

SUNDAY ROAST

STARTERS

HAM HOCK TERRINE **7.25**

Hearty ham hock & pea terrine, served with lightly toasted rustic bread, caramelised red onion chutney and a crunchy gherkin on the side. 444 kcal

FLASH-FRIED GARLIC KING PRAWNS **7.50**

Succulent king prawns, sautéed in garlic butter, lemon and sea salt, with lightly toasted rustic bread, drizzled in olive oil. 713 kcal

HONEY-&-MUSTARD-GLAZED SAUSAGES **7.25**

Juicy Gloucester Old Spot sausages, tossed in deliciously sticky blossom honey & wholegrain mustard glaze. 650 kcal

CRISPY CALAMARI **6.75**

Crispy golden fried calamari, lightly spiced, served with a citrusy lemon & chive mayonnaise and topped with tender green pea shoots and a lime slice for extra zing. 470 kcal

TOMATO & MOZZARELLA SALAD (V) **6.50**

Vibrant tomatoes and creamy mozzarella, seasoned with sea salt and cracked black pepper, finished with balsamic glaze and extra-virgin olive oil, then garnished with freshly torn basil. 478 kcal

MAINS

All of our roasts are served with crisp golden roast potatoes, home-made Yorkshire pudding, seasoned roast carrots and parsnips, fresh savoy cabbage and a rich beef & red wine gravy. We offer free top-ups on roasties (56 kcal per roastie), Yorkshires (127 kcal per Yorkshire pudding), veg (284 kcal per portion) and gravy (41 kcal per jug) – if you'd like a little bit more, don't be afraid to ask the team.

ROAST SIRLOIN OF BEEF **15.00**

The ultimate Sunday roast. Slices of prime beef joint, with a generous portion of beef & red wine gravy on the side. 1141 kcal

BRITISH CHICKEN SUPREME **13.00**

Well-seasoned juicy chicken supreme, roasted until golden and presented on the bone for extra flavour. Served with a generous portion of beef & red wine gravy on the side. 909 kcal

LAMB SHANK IN A ROSEMARY & RED WINE GRAVY **14.00**

Tender juicy lamb shank glazed in lashings of beef & red wine gravy, with extra gravy on the side – because you can never have too much gravy! 1314 kcal

PORK BELLY STRIPS **13.00**

Slow-cooked pork belly strips, braised for crispness and glazed with beef & red wine gravy. 1505 kcal

BUTTERNUT SQUASH AND CRANBERRY ROAST (V) **12.00**

Hearty butternut squash & cranberry roast, served with a generous portion of veggie red wine gravy on the side. 973 kcal

KIDS' ROAST SIRLOIN OF BEEF **6.50**

The ultimate Sunday roast but for smaller tummies. 647 kcal

DELIGHTFUL DESSERTS

CLASSIC STICKY TOFFEE PUDDING (V) **6.00**

Irresistible warm sponge with lashings of homemade toffee sauce, topped with indulgent clotted cream & fudge ice cream and sprinkled with a granola & almond crumb. 982 kcal

CHOCOLATE BROWNIE (V) **6.00**

Mouth-watering tray-baked chocolate brownie, topped with a perfect scoop of Jude's Very Vanilla[®] ice cream and finished with rich Belgian chocolate sauce and crunchy granola crumbs with almond flakes. 796 kcal

BAKED CHEESECAKE (V) **6.00**

Sinfully delicious vanilla-flavour New York cheesecake. Rich, velvety topping on an oaty biscuit base, served with fresh strawberries and vanilla ice cream. 447 kcal

CHOCOLATE-ORANGE TORTE (VG) **6.00**

Luscious brownie base topped with smooth chocolate-orange-style mousse and chocolate crumbs, served with Belgian chocolate sauce and vanilla non-dairy ice cream. 495 kcal

CHEESE PLATE (V) **7.00**

Blue Stilton[®], Taw Valley mature Cheddar and Camembert, served with fresh grapes, crunchy celery, caramelised red onion chutney and crispy Carr's water biscuits. 840 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. 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