Feeling adventurous and like heat? Add our scorpion chilli and herb butter for 1.00

THE BUREAU VEGGIE BURGER 7.50 V

Local organic vegetables, chick peas, tomato & herbs with classic garnish on a brioche bun. Sensational flavour & a great alternative to our classic beef

THE BUREAU CLASSIC BEEF BURGER 10.50

Handmade & chargrilled by our chefs using the best quality British beef from our butchers. With crisp lettuce, tomato and burger sauce on a toasted brioche bun crowned with onion rings & dill pickle.

ADD THESE EXTRAS!

Add these extras to your dogs and burgers

SLOWCOOKED BEEF CHILLI 2.00

CRISPY BACON 1.50

FRIED DUCK EGG 1.50

APPLEWOOD SMOKED CHEDDAR 1.50

MATURE CHEDDAR 1.00

KITCHEN MENU

DAILY SOUP 4.50

Please check with a member of the team for today's soup

GOATS CHEESE SALAD 7.00

Delicate creamy goats cheese rolled in soft herbs fried in a crisp pastry shell, refreshing crunchy salad of marinated heritage carrots and rocket, with a sweet and sharp beetroot ketchup.

CURED SALMON 8.00

Our salmon is slow cured in a mixture of gin, brown sugar, juniper, parsley & dill. Handsliced with a celeriac, crispy onion and herb salad, grain mustard dressing and toasted malted wheat bread.

DELI SLATE 16.00

A selection of tasty bites handmade in our kitchen and by local artisans in the region. Smoked cheese and red onion pastry, mini fishcakes, gin & herb cured & smoked salmon, handraised pork pie, Forest Pig charcuterie, handmade duck scotch egg. All deli slates are served with homemade pickles and chutneys, dressed salad, oatcakes, freshly baked bread rolls and butter.

BUREAU CORONATION CHICKEN CAESAR 9.95

Juicy spiced chargrilled chicken breast, crisp cos lettuce, free range egg, shaved mature Italian cheese, toasted almonds, plump raisins, golden crunchy croutons & classic dressing with a blast of mild curry spice.

SMOKED HADDOCK & LEEK FISHCAKES 12.50

Milk poached smoked haddock, herbs and leeks with a smoked cheese and leek melting centre, asparagus & rocket salsa verde.

STICKY GLAZED BEEF 15.50

Decadent slab of dry rubbed 10hour slow cooked beef, extremely tender and flavoursome. Coated in a mouthwatering glaze of its own reduced cooking liquor, served with wilted green kale and sweet potato mash.

GRILLED RYE & SOURDOUGH 7.50

Chargrilled large slice of fresh baked artisan sourdough & rye loaf, loaded with our kitchens gourmet toppings. Add handcut chips to one of the following for 2.50

CHARGRILLED CHICKEN

Spiced chicken breast, free range egg, crisp gem lettuce, shaved aged cheese, Coronation mayo & mustard cress.

FOREST PIG CHARCUTERIE

Free range pork and wild boar reared in the Wyre Forest and cured using traditional techniques, our juicy thyme marinated tomatoes, pickles and tangy tomato chutney, peppery rocket and crispy parsley.

CURED SALMON

Slices of salmon home cured in local gin and red beetroot, radicchio and baby leaves, avocado, sweet pickled beetroot, chive cream cheese.

ROASTED & SMOKED SWEET POTATO V

Smoked sweet potato, wilted green kale dressed with lemon & poppy seed dressing, smashed pomegranite & crumbled sharp, creamy goats cheese.

NIBBLES/ SNACKS

BIG JUICY OLIVES 3.00

SALTED MIXED NUTS 3.00

PORK SCRATCHINGS 3.00

HANDCOOKED CRISPS 2.00

SPICY ROASTED BROAD BEANS 2.50

SIDES

BEEF DRIPPING CHIPS 3.00

SWEET POTATO FRIES 3.50

SEASONAL MARKET VEGETABLES 3.00

ONION RINGS 3.00

COLESLAW 2.75

MIXED LEAF AND HERB SALAD WITH A LEMON & POPPY SEED DRESSING 2.50
ROCKET AND SHAVED ITALIAN CHEESE 2.50



DESSERTS 5.00

BUREAU COOKIE DOUGH - A WINNER!

Freshly baked handmade cookie dough stuffed full of 70% cocoa chocolate chips, served with a rich vanilla ice cream.

GO OVERBOARD WITH THESE GREAT TOPPINGS 2.00 EACH

Toasted nut praline

Toffee fudge

Marshmallows

TREACLE PIE

Sticky, sweet and zesty comforting pie. Our treacle pie is topped with a sweet pastry crust lid sprinkled in lemon sugar and served in a pool of custard.

CHEESECAKE

Layers of rich chocolate and vanilla seed ganache, smooth salted caramel and peanut butter, with a crunchy moreish toasted peanut and biscuit base.

CRUMBLE

Sweet and tart English rhubarb & thick custard topped generously with buttery almond and cinnamon crumble

CHEESE 8.50

Local, classic, quirky all served with oatcakes, water biscuits, apple homemade quince chutney dressed leaves and freshly baked bread roll and butter

Please check with our team for the cheeses selected by the kitchen

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