



Full allergen information is available, on request, from our team. Our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination.

A Great Way to Start

CHEESY BUTTON MUSHROOM

BRUSCHETTA (V) 5.79

Sautéed then tossed with double cream, mozzarella, Taw Valley Cheddar and Stilton®. 648 kcal

SMOKED BRITISH CHICKEN & RED ONION MARMALADE TERRINE 5.99

With toasted bread and caramelised onion chutney. 375 kcal

LOBSTER & SEAFOOD COCKTAIL 5.99

In a Prosecco Marie Rose sauce, with rustic bread and butter. 388 kcal

BAKED SMOKED HADDOCK & CHEESE FISHCAKE 5.99

Breaded fishcake with melted cheese served with sweet chilli sauce, an avocado, slow-roasted tomato & cucumber salad and tartare sauce. 501 kcal

PRAWN & CALAMARI DUO 5.49

Crispy coated prawns and panko-breadcrumbed calamari sticks, with lemon mayo. 431 kcal

SOUTHERN-FRIED CHICKEN GOUJONS 5.29

With a deliciously sticky BBQ sauce. 427 kcal

SEASONAL SOUP OF THE DAY 4.79

Ask a team member to see today's options and calorie information – served with rustic bread

GRILLED CHICKEN & CHORIZO SKEWERS 5.79

With sautéed peppers and onion, drizzled with sweet chilli sauce. 488 kcal

VEGETABLE GYOZA (VG-M) 5.99

Japanese-style dumplings glazed with sweet chilli sauce and toasted sesame seeds. 169 kcal

Share the Love

CLASSIC COMBO 15.49

Southern-fried chicken, chicken wings, Cumberland sausages, triple-cooked chunky chips, garlic bread, beer-battered onion rings, topped nachos and a selection of dips

Recommended for 2-3 people. 2875 kcal

NACHOS SHARER (V) 8.99

Smothered with melting mozzarella, Cheddar, jalapeños, salsa, guacamole and sour cream

Recommended for 2 people. 1390 kcal

⊕ *Why not add slow-cooked pulled beef in a smoky BBQ sauce +141 kcal for 1.49*

SMOKY SOYA NACHOS (VG) 8.99

With a smoky soya topping, Violife grated mature, jalapeños, salsa, guacamole and vegan mayo

Recommended for 2 people. 1573 kcal

GNOCCHI 'N' CHEESE (V-M) 15.49

Tender pieces of potato gnocchi in a rich cheese sauce, topped with Taw Valley Cheddar, spring onion and slow-roasted tomatoes, with sweet chilli nachos, beer-battered onion rings and bread rocks for dipping and red pepper & sesame houmous on the side

Recommended for 2 people. 2406 kcal

Sides

TRIPLE-COOKED

CHUNKY CHIPS (V) 420 kcal 2.99

FRIES (V) 405 kcal 2.99

SWEET POTATO FRIES (V) 513 kcal 3.49

BEER-BATTERED ONION RINGS (V-M) 397 kcal 2.99

GARLIC BREAD (V) 283 kcal 2.99

with melted cheese (V) 378 kcal 3.49

BUTTERY MASHED POTATO (V) 328 kcal 2.99

BABY POTATOES (VG) 149 kcal 2.99

DRESSED SIDE SALAD (VG) 2.99

Mixed leaves with a lemon & olive oil dressing, cucumber, onion, avocado, peppers, soya beans and tomatoes, finished with an omega & sesame seed sprinkle. 150 kcal

GLAZED SEASONAL VEGETABLES (V) 74 kcal 2.99

Home Comforts

PIE OF THE DAY

CHOOSE BEEF 12.99 OR

CHICKEN 11.99

Served with buttery mashed potato, glazed seasonal vegetables and rich beef gravy

Ask a team member to see today's options

and calorie information



SEAFOOD PIE 11.99

Salmon, smoked haddock, king prawns and lobster & seafood mix, in a creamy leek sauce, topped with a puff pastry lid and served with buttery mashed potato and garden peas. 1132 kcal

Swap to mushy peas +36 kcal

SIGNATURE HUNTER'S CHICKEN 11.99

Grilled chicken breast topped with streaky bacon, melted mozzarella, Cheddar and a deliciously sticky BBQ sauce, set on marinara sauce – served with triple-cooked chunky chips, beer-battered onion rings, peas and a grilled tomato. 1226 kcal

