

# SET MENU

All Day Monday to Friday

**2 COURSES FROM £10.99**

— *or* —

**3 COURSES FROM £13.99**

## A Great Way to Start

### CHEESY BUTTON MUSHROOM BRUSCHETTA (V)

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

### SEASONAL SOUP OF THE DAY

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

### PRAWN & CALAMARI DUO

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

### SMOKED BRITISH CHICKEN & RED ONION MARMALADE TERRINE

With toasted bread and caramelised onion chutney. 375 kcal

*Fancy something extra special?*

ALL DISHES BELOW HAVE A £2 SUPPLEMENT

### SMOKED CHEEZE & BEETROOT TART (VG)

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

### SLOW-COOKED ROAST LAMB SHANK

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

### CRISPY BUTTERMILK PORK BELLY

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

### BAKED SMOKED HADDOCK & CHEESE FISHPASTE

Breaded fishpaste 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

### 8oz RUMP STEAK

A classic, flavoursome cut, matured for a minimum of 21 days. Served with triple-cooked chunky chips, beer-battered onion rings, button mushrooms and a grilled tomato. 920 kcal

*Pairs wonderfully with our Callia Selected Malbec*

## Mains

### SAUSAGES AND MASH

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

### LASAGNE

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

### ALMOND PESTO LINGUINE (V)

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

### BREADED SCAMPI

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

*Swap to mushy peas +36 kcal*

### HAND-BATTERED COD AND CHIPS

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*

### CLASSIC BURGER

Beef burger served in a soft glazed bun, with burger sauce, ketchup, lettuce, chopped pickle and onion – with fries and a sticky BBQ dip. 975 kcal

**+** Add cheese and bacon +101 kcal for £1.00

### SMOTHERED CHICKEN BURGER

Rosemary-&-buttermilk-coated chicken fillet served in a soft glazed bun, with a melted cheese slice, crispy streaky bacon and BBQ sauce, mayo, lettuce and chopped pickle and onion – with fries and a sticky BBQ dip. 1318 kcal

## Desserts

### CHOCOLATE FUDGE CAKE (V)

A chocoholic's delight, served with your choice of custard 747 kcal, cream 988 kcal or vanilla ice cream 782 kcal

### CHERRY BROWNIE CHEESECAKE (V)

*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)

Drizzled with caramel sauce and served with custard and vanilla ice cream. 616 kcal

### CRUMBLE OF THE DAY (V)

Served with custard, cream or vanilla ice cream

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

### CHEESE PLATE (V)

A selection of British cheeses, served with black grapes, caramelised red onion chutney and Carr's® water biscuits. 1043 kcal

**£1 supplement**

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. Offer cannot be used in conjunction with any other offer or promotion. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. For full menu terms and conditions see main menu. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