
DRAG BOTTOMLESS BRUNCH WITH A POP & DISCO PUNCH

2-COURSE MENU

BURGERS

All of our burgers are served in a soft glazed bun filled with iceberg lettuce, chopped onion and gherkin - with fries and a sticky BBQ dip (unless otherwise stated)

BRITISH BEEF RIB STEAK

Juicy British beef rib steak burger with a melted cheese slice, honey-glazed bacon, classic burger sauce and tomato ketchup. 1098 kcal

BUTTERMILK CHICKEN

Crispy buttermilk coated fried chicken burger topped with a melted cheese slice, honey-glazed bacon and mayonnaise. 1599 kcal

MEAT-LESS (VG)

Succulent plant-based burger by Moving Mountains®, topped with Violife grated mature, vegan mayo and tomato ketchup, served with crunchy topped nachos. 996 kcal

SALADS

CÆSAR SALAD (V)

Layered salad of cos lettuce, creamy Cæsar dressing, fresh spring onion and pea shoots, sprinkled with garlic croutons and a free range boiled egg. 822 kcal

+ Add grilled chicken breast +198 kcal

FALAFEL SALAD (VG)

Baked falafel bites tossed with mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon & olive oil dressing and served with vegan mayo on the side. 823 kcal

DELIGHTFUL DESSERTS

CHOCOLATE BROWNIE (V)

Rich chocolate tray baked brownie topped with vanilla ice cream, granola with almond flakes and Belgian chocolate sauce. 796 kcal

BAKED CHEESECAKE (V)

Velvety vanilla flavour cheesecake on an oaty biscuit base, served with fresh strawberries and vanilla ice cream. 447 kcal

CHOCOLATE ORANGE TORTE (VG)

Brownie base topped with chocolate orange-style mousse and chocolate crumb, served with Belgian chocolate sauce and vanilla non-dairy iced dessert. 495 kcal

Adults need around 2000 kcal a day

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 and it is therefore not possible to fully guarantee separation of allergens. Please inform staff of any food allergies, before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. Ingredients are based on standard product formulations, variations may occur, and calories stated are subject to change. We cannot guarantee that any dishes are free from nut traces. #Fish and poultry dishes may contain bones. All weights are approximate uncooked.

Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices include VAT, at the current rate. All products and offers are subject to availability. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with veggie ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.