

MUM'S *moment*

CELEBRATE THE MUM IN YOUR LIFE

Mother's Day Weekend Set Menu

Available
29th-30th
March

3 COURSES from 30.00 2 COURSES from 25.00



Why not start with our limited edition Mother's Day Spritz?

Made specially by us, with Chase Rhubarb & Apple gin mixed with ginger cordial, bubbly Prosecco and a dash of soda. 10.00

STARTERS

Barber's Mature Cheddar & English Mustard Soufflé (V)
Served with a plum & apple chutney, roasted seeds, dressed rocket leaves and Italian hard cheese shavings. 423 kcal

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

Smoked Salmon
Smoked salmon bound with capers, shallots, dill, mustard and mayo, served with lightly toasted bread & butter. 392 kcal

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

Lamb Kofta
With flatbread, sautéed onion & pepper, poppadom, tikka mayo, pomegranate seeds, coriander and a garlic & herb dip. 678 kcal

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

Chicken & Apricot Terrine
Served with caramelised red onion chutney and toasted bread & butter. 346 kcal

ROASTS

Indulge in our hearty 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.

Loin of Pork
Served with crispy crackling. 858 kcal*

Lamb Shank +2.00 supplement
In a red wine & mint gravy. 1394 kcal*

Don't miss out – all of our roasts include unlimited top-ups of roasties, Yorkshire puds and gravy!

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

Sirloin of Beef 1026 kcal*

+153 kcal per Yorkshire pudding
+60 kcal per roast potato
+63 kcal per beef gravy jug
+34 kcal per vegetarian gravy jug

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

Cauliflower Tart (V)
Cauliflower tossed with a silky, rich cheese sauce and topped with golden breadcrumbs. Served with all the trimmings and a veg gravy. 1143 kcal*

*All kcals exclude seasonal veg option.

MAINS

Sweet Potato, Beetroot & Leek Tortelloni (VG-M)
With tomato & chilli sauce, spinach, roasted peppers and slow-roasted tomatoes, finished with crumbled feta-style Sheese®. 632 kcal

Low & Slow-Cooked Steak & Venison Pie
Award-winning! Encased in pastry and served with buttery chive mashed potato, seasonal veg and beef gravy. 1517 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).

Earth Burger (V)
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. -241 kcal

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

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

Upgrade skin-on fries to sweet potato fries 1.50 (V) -57 kcal
Add onion rings 4.00 (V) 571 kcal

10oz Ribeye Steak +4.00 supplement
Served with chunky chips, onion rings, mushroom and grilled tomato. 1538 kcal
Why not add...
Diane Sauce 74 kcal,
Peppercorn Sauce† 74 kcal **or**
Buttery Hollandaise Sauce 176 kcal **2.00**
Three-Cheese Mushrooms 517 kcal **or**
Stilton® & Peppercorn Sauce† 237 kcal **2.50**

Duck Breast
Served pink, with truffle dauphinoise potatoes, roasted shallots, Tenderstem® broccoli, honey-roast parsnips, roasted carrots and a rich red wine & beef sauce, finished with parsnip crisps. 1372 kcal

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

Hand-Battered Fish & Chips
Served with tartare sauce and creamy minted peas. 1669 kcal
Add bread & butter (V) 2.00 401 kcal

Cheese & Herb Encrusted Cod Loin
Golden crusted cod loin with a hollandaise & chive butter sauce, roasted butter-glazed baby potatoes, green beans and roasted carrots. 737 kcal

DESSERTS

British Cheese Plate (V)
A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1111 kcal

Salted Caramel Cheezecake (VG-M)
Vegan salted caramel cheezecake on an oaty biscuit base, served with vanilla non-dairy iced dessert and salted caramel popcorn. 528 kcal

Signature Sticky Toffee Sponge (V)
With salted caramel sauce and a jug of custard. 560 kcal
Make it vegan (VG) – served without salted caramel sauce and with a non-dairy custard. -95 kcal

S'mores Chocolate Brownie (V)
With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Biscoff crumbs, with cherry compote and vanilla flavour ice cream. 638 kcal

Belgian Chocolate & Raspberry Torte (VG)
Served with raspberry sorbet and a raspberry & mint compote. 408 kcal

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



Scan to access our allergen info, social media and MiXR reward app



Adults need around 2000 kcal a day

(V) Vegetarian (VG) Vegan (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.
†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 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. 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 Monkpath Hall Road, Solihull, West Midlands B90 4SJ.