SET MENU

3 COURSES from 20.50 2 COURSES from 17.50 This menu is pre-booked only

STARTERS

Crispy Chicken Goujons With hot honey & Buffalo mayo. 489 kcal

Lightly Dusted Calamari With a sweet chilli, lime & coriander dip. 506 kcal

MAINS

Hunter's Chicken

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

Hand-Battered Fish & Chips

Served with tartare sauce and creamy minted peas. 1669 kcal + Bread & Butter (V) 2.00 402 kcal Perfectly paired with our Sauvignon Blanc

Scampi & Chips

Served with tartare sauce and creamy minted peas. 1099 kcal

DESSERTS

S'mores Chocolate Brownie (∨) With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Biscoff[™] crumbs, with cherry compote and vanilla flavour ice cream. 634 kcal **Rendang Bites** (VG) With tikka mayo. 346 kcal

Sausages & Mash

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.

Lasagne

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

Bang Bang Broccoli (V)

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

Veggie Caesar Salad (V)

Crispy coated buttermilk-style Quorn[™] fillet with croutons, baby gem lettuce and a Caesar dressing. 939 kcal

Butternut Squash Ravioli (VG)

We have hand-picked and

our drinks menu.

perfectly paired some of our

favourite wines with our dishes. You can find our full wine list in

With tomato & herb sauce, mushrooms, truffle oil and a herb crumb. 869 kcal Perfectly paired with our Chenin Blanc

FROM THE GRILL

Signature Gammon Steak +1.50 Topped with a fried egg and pineapple wedge, served with chunky chips, onion rings, mushroom and grilled tomato. 1480 kcal

Crumble of the Day (V)

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) 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

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

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Adults need around 2000 kcal a day (V) Vegetarian (VG) Vegan

Do you have any allergies? 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 vegetarian ingredients, where produced in a factory which handles pon-vegetarian ingredients, with a 'may contain

(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.

