

ENJOY 3 FOR 2 ON BAR BITES

Perfect for nibbling while you ponder

Bread & Oil (VG) 5.50
Ciabatta with extra virgin olive oil and balsamic vinegar. 560 kcal

Olives (VG) 4.50 305 kcal

Mixed Peanuts & Rice Crackers (VG-M) 4.50 509 kcal

Pork Crackling 6.00 701 kcal

STARTERS

Soup of the Day (V) 6.50
With crispy fried onion, chives and bread & butter.
Ask a team member for today's options and calorie information.
Vegan option available.

Ham Hock & Pea Terrine 8.00
With ciabatta, paprika butter and caramelised red onion chutney. 481 kcal

Crispy Chicken Goujons 7.50
With hot honey & Buffalo mayo. 489 kcal

Lightly Dusted Calamari 8.50
With a sweet chilli, lime & coriander dip. 506 kcal

Rendang Bites (VG) 7.50
With tikka mayo. 346 kcal

Harissa, Red Pepper & Sesame Hummus (VG) 7.00
With tomato & olive tapenade, flatbread and pomegranate seeds. 540 kcal

Crab & Cod Fishcakes 8.00
With tartare sauce. 375 kcal

SUNDAY ROASTS

Indulge in our hearty Sunday roasts, served with buttery mashed potato, crispy roast potatoes, Yorkshire pudding, roasted carrots, seasonal veg of the day and lashings of beef gravy (unless otherwise stated) – ask us for today's seasonal veg selection and calorie information.

Don't miss out – all of our roasts include unlimited top-ups of roasties, Yorkshire puds and gravy!
+153 kcal per Yorkshire pudding, +60 kcal per roast potato, +63 kcal per beef gravy jug or +34 kcal per vegetarian gravy jug.

Sirloin of Beef 18.00 1026 kcal*

Lamb Shank 19.50
In a red wine & mint gravy. 1394 kcal*
Perfectly paired with our Shiraz T

Loin of Pork 16.50
Served with crispy crackling. 1105 kcal*
Perfectly paired with our Chardonnay T

Hand-Carved Turkey 16.50
Served with pork, orange & fig stuffing. 991 kcal*

Trio of Meats 18.00
Tender sirloin of beef, pork loin and turkey served with pork, orange & fig stuffing and crispy pork crackling. 1135 kcal*

Cauliflower Tart (V) 16.00
Cauliflower tossed with a silky, rich cheese sauce and topped with golden breadcrumbs. Served with all the trimmings and a veg gravy. 1143 kcal*
Perfectly paired with our Pinot Noir T

Sunday Sharing Roast 65.00
Roast and relax with our sharing feast – perfect for the whole table. Pick your favourites from tender sirloin of beef, pork loin, turkey or cauliflower tart – or all four. Served with pork, orange & fig stuffing, crispy pork crackling, braised red cabbage, cauliflower cheese and all the usual trimmings.
Calories vary based on your selection.
Ask a team member for calorie information.

KIDS' SUNDAY ROASTS

Sirloin of Beef 9.00 787 kcal*

Loin of Pork 8.50
Served with crispy crackling. 858 kcal*

Turkey 8.50
Served with pork, orange & fig stuffing. 792 kcal*

Cauliflower Tart (V) 8.00
Cauliflower tossed with a silky, rich cheese sauce and topped with golden breadcrumbs. Served with all the trimmings and a veg gravy. 993 kcal*

*All kcals exclude seasonal veg option.

SIDES

Signature Cauliflower Cheese (V) 3.00
197 kcal

Braised Red Cabbage (VG) 3.50
With apple. 173 kcal

Creamy Chive Mashed Potato (V) 4.00
Blended with clotted cream and horseradish. 417 kcal

Dauphinoise Potatoes (V) 4.00 265 kcal

Pork, Orange & Fig Stuffing 2.00 86 kcal

Giant Pig in Blanket 3.50
Our award-winning sausage wrapped up in streaky bacon.

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

Chunky Chips (V) 4.00 390 kcal

or Skin-On Fries (V) 4.00 398 kcal

Sweet Potato Fries (V) 4.50 342 kcal

Onion Rings (V) 4.50 571 kcal

Seasonal Veg (VG) 4.00 87 kcal

Dressed Side Salad (VG) 5.00 92 kcal

Garlic Ciabatta (V) 4.00 561 kcal

+ Make it cheesy (V) 50p 652 kcal

Hungry?
Why not add an extra slice of meat for 2.50

Slice of Pork Loin 226 kcal

Slice of Beef Sirloin 90 kcal

Slice of Turkey 50 kcal

CLASSICS

Hunter's Chicken 16.00
Chicken breast topped with streaky bacon, cheese and BBQ sauce, served with chunky chips, onion rings, peas and a dressed salad. 1274 kcal
Perfectly paired with our Chardonnay T

