

Discover our Food

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.

Scan the QR code to order from your phone, or for allergen information, scan the QR code on the back



Look out for our exclusive award-winning dishes – you won't find them anywhere else!

Whilst You Wait

Enjoy 3 for 2 on bar bites – perfect for nibbling while you ponder



Chilli Jam Glazed Sausages 6.50

Our pork, red wine & fennel sausages tossed in a sticky chilli jam glaze. 554 kcal
Gold Award Winner at National Craft Butchers Awards 2023

Chicken Wings 6.00

Crispy chicken wings tossed in our sweet and sticky BBQ sauce. 249 kcal

Why not start with an Aperol Spritz?

To Start

Three Cheese Mushroom Bruschetta (V) 6.50

Lightly toasted focaccia topped with grilled flat mushrooms in a creamy mozzarella, Taw Valley Cheddar & Stilton® sauce. 650 kcal

Glazed Chicken Skewers 6.50

Tender grilled chicken marinated in a Sriracha dressing, served with Asian style slaw. 233 kcal

Crispy Sweet Potato Falafel (VG-M) 6.50

With guacamole, roasted peppers and Tenderstem® broccoli, served with toasted focaccia and drizzled with Sriracha sauce. 279 kcal

Prawn & Calamari Duo 7.50

Crispy coated prawns and lightly dusted squid, served with tartare sauce. 363 kcal

Southern-Fried Chicken Goujons 6.50

Served with chipotle mayo. 476 kcal

Pan-Fried Scallops 9.00

Set on a minted pea purée bed, with roasted bacon crisps. 316 kcal

Seasonal Special

To Share

Our sharers are recommended for 2 people

Signature Sharer 19.00

Freshly baked mini Camembert and toasted garlic bread with red onion chutney, southern-fried chicken goujons with chipotle mayo, crispy chicken wings with Sriracha sauce and lightly dusted squid with tartare sauce. 1922 kcal
- Perfectly paired with any of our Merlots or Chardonnays

Cheesy Truffle Tiger Fries 7.50

Seasoned skin-on and sweet potato fries with truffle oil, melted Taw Valley Cheddar and rosemary, served with peppercorn sauce* for dipping. 1013 kcal

Cheesy Nachos (V) 11.50

Loaded with cheese sauce, melted mozzarella, jalapeños, tomato & chilli sauce, guacamole and sour cream. 1176 kcal

Vegan option available (VG) +230 kcal

From the Grill

10oz Ribeye Steak 19.50

A marbled cut with a deep flavour and succulence, served with chunky chips, crispy beer-battered onion rings, grilled flat mushroom and half a grilled tomato. 1412 kcal
- Perfectly paired with our Malbec

Signature Gammon Steak 14.50

Topped with a fried egg and chargrilled pineapple wedge, served with chunky chips, crispy beer-battered onion rings, grilled flat mushroom and half a grilled tomato. 1334 kcal

- + Add peppercorn sauce* +61 kcal 2.00
- + Add Diane sauce +74 kcal 2.00
- + Top with two mushrooms & three cheese sauce +517 kcal 2.50

Delicious Burgers

All of our burgers are served in a soft glazed bun, accompanied with seasoned skin-on fries and classic BBQ sauce

+ Upgrade to sweet potato fries -57 kcal for 1.50

Monterey Jack & Bacon Burger 14.00

Our signature beef burger layered with melted Monterey Jack cheese, Jolly Hog™ streaky bacon and tangy burger sauce. 1093 kcal
Prefer chicken? Make yours a buttermilk coated chicken burger instead +55 kcal

Earth Burger (VG) 14.00

Crispy coated buttermilk-style burger layered with Violife®, Asian style slaw and a Sriracha glazed mushroom, served with a side salad instead of fries. 752 kcal

Make it veggie – switch to fries and Monterey Jack cheese (V) +332 kcal

Spicy Chicken Burger 15.50

Rosemary & buttermilk coated chicken burger smothered with Frank's® RedHot® sauce, oozing cheese sauce and a garlic & herb glaze. 1204 kcal
Swap to grilled chicken -141 kcal

Bread & Olives (VG-M) 5.00

Tomato & oregano focaccia with mixed marinated olives and slow-roasted tomatoes. 522 kcal

Hog Roast Sausage Roll 6.50

Seasoned British pork and caramelised onion wrapped in golden pastry and served with tangy apple sauce. 577 kcal

Home Comforts

Our Exclusive Award-Winning Pies



Steak & Venison Pie 16.00

Slow-cooked British steak & venison pie with beef burnt ends, all encased in golden pastry and served with buttery chive mashed potato, roasted veg, Tenderstem® broccoli and rich beef gravy. 1336 kcal
British Pie 2023 Award Winner



Chicken & Pancetta Pie 16.00

Tender chicken, Atlantic ale, haricot bean & pancetta pie topped with potato gratin and chorizo, served with roasted veg, Tenderstem® broccoli and a creamy three cheese sauce. 1300 kcal
Great Taste 2023 and British Pie 2023 Award Winner

Mushroom Wellington (VG) 13.50

Served with Tenderstem® broccoli, roasted carrots & parsnips, smashed baby potatoes and a rich gravy. 827 kcal

Lamb Shank 16.50

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

- Perfectly paired with our Malbec



Sausage & Mash 13.50

Our succulent red wine & fennel sausages served with buttery chive mashed potato, braised red cabbage with apple, rich beef gravy and red onion chutney 1099 kcal
Gold Award Winner at National Craft Butchers Awards 2023

