

SET MENU

2 COURSE 16.95

3 COURSE 19.95

STARTERS

SOUP OF THE DAY (V)

Finished with fresh cream and chives and served with rustic bread and butter.

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

PANKO-COATED CALAMARI

Calamari strips fried in crunchy panko breadcrumbs, served with garlic mayo, fresh tender green pea shoots and a lemon wedge for extra zing. 522 kcal

CHICKEN STRIPS

Crispy golden southern-fried chicken breast tenders, served with silky garlic mayonnaise and fresh tender green pea shoots. 572 kcal

TOMATO BRUSCHETTA (VG)

Ripe tomatoes, tangy red onion and crushed garlic on toasted rustic bread, finished with a drizzle of balsamic glaze, cracked black pepper and fresh basil leaves. 306 kcal

HAM HOCK TERRINE

A hearty ham hock & pea terrine, served with lightly toasted rustic bread, caramelised red onion chutney and a crunchy gherkin on the side. 444 kcal

MAINS

10oz SIRLOIN

Tender sirloin steak meticulously chargrilled to your liking, with crispy triple-cooked chunky chips, beer-battered onion rings, juicy grilled tomato and flat mushroom. 1212 kcal

(£7.50 supplement applies)

⊕ Add garlic king prawns +403 kcal or crispy calamari strips +153 kcal

⊕ Add peppercorn & mushroom sauce (contains brandy) +163 kcal

GLOUCESTER OLD SPOT PORK SAUSAGE AND MASH

Hearty chargrilled sausages, served with fluffy buttered mashed potato, glazed seasonal vegetables and a rich beef, red wine & onion gravy – comfort food at its best. 1030 kcal

COD# & CHIPS

Hand-battered flaky cod fillet, triple-cooked chunky chips and your choice of garden peas 1209 kcal or mushy peas 1245 kcal, with tartare sauce and zesty lemon on the side.

(£3 supplement applies)

CAESAR SALAD

Carefully layered salad of crisp Cos lettuce, Caesar dressing and fresh spring onion, topped with crunchy garlic croûtons, delicate pea shoots and a boiled free-range egg. 822 kcal

⊕ Add grilled chicken breast 198 kcal

MEAT-LESS BURGER (VG)

Moving Mountains® plant-based burger topped with vegan grated mature Violife, vegan mayo and tomato ketchup and served with nachos topped with vegan mayo, guacamole and sliced jalapeños – with spicy salsa on the side. 996 kcal

CHICKEN SCHNITZEL

Tender chicken breast coated in crispy panko breadcrumbs, topped with a garlic & parsley glaze and served with triple-cooked chunky chips and rocket leaves, freshly dressed in lemon & olive oil. 1519 kcal

THAI VEGETABLE CURRY (VG)

Thai coconut curry with cauliflower, green beans, mange tout and peppers, served with basmati rice. 536 kcal

STEAK & ALE PIE

Succulent slow-cooked British beef steak and rich ale gravy, encased in golden shortcrust pastry, served with fluffy buttered mashed potato, glazed seasonal vegetables and a velvety beef & red wine gravy. 1178 kcal

SLOW-COOKED LAMB SHANK

Tender slow-cooked lamb shank in a red wine & rosemary gravy, served with sweet potato buttery mash and glazed seasonal vegetables. 946 kcal

(£3 supplement applies)

DESSERTS

BAKED CHEESECAKE (V)

Sinfully delicious vanilla-flavour New York cheesecake. Rich, velvety topping on an oatly biscuit base, served with vanilla ice cream and fresh strawberries. 447 kcal

CHOCOLATE-ORANGE TORTE (VG)

Luscious brownie base topped with smooth chocolate-orange-style mousse and chocolate crumb, served with Belgian chocolate sauce and vanilla non-dairy ice cream. 495 kcal

ETON MESS (V)

A traditional summer favourite. Fresh raspberries and strawberries put together with crushed meringue, whipped double cream and raspberry coulis. 546 kcal

DO YOU HAVE ANY ALLERGIES?

Adults need around 2000 kcal a day.

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change, and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. **Whilst 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. There is significant risk of cross-contamination in our deep fat fryers.** We cannot guarantee that any dishes are free from nut traces. #Fish and poultry dishes may contain bones. All weights are approximate uncooked. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Ingredients are based on standard product formulations, variations may occur. Calories/nutritional values stated are subject to change. (V) Suitable for vegetarians. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG) Suitable for vegans. (VG-M) Suitable for vegans, however produced in a factory which handles milk and/or egg, with a 'may contain' warning. Images are for illustrative purposes only. Some of our packages require a minimum number of people to be able to book. Please discuss with us at the time of booking. This menu is available through pre-order only and may require a deposit or full payment to secure the booking. Management reserves the right to withdraw/change offers (without notice). All menu items are subject to availability, and any substitutions will be discussed prior to your booking. Please refer to our full terms and conditions on our website: stonegategroup.co.uk/terms-conditions

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