

# Discover our Sunday Best

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.

To order from your phone or view our allergen information, just scan the QR codes at the bottom



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



## Festive Tipples

Treat yourself to a sip of Christmas cheer

### Spiced Berry Bellini 6.00

Perfect for any festive celebration. Spiced red berry syrup topped with Prosecco

### Apple & Blackberry Bramble 8.00

Like comforting apple pie in a glass. Bacardi Caribbean Spiced rum muddled with apple juice, lemon juice and sugar and drizzled with crème de mûre

Peek at our drinks menu for our full range, including some sensational softs

### Cherry-cino Martini 8.00

An indulgent after dinner treat that's a twist on a classic. Espresso shaken with Baileys, Kahlúa coffee liqueur and cherry syrup, topped with cream and finished with a cherry on top

### Amaretto Mulled Wine 6.00

This winter warmer mixes red wine with Disaronno, sugar, fresh orange slices and cinnamon – all the aromas of Christmas

## To Start

### Three Cheese Mushroom Bruschetta (V) 6.00

Lightly toasted focaccia topped with grilled flat mushrooms in a creamy mozzarella, Taw Valley Cheddar & Stilton® sauce. 716 kcal

### Glazed Chicken Skewers 6.00

Tender grilled chicken marinated in a Sriracha dressing, served with Asian style slaw. 226 kcal

### Crispy Sweet Potato Falafel (VG-M) 6.00

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

### Prawn & Calamari Duo 7.00

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

### Southern-Fried Chicken Goujons 6.00

Served with chipotle mayo. 476 kcal

### Connemara Mussels 8.00

Irish Connemara mussels in a white wine, onion & cream sauce, served with bloomer bread & butter. 275 kcal



## Our Sunday Roast

Indulge in our hearty Sunday roasts, served with deliciously buttery mashed potato, crispy British roast potatoes, golden Yorkshire pudding and lashings of rich beef gravy, all served with roasted carrots, roasted parsnips and glazed Tenderstem® broccoli

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

+134 kcal per Yorkshire pudding | +60 kcal per roast potato | +63 kcal per beef gravy jug | +34 kcal per vegetarian gravy jug

### Sirloin of Beef 948 kcal 15.00

### Loin of Pork 13.50

Served with crispy pork crackling. 1185 kcal

### Hand-Carved Turkey 13.50

Served with pork, orange & fig stuffing. 1005 kcal

### Lamb Shank 16.50

In a red wine & mint gravy. 1409 kcal

### Triple Roast 15.00

Tender hand-carved sirloin of beef, pork loin and turkey served with pork, orange & fig stuffing and crispy pork crackling. 1139 kcal

### Mushroom Wellington (V) 13.50

Chestnut mushrooms, wilted spinach, onion, garlic and brown rice, all encased in flaky puff pastry and served with rich gravy. 1229 kcal

### Kids' Roast

### Sirloin of Beef 714 kcal 7.50

### Hand-Carved Turkey 7.00

Served with pork, orange & fig stuffing. 780 kcal

### Loin of Pork 7.00

Served with crispy pork crackling. 890 kcal

### Mushroom Wellington (V) 7.00

Chestnut mushrooms, wilted spinach, onion, garlic and brown rice, all encased in flaky puff pastry and served with rich gravy. 1082 kcal

## Indulge Yourself

### Dauphinoise Potatoes (V) 265 kcal 3.50

### Signature Cauliflower Cheese (V) 197 kcal 2.50

### Pork, Orange & Fig Stuffing 85 kcal 1.50

+ Upgrade to creamy chive mashed potato (V) for 1.00

Blended with clotted cream and horseradish. 417 kcal



### Giant Pig in Blanket 3.00

Pork & caramelised red onion sausage wrapped up in Jolly Hog™ streaky bacon. 272 kcal

Nominated for Britain's Best Sausage Award 2023

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

Beef Sirloin +59 kcal

Pork Loin +120 kcal

Hand-Carved Turkey +50 kcal



## Pasta & Salad

### Sweet Potato, Beetroot & Leek Tortelloni (VG-M) 13.50

With tomato & chilli sauce, spinach, roasted peppers and slow-roasted tomatoes, finished with crumbled feta-style Sheese®. 684 kcal

### House Salad (VG) 11.00

With fresh rocket, spinach, mangetout, cucumber ribbons, red onion, roasted peppers, Tenderstem® broccoli, peas, slow-roasted tomatoes and a lemon & olive oil dressing. 201 kcal