Goes great with Jacob's Creek Chardonnay

SAUSAGES AND MASH 10.99

Pork-&-ale-flavoured sausages resting on buttery mashed potato, with a rich beef gravy and beer-battered onion rings. 1149 kcal

LASAGNE 10.99

Beef & pork mince with smoked bacon in a rich red wine ragù, served with garlic bread and a dressed side salad with soya beans and a sesame seed sprinkle. 728 kcal

SLOW-COOKED ROAST

LAMB SHANK 13.49

With a wonderfully rich minted rosemary & red wine glaze, served with buttery mashed potato, glazed seasonal vegetables and rich beef gravy. 1065 kcal

CRISPY BUTTERMILK

COATED PORK BELLY 13.49

With bubble and squeak, a fried free-range egg and maple-flavour mustard & apple glaze, finished with a crackling crumb. 1620 kcal

GLAZED DUCK WITH

RED WINE SAUCE 15.49

Half a roast duck, glazed with a red wine sauce, with a roasted onion, roast baby potato, quinoa, tomato, brown rice and kale mix. 1664 kcal

CHICKEN TIKKA MASALA 12.49

With fluffy basmati rice, sour cream and naan bread. 852 kcal

SMOKED CHEEZE & BEETROOT TART (VG) 11.49

A vegan cheeze, butternut squash & onion chutney filling, encased in a beetroot pastry tart, with a quinoa, tomato, brown rice, kale, soya bean, sesame seed & roast baby potato dressed house salad. 961 kcal

Burger Bar

All of our burgers are served in a soft glazed bun, accompanied with fries and a deliciously sticky BBQ dip (unless stated otherwise)

CHEESE AND BACON 11.99

Beef burger topped with a melted cheese slice and crispy streaky bacon, burger sauce, ketchup, lettuce and chopped pickle and onion. 1076 kcal

⊕ *Add another beef burger +298 kcal*

and make it a double for 1.49

SMOTHERED CHICKEN 11.99

Rosemary-&-buttermilk-coated chicken fillet, topped with melted cheese slices, crispy streaky bacon and BBQ sauce, mayo, lettuce and chopped pickle and onion. 1318 kcal

VEGGIE (V) 11.49

Choose from Moving Mountains® 1097 kcal or Louisiana™ Chick'n plant-based burger 1054 kcal. Layered with red pepper & sesame houmous, spinach, smoky soya and a melted cheese slice and served with topped nachos

Swap the cheese for Violife grated mature (VG-M) +18 kcal

Try our vegan-friendly Santa Rita 120 Merlot

STICKY PORK BELLY 13.49

Beef burger topped with tender pieces of pork belly, coated in a sweet chilli sauce, with a melted cheese slice and crispy streaky bacon, burger sauce, ketchup, lettuce and chopped pickle and onion. 1578 kcal

SMOKY JOE 12.99

Beef chuck & brisket burger topped with slow-cooked beef in a smoky sweet BBQ sauce, melted cheese slices and crispy streaky bacon, burger sauce, ketchup, lettuce and chopped pickle and onion. 1321 kcal

Top it off

Why not add one or more of the following toppings:

Beer-battered onion rings (V-M) +397 kcal 2.99

Fried free-range egg (V) +104 kcal 99p

Button mushrooms (VG) +26 kcal 99p

Beef burger +298 kcal 1.49

Beef chuck & brisket burger +349 kcal 1.99

Rosemary-&-buttermilk-coated

chicken burger +335 kcal 1.79

Upgrade your fries to sweet potato fries +108 kcal for *only 99p*

From The Ocean

BREADED SCAMPI 11.49

Served with triple-cooked chunky chips, tartare sauce and garden peas. 969 kcal

Swap to mushy peas +36 kcal

HAND-BATTERED COD* AND CHIPS 12.49

Cooked until golden and crispy, our hand-battered cod is served with triple-cooked chunky chips, tartare sauce and garden peas. 1512 kcal

Swap to mushy peas +36 kcal

⊕ *Add bread and butter +424 kcal for 99p*

Pair with our Petite Ronde Picpoul de Pinet

BAKED SMOKED HADDOCK & CHEESE FISHCAKE 12.49

Breaded fishcake with melted cheese served on an avocado, soya bean & slow-roasted tomato mixed salad and finished with a lemon & olive oil dressing, with an omega & sesame seed sprinkle. 766 kcal

