
SMALL PLATES

CHEDDAR RAREBIT (V) 5.50

Glazed mature Cheddar, Red Leicester cheese & mustard rarebit with green chillies on toasted bloomer bread with slow roasted tomatoes and pea shoots. 537 kcal

BAKED FALAFEL BITES (VG) 4.50

Served with vegan mayo and cucumber and pepper crudités. 369 kcal

BUTTERMILK-COATED PORK BELLY BITES 5.75

Crispy coated pork belly bites with a cranberry ketchup. 596 kcal

BUFFALO HOT CHICKEN WINGS 5.50

Coated in blue cheese dressing, Frank's RedHot® sauce and garnished with celery and chives. 458 kcal

HONEY & MUSTARD GLAZED SAUSAGES 6.25

Grilled Gloucester Old Spot sausages glazed with wholegrain mustard and blossom honey. 650 kcal

CRISPY CALAMARI 5.75

Lightly spiced & fried calamari, garnished with pea shoots, lemon mayonnaise and a fresh lime wedge. 470 kcal

CAULIFLOWER WINGS (V) 5.50

Spicy coated crispy fried cauliflower florets with a tangy tomato & chilli salsa. 764 kcal

MAINS

GLOUCESTER OLD SPOT PORK SAUSAGE & MASH 11.00

With buttery mashed potatoes, glazed seasonal vegetables and a rich beef red wine and onion gravy. 1030 kcal

COD# & CHIPS 12.50

Hand-battered fresh cod fillet, served with chips, tartare sauce and garden peas. 1209 kcal

Swap for mushy peas +36 kcal

⊕ Add white +256 kcal or malted +271 kcal bloomer bread and butter for 1.00

SMOTHERED CHICKEN 12.00

Grilled chicken breast topped with honey-glazed bacon, Taw Valley mature Cheddar and sticky BBQ sauce, served with grilled tomato, vodka Bloody Mary ketchup and triple-cooked chunky chips. 999 kcal

ROASTED RED PEPPER & RED ONION MAC BAKE (VG) 11.50

Red onion & red pepper Macaroni bake topped with slow roasted tomatoes and a drizzle of black truffle-infused oil, served with a fresh avocado, soya bean, tomato and crispy onion dressed mixed side salad. 726 kcal

10oz HORSESHOE GAMMON STEAK 12.50

Topped with a maple-flavour mustard & apple glaze and a fried free range egg, served with grilled tomato, beer-battered onion rings, button mushrooms and chips. 1131 kcal

ALMOND PESTO LINGUINE (V) 10.50

Linguine pasta bound in an almond pesto with wilted spinach, slow-roasted tomatoes and sautéed mushrooms. 486 kcal

BURGERS & SANDWICHES

BRITISH BEEF RIB STEAK BURGER 12.00

Topped with a burger cheese slice, honey-glazed bacon, burger sauce and tomato ketchup, served in a soft glazed bun filled with iceberg lettuce, chopped onion, and gherkin - with fries and a sticky BBQ dip. 1098 kcal

BUTTERMILK COATED FRIED CHICKEN BURGER 12.00

Topped with a burger cheese slice, honey-glazed bacon and mayonnaise, served in a soft glazed bun filled with iceberg lettuce, chopped onion, and gherkin - with fries and a sticky BBQ dip. 1599 kcal

MEAT-LESS BURGER (VG) 12.00

Moving Mountains® plant-based burger topped with Violife grated mature, vegan mayo and tomato ketchup, served in a soft glazed bun filled with iceberg lettuce, chopped onion, and gherkin - with topped nachos on the side. 996 kcal

COD# FISH FINGER SANDWICH 9.00

Hand battered cod goujons and tartare sauce, served in white +530 kcal or malted +542 kcal bloomer bread - with your choice of chips +420 kcal or fries +405 kcal, and a tomato, red onion, soya beans & pea shoot garnish with a lemon olive oil dressing. +455 kcal

CHEDDAR & TOMATO SANDWICH (V) 7.00

Taw Valley mature Cheddar with sliced tomato and red onion chutney, served in white +530 kcal or malted +542 kcal bloomer bread - with your choice of chips +420 kcal or fries +405 kcal, and a tomato, red onion, soya beans & pea shoot garnish with a lemon olive oil dressing. 471 kcal

Adults need around 2000 kcal a day.

DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all dishes. Please ask a team member before ordering food and drinks, as menus do not list all ingredients.

We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee separation of allergens. Please inform a team member about any food allergies before ordering food, even if you have eaten a dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. All weights are approximate uncooked. Ingredients are based on standard product formulations, variations may occur, and calories stated are subject to change. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices include VAT, at the current rate. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. #Fish and poultry dishes may contain bones. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands, B90 4SJ