Butternut Squash Ravioli (VG) 16.00
With tomato & herb sauce, mushrooms, truffle oil and a herb crumb. 759 kcal
Perfectly paired with our Chenin Blanc T

Hand-Battered Fish & Chips 16.00
Served with tartare sauce and creamy minted peas. 1669 kcal
Add Bread & Butter (V) 2.00 401 kcal
Perfectly paired with our Sauvignon Blanc T

Slow-Cooked Beef Rib 18.00
Served on the bone, with garlic & parsley spring cabbage, Taw Valley Cheddar & chive mashed potato and beef gravy. 932 kcal

Chicken & Pancetta Pie 17.00
Award-winning! Chicken, Atlantic ale, haricot bean & pancetta pie, topped with potato gratin and chorizo, served with seasonal veg and a three cheese sauce. 1332 kcal

Low & Slow-Cooked Steak & Venison Pie 17.00
Award-winning! Encased in pastry and served with buttery chive mashed potato, seasonal veg and beef gravy. 1366 kcal
Perfectly paired with our Merlot T

Chicken Caesar Salad 15.50
Grilled smoked chicken thigh with a soft boiled egg, grated cheese, croutons, baby gem lettuce, anchovies and a Caesar dressing. 916 kcal
Make it veggie (V) – switch to crispy coated buttermilk-style Quorn™ fillet and no anchovies. 869 kcal

BURGERS

Served in a soft glazed bun with diced onion & gherkin, iceberg lettuce, burger sauce and ketchup, with skin-on fries (unless otherwise listed).

Cheese & Bacon Burger 15.50
Choose from beef 1148 kcal or crispy chicken 1241 kcal, with Monterey Jack cheese, streaky bacon and BBQ sauce.

Double Chicken Burger 18.50
Crispy chicken burger topped with smoked chicken thigh, streaky bacon, Monterey Jack cheese, sweet chilli slaw and hot honey & Buffalo mayo. 1548 kcal

Earth Burger (V) 15.00
Choose from THIS™ Isn't Beef burger 1098 kcal or crispy coated buttermilk-style Quorn™ fillet 1037 kcal, layered with Monterey Jack cheese, sweet chilli slaw and spicy Korean sauce.
Make it vegan (VG) – switch to a Violife® cheese slice and dressed mixed salad on the side. -387 kcal

Yorkshire Wagyu Burger 18.50
6oz wagyu patty with grated cheese, streaky bacon, truffle & red onion jam, fried onion and salted caramel & truffle burger sauce. 1233 kcal

Upgrade skin-on fries to sweet potato fries (V) 1.50 -57 kcal **Add onion rings (V) 4.50 571 kcal**

FROM THE GRILL

10oz Ribeye Steak 20.50
Served with chunky chips, onion rings, mushroom and grilled tomato. 1538 kcal
Perfectly paired with our Malbec T

+ Peppercorn Sauce† 2.00 74 kcal

+ Diane Sauce 2.00 74 kcal

+ Three-Cheese Mushrooms 2.50 517 kcal

+ Stilton® & Peppercorn Sauce† 2.50 237 kcal

+ Butterfly Hollandaise Sauce 2.00 176 kcal

Signature Gammon Steak 16.50
Topped with a fried egg and pineapple wedge, served with chunky chips, onion rings, mushroom and grilled tomato. 1480 kcal

DESSERTS

S'mores Chocolate Brownie (V) 7.00
With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Biscoff® crumbs, with cherry compote and vanilla flavour ice cream. 634 kcal

Crumble of the Day (V) 7.00
Today's flavour of classic crumble with a jug of custard. 498 kcal
Make it vegan (VG) – switch to non-dairy custard. -19 kcal

Espresso Martini Tiramisu Sundae (V) 8.00
Espresso martini tiramisu torte with brandy mascarpone mousse, savoiardi biscuits, coffee flavour ice cream, double cream and chocolate sauce. 958 kcal

Salted Caramel Cheezecake (VG-M) 7.50
Vegan salted caramel cheezecake on an oatly biscuit base, served with vanilla non-dairy iced dessert and salted caramel popcorn. 540 kcal

Signature Sticky Toffee Sponge (V) 7.50
With salted caramel sauce and a jug of custard. 560 kcal
Make it vegan (VG) – switch to non-dairy custard. -95 kcal

We're part of a small batch of hand-picked locals



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. 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. †Peppercorn sauce contains brandy.

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. Lotus and Biscoff are registered trademarks of Lotus Bakeries. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdrawal/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. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.