

Monday -Friday from 4pm

2 Courses From £12.99 | 3 Courses From £15.99

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

To Start

Seasonal Soup of the Day

Served with lightly toasted bloomer bread
- Ask a team member to see today's options and calorie information

Prawn & Calamari Duo

Crispy coated prawns and panko coated calamari sticks with sweet & sour red onion, rocket leaves and garlic mayo. 326 kcal

Korean Vegetable Gyoza (VG-M)

Japanese style dumplings glazed with a sticky Korean BBQ sauce, served with iceberg lettuce, sweet & sour red onion, spring onion and fresh lime. 174 kcal

Three Cheese Button Mushroom Bruschetta (V)

Toasted bloomer bread topped with sautéed button mushrooms in a creamy mozzarella, Taw Valley Cheddar & Stilton® sauce, served with rocket leaves. 676 kcal

Chicken Liver & Brandy Pâté

With sweet caramelised red onion chutney and lightly toasted bloomer bread & butter. 660 kcal

Pub Favourites



Classic Burger

Your choice of tender Aberdeen Angus beef 995 kcal OR rosemary & buttermilk coated chicken fillet burger 1005 kcal, stacked in a soft glazed bun with tangy burger sauce & tomato ketchup, crisp iceberg lettuce, diced onion & gherkin, served with seasoned skin-on fries and a sticky BBQ dipping sauce.

+ Add Monterey Jack cheese and honey glazed bacon +154 kcal 1.49

Pea, Mint & Chilli Tortellini (VG)

Pea, mint & mild chilli stuffed pasta drizzled with a lemon & elderflower dressing, served with slow-roasted tomatoes, peas, fresh mint and rocket leaves. 577 kcal

+ Top with a tender chicken supreme +194 kcal 2.99 or grilled fillet of hake +89 kcal 3.99

Tomato, Pepper & Cannellini Bean Pie (VG)

Tangy tomato, pepper and cannellini beans encased in vegan shortcrust pastry, served with bubble & squeak, seasonal vegetables and a rich gravy. 1061 kcal

- Delicious paired with Nederburg The Manor, Chenin Blanc

Pork & Leek Sausages & Chive Mash

Succulent sausages on a bed of buttery chive mashed potato, with Tenderstem® broccoli, crispy beer-battered onion rings and a rich beef gravy. 1119 kcal

Mac 'n' Cheese (V)

Topped with melted mozzarella and Cheddar, finished under the grill and served with garlic bloomer bread and a dressed side salad. 878 kcal

+ Add honey glazed bacon slices +159 kcal for 99p

Fancy something extra special?

All dishes below have a £2 supplement

Honey Glazed Smoked Bacon Steak

Bacon steak coated in a sweet honey, brown sugar & cider vinegar glaze, served with Tenderstem® broccoli, bubble & squeak and a rich red wine & caramelised onion gravy. 1289 kcal

Slow-Cooked Roast Lamb Shank

With a wonderfully rich minted rosemary & red wine sauce, served with bubble & squeak, savoy cabbage, sweet & sour red onion, chives and a rich beef gravy. 1061 kcal

- Pairs beautifully with Santa Rita 120, Merlot

Chicken Duo

Tender chicken supreme and a mini chicken & wild mushroom pie, served with Tenderstem® broccoli, bubble & squeak and a rich red wine & caramelised onion gravy. 1038 kcal

8oz Rump Steak

A classic, tender cut with a wonderfully rich flavour, served with triple cooked chunky chips, sautéed button mushrooms, crispy beer-battered onion rings and grilled balsamic vine tomatoes, with either a garlic & herb +64 kcal OR red chilli butter. +56 kcal 1145 kcal

Hand-Battered Haddock & Chips

Cooked until golden and crispy, our Doom Bar battered haddock is served with triple cooked chunky chips, tartare sauce, half a grilled lemon and creamy minted peas. 1574 kcal

+ Add two slices of bloomer bread & butter +530 kcal for 149

- Enjoy with Petite Ronde, Picoul De Pinet

Grilled Hake Supreme

Served with buttery mashed potato, succulent king prawns, mussels, cockles and soya beans in a garlic & herb butter. 767 kcal

- Pairs perfectly with Jacob's Creek Chardonnay

Desserts

Crumble of the Day (V)

Today's flavour of classic crumble, served with a jug of creamy custard
Served with dairy-free custard or vanilla non-dairy iced dessert (VG)

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

Espresso Chocolate Brownie

Rich chocolate brownie drizzled with espresso martini flavour Belgian chocolate sauce and salted caramel sauce, scattered with a crushed Biscoff® biscuit crumb and marshmallows and served with a chocolate flake and Arran Scottish Tablet Ice Cream. 941 kcal

Bread & Butter Pudding Dipping Fingers (V)

Crisp fried bread & butter pudding served with a sumptuous salted caramel sauce and a jug of creamy custard. 468 kcal

Strawberry Daiquiri Cheesecake (V)

Creamy New York style baked cheesecake with a sweet and fruity strawberry & rum daiquiri compote, served with Arran Dairy ice cream. 511 kcal

British Cheese Plate (V)

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

£2 supplement

(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 (excluding drinks options) 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.



Spend More
Time Together

Keep yourself comfortable and order food and drinks from your phone.