Vegetarian option available (V) 718 kcal

Hunter's Chicken 14.50

Grilled chicken breast topped with Jolly Hog™ streaky bacon, cheese sauce and melted mozzarella, set on classic BBQ sauce and served with chunky chips, beer-battered onion rings, peas and a dressed rocket & slow-roasted tomato salad. 1294 kcal

Hand-Battered Fish & Chips 15.00

Cooked until golden and crispy, served with chunky chips, tartare sauce and creamy minted peas. 1672 kcal

+ Add two slices of white bread & butter +404 kcal for 2.00

Slow-Cooked Beef Rib 16.00

Served on the bone, with garlic & parsley glazed heritage spring cabbage, buttery Taw Valley Cheddar & chive mashed potato and a rich gravy. 932 kcal

Seasonal Special

Pasta & Salad

Hake & Scallop Tagliatelle 15.50

Pan-fried hake & scallops in a creamy lobster glaze sauce, served with tagliatelle, slow-roasted tomato, capers and finished with hard cheese shavings. 872 kcal

Seasonal Special

Sweet Potato, Beetroot & Leek Tortelloni (VG-M) 14.50

With tomato & chilli sauce, spinach, roasted peppers and slow-roasted tomatoes, finished with crumbled feta-style Sheese®. 668 kcal

House Salad (VG) 12.00

With fresh rocket, spinach, mangetout, cucumber ribbons, red onion, roasted peppers, Tenderstem® broccoli, peas, slow-roasted tomatoes and a lemon & olive oil dressing. 185 kcal

Pop something delicious on top

+ Grilled Chicken Breast +184 kcal 3.00

+ Crispy Sweet Potato Falafel (VG) +137 kcal 3.00

+ Grilled Chicken Breast & Jolly Hog™ Streaky Bacon +247 kcal 3.50

+ Grilled Hake +203 kcal 4.50

Add something on the side

Chunky Chips (V) 390 kcal

or Seasoned Skin-On Fries (V) 398 kcal 3.50

Sweet Potato Fries (V) 342 kcal 4.00

Beer-Battered Onion Rings (V) 397 kcal 3.50

Dauphinoise Potatoes (V) 265 kcal 3.50

Garlic Bread (V) 452 kcal 3.50

+ Add cheese +179 kcal for 50p

Dressed Side Salad (VG) 92 kcal 4.50

Seasonal Veg (VG) 87 kcal 3.50

Signature Cauliflower Cheese (V) 197 kcal 2.50

Braised Red Cabbage with Apple (VG) 173 kcal 3.00

Buttery Chive Mashed Potato (V) 284 kcal 3.50

Sandwiches & Lighter Lunches From 9.00

Served Mon-Sat until 4pm

Our sandwiches are served in soft tomato & oregano focaccia, accompanied with seasoned skin-on fries and a dressed salad garnish. (unless otherwise stated)

Hand-Battered Fish Goujon Sandwich 9.00

With iceberg lettuce and tartare sauce, served in soft white bread. 1306 kcal

Tomato, Mozzarella & Avocado Sandwich (V) 9.00

With chives and mayo. 1286 kcal

Chicken, Bacon & Avocado Sandwich 9.00

With slow-roasted tomatoes and mayo. 1165 kcal

Steak & Caramelised Onion Sandwich 10.50

With cheese sauce, served with rich beef gravy. 1225 kcal

Chicken & Chorizo 9.00

Grilled chicken breast served with smashed baby potatoes, spinach and a chorizo, chilli & tomato sauce. 498 kcal

Smoked Haddock Florentine Fishcake 9.00

Baked breaded haddock fishcake with a creamy oozing cheese & spinach centre, served on a bed of mixed salad with a lemon & olive oil dressing. 423 kcal

Whitby Scampi 9.00

Crispy and golden, served with chunky chips, tartare sauce and creamy minted peas. 1102 kcal

+ Add two slices of white bread & butter +404 kcal for 2.00

Lasagne 9.00

Beef & pork in a rich red wine ragù, served with garlic bread and a dressed side salad. 688 kcal

Save room for Something Sweet

Luxury Biscuit Cheezecake (VG-M) 6.00

Caramelised biscuit cheezecake with vegan cream, tangy raspberry coulis and Lotus Biscoff biscuit crumbs. 572 kcal

S'mores Chocolate Brownie (V) 6.00

With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Lotus Biscoff biscuit crumbs, served with a red cherry compote and vanilla ice cream. 634 kcal

Crumble of the Day (V) 6.00

Today's flavour of classic crumble served with a jug of creamy custard.

Vegan option available (VG)

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

Rhubarb & Custard Sundae (V) 6.50

Rhubarb and custard ice cream layered with rhubarb compote, custard, whipped cream, Lotus Biscoff biscuit crumbs and candy floss. 444 kcal

Signature Sticky Toffee Sponge 7.50

With sweet toffee sauce and salted caramel popcorn, finished with a mini bottle of Baileys® and served with a jug of creamy custard. 813 kcal

Prefer it traditional?

Sticky Toffee Sponge (V) 5.50

Served with toffee sauce and custard. 509 kcal
(VG) when served with dairy-free custard 465 kcal
or vanilla non-dairy iced dessert 520 kcal

Why not end with an Espresso Martini or a hot drink?

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 products do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that menus 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. *Peppercorn sauce contains brandy, Lotus and Biscoff are registered trademarks of Lotus Bakeries.

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