Take Sundays slowly and tuck into one of our hearty roasts made using farm-fresh

vegetables, or your choice of pub favourite instead

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.

Chicken Liver & Brandy Pâté 5.79 With sweet caramelised red onion

To Start

Toasted bloomer bread topped with sautéed button mushrooms in a creamy mozzarella, Taw Valley Cheddar & Stilton®

Bruschetta (V) 5.49

Three Cheese Button Mushroom

sauce, served with rocket leaves. 676 kcal Prawn & Calamari Duo 5.49

Crispy coated prawns and panko coated calamari sticks with sweet & sour red

onion, rocket leaves and garlic mayo. 326 kcal

Glazed Chicken Skewers 5.49 Tender grilled chicken marinated in a mango, chilli & pineapple dressing,

leaves. 229 kcal

served with roasted peppers and rocket Korean Vegetable Gyoza (VG-M) 5.49 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

Southern-Fried Chicken Goujons 5.29 Served with a deliciously sticky BBQ sauce, sweet & sour red onion and rocket

leaves. 395 kcal

chutney and lightly toasted bloomer bread & butter. 660 kcal

Smoked Salmon & Mackerel Pâté 6.79 Sliced Scottish smoked salmon topped

with homemade mackerel pâté, served with lightly toasted bloomer bread &

butter, diced gherkins, rocket leaves and lemon. 490 kcal Mini Baked Camembert (V) 6.79 Perfectly baked cheese served with lightly toasted bloomer bread and

caramelised red onion chutney. 675 kcal

Flash-Fried Garlic King Prawns 6.79 Succulent king prawns sautéed in garlic & herb butter, lemon and sea salt, served

with lightly toasted bloomer bread and rocket leaves. 549 kcal

British roast potatoes, golden Yorkshire puddings and lashings of rich beef gravy, all served to your table with a bowl of roasted parsnips & carrots, Savoy cabbage, sugar snap peas and Tenderstem® broccoli. We will provide the perfect portion of veg to share with those that help make your Sundays so special!

Our Sunday Roast

Indulge in our hearty Sunday roasts, served with deliciously buttery mash, crispy

Don't miss out - all of our roasts include bottomless top-ups of roasties, Sirloin of Beef 987 kcal 12.99 Roast Lamb Shank 12.99

Roast Loin of Pork 11.99 minted rosemary & red wine sauce. 1409 kcal Served with crispy pork crackling. 1223 kcal Mushroom Wellington (V) 11.99

Hand-carved Turkey 11.99 Served with a pork, orange & fig

stuffing. 1043 kcal - Pairs beautifully with Jacob's Creek

Chardonnay Triple Roast 13.99

Tender hand-carved sirloin of beef, pork loin and turkey served with a pork, orange & fig stuffing

Indulge Yourself Cauliflower Cheese (V) 161 kcal 1.99 Pigs in Blankets 225 kcal 1.79

Pork, Orange & Fig Stuffing 85 kcal 99p

chips, rocket leaves and half a grilled lemon

and crispy pork crackling. 1177 kcal

Chestnut mushrooms with wilted spinach, onions, garlic and brown rice,

all encased in golden flaky puff pastry and served with vegetarian gravy. 1255 kcal

Tender slow-cooked lamb with a rich

Kids' Roast Sirloin of Beef 733 kcal 6.49 Roast Pork Loin 909 kcal or Turkey 799 kcal 5.99

Mushroom Wellington (V) 1064 kcal 5.99

Mini Chicken & Wild Mushroom Pie 367 kcal 2.99

Chicken Schnitzel 10.99

Home Comforts

mozzarella & Cheddar cheese +354 kcal for1.99 Pie of the Day - Choose from: Beef 12.99or Chicken 11.99

🕀 Make it hunter's - top with sticky BBQ sauce, honey glazed bacon slices and melted

Tender chicken breast coated in crispy panko breadcrumbs, topped with your choice of garlic & herb 1372 kcal OR red chilli butter 1364 kcal, served with triple cooked chunky

Delicious pie filling topped with golden pastry, served with buttery chive mashed

potato, glazed seasonal vegetables and a rich beef gravy. - Ask a team member to see today's options and calorie information Tomato, Pepper & Cannellini Bean Pie (VG) 11.99 Tangy tomato, pepper and cannellini beans encased in vegan shortcrust pastry,

- Delicious paired with Nederburg The Manor, Chenin Blanc

From the Ocean Our fish is caught fresh from the sea each and every morning, landing on the shore with our dedicated skippers before being delivered directly to our door every day,

served with bubble & squeak, seasonal vegetables and a rich gravy. 1061 kcal

ready to be served up to you. Hand-Battered Cod & Chips 13.99

chunky chips, tartare sauce, half a grilled lemon and creamy minted peas. 1412 kcal • Add two slices of bloomer bread & butter +530 kcal for 1.49

Cooked until golden and crispy, our Doom Bar battered cod is served with triple cooked

Signature Burgers All of our burgers are served in a soft glazed bun, accompanied

with seasoned skin-on fries and a deliciously sticky BBQ dip.

