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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

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.

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

SHARERS

Recommended for two

Cheesy Nachos (V) 13.00

With mozzarella, cheese sauce, jalapeños, tomato & chilli sauce, guacamole and sour cream. 1172 kcal

Nachos Sharer (VG) 12.50

With Sheese® sauce, jalapeños, tomato & chilli sauce, guacamole and vegan mayo. 1376 kcal

Fully Loaded Fries 14.00

Skin-on fries topped with crispy pork belly, Taw Valley Cheddar, cheese sauce, blue cheese sauce, hot honey & Buffalo mayo and garlic & herb sauce. 1783 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

LUNCH

Our lunch dishes are available

Monday–Saturday until 4pm.

All of our ciabattas are served with skin-on fries (unless otherwise listed).

Swap your skin-on fries (V) to sweet potato fries (V) +1.50 -57 kcal

Vegan Ciabatta (VG) 11.00

With slow-roasted tomato, avocado, Greek style vegan feta, vegan mayo, cucumber, red onion and rocket, served with a dressed side salad. 1145 kcal

Hand-Battered Fish Ciabatta 10.50

With iceberg lettuce, slow-roasted tomato, red onion, cucumber, rocket, lemon olive oil and tartare sauce. 1270 kcal

Chicken, Bacon

& Avocado Ciabatta 10.50

With iceberg lettuce, slow-roasted tomato, red onion, cucumber, rocket, lemon olive oil and mayo. 1267 kcal

Steak & Caramelised

Onion Ciabatta 12.00

With slow-roasted tomato, cucumber, rocket and lemon olive oil. 1296 kcal

Flatbreads 11.00

With sautéed onion & pepper, poppadom, tikka mayo, pomegranate seeds, coriander and a garlic & herb dip. Topped with:

- Tandoori Chicken 1214 kcal
- Lamb Kofta 1166 kcal
- Crispy Buttermilk-Style Quorn™ Fillet (VG) 1251 kcal

Lasagne 11.00

Beef & pork lasagne served with cheesy garlic ciabatta and a dressed side salad. 1016 kcal

Scampi & Chips 11.00

Served with tartare sauce and creamy minted peas. 1099 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

Adults need around 2000 kcal a day



T We have hand-picked and perfectly paired some of our favourite wines with our dishes.

You can find our full wine list in our drinks menu.

FROM THE GRILL

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

Grilled Butterflied Sea Bass 17.50

Served with hasselback potatoes, rainbow chard, chorizo and a tomato & herb sauce. 691 kcal

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

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

Hand-Battered Fish & Chips 16.00

Served with tartare sauce and creamy minted peas. 1669 kcal
+ Bread & Butter (V) 2.00 401 kcal
Perfectly paired with our Sauvignon Blanc T

Bang Bang Broccoli (V) 16.00

Sweet & spicy broccoli with hazelnuts and pomegranate seeds, served with red pepper & sesame hummus and garlic & herb, lime & coriander and sweet chilli dips. 2704 kcal

Sausages & Mash 16.00

Award-winning! Today's award-winning sausage flavour, served with buttery chive mashed potato, braised red cabbage, gravy and caramelised red onion chutney.

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

Lamb Shank 17.50

In a red wine & mint gravy, served with buttery chive mashed potato and Tenderstem® broccoli. 996 kcal

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

SIDES

Garlic Ciabatta (V) 4.00 561 kcal

+ Make it cheesy (V) 50p 554 kcal

Onion Rings (V) 4.50 571 kcal

Chunky Chips (V) 4.00 390 kcal

or Skin-On Fries (V) 4.00 398 kcal

Sweet Potato Fries (V) 4.50 342 kcal

Seasonal Veg (VG) 4.00 87 kcal

Dressed Side Salad (VG) 5.00 92 kcal

Braised Red Cabbage (VG) 3.50 173 kcal
with apple

Halloumi Fries (V) 5.00

411 kcal with BBQ sauce

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

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

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

Signature Sticky

Toffee Sponge (V) 7.50

With salted caramel sauce and a jug of custard. 560 kcal

Make it vegan (VG) – switch to toffee sauce and non-dairy custard. 95 kcal

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 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 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.

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