Pasta & Salad

SUPER BOWL SALAD (VG) 11.49

A baby spinach, pea, soya bean, quinoa, brown rice and kale mixed salad, with slow-roasted tomatoes, almond pesto tomatoes, broccoli, avocado and red pepper & sesame houmous, with an omega & sesame seed sprinkle. 669 kcal

⊕ *Add a grilled salmon fillet +207 kcal 3.29, sea bass fillets +151 kcal 1.99 or chicken breast +184 kcal for 1.99*

GRILLED CHICKEN & CRISPY BACON SALAD 11.49

Served on a bed of avocado and soya bean & slow-roasted tomato mixed salad and finished with lemon & olive oil dressing, with an omega & sesame seed sprinkle. 552 kcal

Vinuva Pinot Grigio Rosato is great with salads

ALMOND PESTO LINGUINE (V) 11.49

With wilted spinach, slow-roasted tomatoes and sautéed mushrooms. 486 kcal

⊕ *Add a grilled salmon fillet +207 kcal 3.29,*

sea bass fillets +151 kcal 1.99 or chicken breast +184 kcal for 1.99

The Grill

All of our grills are served with triple-cooked chunky chips, beer-battered onion rings, button mushrooms and a grilled tomato

8oz RUMP STEAK 13.49

A classic, flavoursome cut, matured for a minimum of 21 days. 920 kcal

Pairs wonderfully with Callia Selected Malbec

10oz RIB-EYE STEAK 16.99

A richly marbled cut, matured for a minimum of 21 days. 1251 kcal

Add a steak topper

Peppercorn sauce +61 kcal 99p

Contains **brandy**

Beer-battered onion rings +397 kcal 2.99

Fried free-range egg +104 kcal 99p

Panko-breadcrumbed calamari strips +153 kcal 1.99

Breaded scampi +137 kcal 1.99



MIXED GRILL 16.99

Rump steak, horseshoe gammon, chicken breast, 2 Cumberland sausages, chicken wings, black pudding, fried free-range egg and peas. 1839 kcal

SIGNATURE SURF AND TURF 15.99

An 8oz rump steak served with two lobster & seafood fritters, with a lobster & seafood

Béarnaise sauce on the side. 1333 kcal

10oz HORSESHOE

GAMMON STEAK 11.49

Smothered with maple-flavour mustard & apple glaze and topped with a fried free-range egg. 1178 kcal

Sandwich Deli

Available until 4pm

HAND-BATTERED COD# FINGERS 6.99

With mixed leaves and tartare sauce

Deli sub roll 760 kcal. Wheat bran wrap 696 kcal

SOUTHERN-FRIED CHICKEN 6.99

With grated mozzarella and Cheddar, tomato, mixed leaves and mayo

Deli sub roll 815 kcal. Wheat bran wrap 751 kcal

RUMP STEAK PHILLY 7.99

Sliced and smothered in Cheddar cheese sauce, topped with sautéed red onion and a deliciously sticky BBQ sauce

Deli sub roll 798 kcal. Wheat bran wrap 734 kcal

RED PEPPER HOUMOUS

OPEN SANDWICH (VG) 6.99

Toasted farmhouse bread topped with red pepper & sesame houmous, quinoa, chickpea, butternut squash & kale salad, avocado, slow-roasted tomatoes and spring onion. 542 kcal

SEAFOOD OPEN SANDWICH 6.99

Toasted farmhouse bread topped with lobster & seafood in a zingy Prosecco Marie Rose sauce, finished with crispy coated king prawns, mixed leaves and cucumber ribbons. 593 kcal

CHICKEN CLUB 6.99

A double-decker toasted white farmhouse sandwich, layered with chicken, crispy streaky bacon, avocado, tomato, mixed leaves and mayo. 1138 kcal

Something on the side?