iceberg lettuce and diced onion & gherkin. 1116 kcal

- Delicious accompanied with Vendange, White Zinfandel

Earth Burger (V) 11.99

crisp iceberg lettuce

Make it vegan

Your choice of Moving Mountains® 955 kcal OR Quorn™ Buttermilk Style burger 895

Swap your fries (V) for salad (VG) -239 kcal and choose vegan cheeze slice (VG) +57 kcal

Triple Cook

THUNKY Chip

Tender rosemary & buttermilk coated chicken fillet burger topped with sweet & sour red onion, sticky Korean BBQ sauce, spring onion and coriander with mayo, crisp

kcal, layered with roasted peppers and creamy mozzarella, Taw Valley Cheddar & Stilton® sauce covered button Monterey Jack cheese +74 kcal OR vegan cheeze slice +57 kcal, with rocket leaves in mushrooms, with tangy burger sauce & tomato ketchup, crisp iceberg lettuce a subtly spiced and fruity dressing and

minimum of 21 days aged

Great British Steaks

and diced onion & gherkin. 1546 kcal

- Tastes wonderful with Jacob's Creek, Shiraz

Korean Chicken Burger 12.99

Three Cheese & Mushroom Burger 13.49 Succulent British beef rib burger

topped with honey glazed bacon and

8oz Rump Steak 13.99 A classic, tender cut with a wonderfully rich flavour. 1145 kcal 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 Add a Steak Topper

Flash-Fried Garlic King Prawns 2.49

Sautéed in garlic & herb butter,

Three Cheese Mushrooms 2.49

lemon and sea salt. +181 kcal

& Stilton® sauce. +478 kcal

10oz Ribeye Steak 17.99 A marbled cut with a deep flavour

We proudly serve only UK Farm Assured West

Country beef sourced from our trusted butcher. All of our steaks are skilfully hand-cut and a

> Buttery Hollandaise Sauce #185 kcal 1.99 Stilton® & Peppercorn Sauce (contains brandy) +225 kcal 1.99 Peppercorn Sauce (contains brandy) +61 kcal **l.49**

and succulence. 1481 kcal

Pasta & Salads

In a creamy mozzarella, Taw Valley Cheddar

House Salad (VG) 10.49 Quinoa salad tossed with Tenderstem® broccoli, cucumber, peas, sun-dried

Tender Chicken Supreme +194 kcal 2.99

Seasoned Skin-On Fries (V) 398 kcal 2.99

Buttery Mashed Potato (V) 328 kcal 2.99

Garlic Bloomer Bread (V) 508 kcal 2.79

Sweet Potato Fries (V) 513 kcal 3.49

Triple Cooked Chunky Chips (V) 420 kcal 2.99

Cheesy Garlic Bloomer Bread (V) 698 kcal 3.29

Something Sweet

Pea, Mint & Chilli Tortellini (VG) 10.99

tomatoes, spinach, sugar snap peas, red onion, rocket leaves and sweet pomegranate seeds, drizzled with a lemon & elderflower dressing. 318 kcal - Our salads are complemented wonderfully by our New Zealand Sauvignon Blanc Top Your Pasta or Salad

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

pomegranate seeds, drizzled with Beer-Battered Onion Rings (V-M) 397 kcal 2.79 a lemon & elderflower dressing. 159 kcal Mini Chicken & Wild Mushroom Pie 367 kcal 2.99

Sticky Toffee Rum Sponge (V) 4.79 Drizzled in sweet toffee & rum sauce, served with a jug of creamy custard and warm salted caramel sauce. 508 kcal Served without caramel sauce and

non-dairy iced dessert (VG) - Ask a team member to see today's options and calorie information

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 vanilla ice cream, 910 kcal **Bread & Butter Pudding** Dipping Fingers (V) 5.29

Today's flavour of classic crumble, served with a jug of creamy custard Served with dairy-free custard or vanilla

Espresso Chocolate Brownie 5.29

Sides Glazed Seasonal Vegetables (V) 80 kcal 2.99 Dressed Side Salad (VG) 3.99

Quinoa salad tossed with Tenderstem®

broccoli, cucumber, peas, sun-dried

tomatoes, spinach, sugar snap peas,

red onion, rocket leaves and sweet

Grilled Fillet of Hake +89 kcal 3.99

either dairy-free custard 470 kcal or vanilla non-dairy iced dessert (VG) 524 kcal Tarte Aux Pommes (V) 5.79 A classic, fine French style apple tart, served Crumble of the Day (V) 4.79 with sweet salted caramel sauce, vanilla ice

Crisp fried bread & butter pudding fingers served with a sumptuous salted caramel

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

Trio of Desserts 6.49

Strawberry Daiquiri Cheesecake (V) 5.29

Creamy New York style baked

Eton Mess Sundae (V) 5.29

cheesecake with a sweet and fruity

strawberry & rum daiquiri compote,

served with vanilla ice cream. 503 kcal

cream and a jug of creamy custard. 624 kcal

Fresh strawberries, vanilla ice cream and

coulis, all topped with cream. 643 kcal

Can't decide? A tempting trio of mini

Mess Sundae and mini Strawberry Daiquiri Cheesecake. 1028 kcal

Espresso Chocolate Brownie, mini Eton

British Cheese Plate (V) 6.49

crisp broken meringue with tangy raspberry

sauce and a jug of creamy custard. 468 kcal

(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. 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. DRINK DOS

Do you have any allergies?