## Pop something delicious on top

+ Grilled Chicken Breast +184 kcal 3.00

+ Grilled Chicken Breast & Jolly Hog™ Streaky Bacon +305 kcal 3.50

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

## Delicious Burgers

All of our burgers are served in a soft glazed bun, accompanied with seasoned skin-on fries (unless otherwise stated)

+ Upgrade to sweet potato fries - 57 kcal 1.50

### Festive Burger 15.00

Our signature beef burger layered with pulled BBQ smoked turkey, Jolly Hog™ streaky bacon, a Camembert slice, pork, cranberry & fig stuffing and cranberry sauce, served with a delicious truffle-infused mayo dip. 1655 kcal

Prefer chicken? Make yours a buttermilk coated chicken burger instead +55 kcal

### Festive Plant-Based Burger (V) 15.00

Crispy coated buttermilk-style burger layered with creamy Brie, pickled red onion, sweet chilli slaw and crisp iceberg lettuce, served with topped nachos and a delicious truffle-infused mayo dip. 1199 kcal

Make it vegan – swap your Brie for a vegan cheese slice (VG) -47 kcal

### Monterey Jack & Bacon Burger 13.00

Our signature beef burger, layered with melted Monterey Jack cheese, Jolly Hog™ streaky bacon and tangy burger sauce, served with a classic BBQ dip. 1087 kcal

Prefer chicken? Make yours a buttermilk coated chicken burger instead +55 kcal

## Home Comforts



### Steak & Venison Pie 15.00

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. 1418 kcal

British Pie 2023 Award Winner

### Turkey & Ham Hock Pie 15.00

Succulent turkey, smoked ham hock, cranberries and leeks in a creamy sauce, all encased in golden shortcrust pastry and served with pigs in blankets, crisp roast potatoes, buttery mashed potato, pork, cranberry & fig stuffing, roasted parsnips & carrots, seasonal veg and a rich beef gravy. 1629 kcal

### Hunter's Chicken 13.50

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. 1298 kcal

### Hand-Battered Fish & Chips 14.00

Cooked until golden and crispy, served with chunky chips, tartare sauce and creamy minted peas. 1673 kcal

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

### Moules-Frites 13.00

Irish Connemara mussels in a white wine, onion & cream sauce, served with seasoned skin-on fries and bloomer bread & butter. 751 kcal

– Perfectly paired with our Spiced Berry Bellini

## 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

### Seasonal Veg (VG) 167 kcal 3.50

### Glazed Pigs in Blankets 526 kcal 6.00

### Hog Roast Sausage Roll 597 kcal 4.50

### Topped Roasties 3.50

With gravy for dipping. 470 kcal

### Garlic Bloomer Bread (V) 452 kcal 3.50

+ Add cheese +179 kcal for 50p

### Dressed Side Salad (VG) 100 kcal 4.50

## From the Grill

### 10oz Ribeye Steak 18.50

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 1445 kcal

– Perfectly paired with our Malbec

+ Add peppercorn sauce! +61 kcal 2.00

+ Top with a flat mushroom & three cheese sauce +583 kcal 2.50

### Signature Gammon Steak 13.50

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. 1368 kcal

## Save room for Something Sweet

### Chocolate Crème Brûlée Fondue (V) 5.50

With a NUTELLA® chocolate hazelnut filling, served with fresh strawberries and rich brownie chunks for dipping. 600 kcal

### S'mores Chocolate Brownie (V) 5.50

With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Lotus Biscoff biscuit crumbs, served with a red cherry compote and vanilla ice cream. 638 kcal

### Festive Sundae (V) 5.50

Brandy flavour clotted cream ice cream with Christmas pudding pieces and rich chocolate brownie pieces, topped with whipped double cream and sweet salted caramel sauce and finished with a chocolate liqueur truffle. 1006 kcal

### Crumble of the Day (V) 5.50

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

### Signature Sticky Toffee Sponge 7.00

With sweet toffee sauce and salted caramel popcorn, finished with a mini bottle of Baileys® and served with a jug of creamy custard. 715 kcal

Prefer it traditional?

### Sticky Toffee Sponge (V) 5.00

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 a Cherry-cino Martini or Amaretto Mulled Wine?

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?

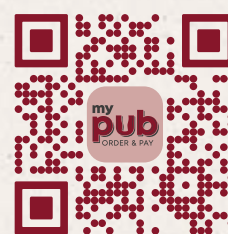
Full allergen information is available for all dishes. Please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are 100% free 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.

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.

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. ‡ Selected dishes and ingredients will be either vegan or been nominated for industry awards, the results of which were unknown at the time of printing – see our website for full award winning details. 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, 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.



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