Add fries (V) +405 kcal 2.99

Add sweet potato fries (V) +513 kcal 3.49

Add triple-cooked chunky chips (V) +420 kcal 2.99

Kids Pick 'n' Mix Meal

Get a main and dessert for 4.49

Step one - choice of main:

BURGERS: GRILLED BEEF 256 kcal,

GRILLED CHICKEN BREAST 209 kcal **OR**

BAKED VEGETABLE (VG) 260 kcal

Served in a bun with lettuce

BAKED CHICKEN GOUJONS 232 kcal

PORK SAUSAGES & GRAVY 335 kcal

HAND-BATTERED FISH# FINGERS 455 kcal

Step two - add your choice of:

BUTTERY MASHED POTATO (V) +169 kcal,

TRIPLE-COOKED CHUNKY CHIPS (V) +305 kcal,

BABY POTATOES (VG) +74 kcal,

OR RICE (VG) +146 kcal

Step three - with a side of:

BAKED BEANS (VG) +78 kcal,

GLAZED VEGETABLES (V) +95 kcal,

SALAD (VG) +14 kcal,

MINI CORN ON THE COB (VG) +44 kcal

OR PEAS (VG) +79 kcal

Step four - finish with a dessert:

FRUITY POT JELLY SQUEEZE (VG)

Apple and blackcurrant flavour. +58 kcal

ICED SMOOTHIE POT (V)

Strawberry-flavoured. +70 kcal

VANILLA ICE CREAM (V)

Two scoops of vanilla ice cream with

Belgian chocolate sauce. +289 kcal

BUILD YOUR OWN SUNDAE

Two scoops of vanilla ice cream served with

Smarties®, mini marshmallows, Belgian

chocolate sauce and strawberries. +384 kcal

Join us on Sunday for *Hearty roasts* with all the trimmings and bottomless Yorkies, roast potatoes and gravy!

Desserts

SALTED CARAMEL IRISH CREAM

& VODKA MARTINI BAR (V) 4.99

Served with vanilla ice cream and two sauces –

caramel and Belgian chocolate. 645 kcal

CHOCOLATE FUDGE CAKE (V) 4.49

With your choice of custard 747 kcal,

cream 988 kcal or ice cream 782 kcal

STICKY TOFFEE RUM SPONGE (V) 4.49

Served with your choice of custard 491 kcal,

cream 743 kcal or vanilla ice cream 537 kcal

CHERRY BROWNIE CHEESECAKE (V) 4.49

Contains **Almond Milk**

Served with vanilla ice cream and a raspberry

coulis 513 kcal or **served with vanilla non-dairy**

iced dessert (VG-M) 516 kcal

BREAD & BUTTER PUDDING

DIPPING FINGERS (V) 4.99

Drizzled with caramel sauce and served

with custard and vanilla ice cream. 616 kcal

CRUMBLE OF THE DAY (V) 4.49

Served with custard, cream or ice cream

Ask a team member to see today's options and calorie information.

BAILEYS PROFITEROLES (V) 4.49

Choux pastry with a creamy Baileys filling

topped Belgian chocolate sauce. 438 kcal

ETON MESS SUNDAE (V) 4.99

Fresh strawberries, vanilla ice cream and broken

meringue, bound with raspberry coulis and

topped with cream. 643 kcal

VANILLA ICE CREAM (V) 394 kcal OR VANILLA

NON-DAIRY ICED DESSERT (VG) 405 kcal 2.99

CHEESE PLATE (V) 5.79

A selection of British cheeses, served with

black grapes, caramelised red onion chutney

and Carr's® water biscuits. 1043 kcal

Mini Desserts

Not enough room for a big dessert?

Why not enjoy one of our mini desserts?

Buy one for 1.79 or all four for 5.49

Choose from:

BAILEYS PROFITEROLES (V) 208 kcal

CHERRY BROWNIE

CHEESECAKE (VG-M) 193 kcal

Contains **Almond Milk**

BREAD & BUTTER

PUDDING FINGERS (V) 169 kcal

CHOCOLATE SALTED CARAMEL IRISH

CREAM & VODKA MARTINI BAR (V) 260 kcal

Adults need around 2000 kcal a day.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. (V-M) Made with veggie ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

Do you have any allergies?

Full allergen information is available for all dishes. Please ask a team member, before you order your food and drink, 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 allergen separation. Even if you have eaten a dish previously, please inform staff of any food allergies, before placing your order, so that every precaution may be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. #Fish and poultry dishes may contain bones and/or shell. All weights are approximate uncooked. Ingredients are based on standard product formulations, variations may occur, and calories stated are subject to change. Photography is for illustrative purposes only. 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 are in pounds sterling and include VAT, at the current rate. At Stonegate Group, 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. If, for any reason, you're not happy with your visit, please let a team member know. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.

DRINK SENSIBLY

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