

SUNDAYS ARE MADE FOR SHARING

IT'S
YOUR
PUB

STARTERS & SMALL PLATES

Why not start your meal
with a tasty starter?

CHEESY MAC BITES

With extra mature Cheddar and cream cheese and coated in breadcrumbs, served with sticky BBQ sauce, sour cream and spring onion. *410 kcal*

SEASONAL SOUP OF THE DAY

Served with rustic bread.
Ask a team member to see today's options and calorie information

GRILLED CHICKEN & CHORIZO SKEWERS

With sautéed peppers and onion, drizzled with sweet chilli sauce. *485 kcal*

PRAWN & CALAMARI DUO

Crispy coated prawns and panko breadcrumb calamari sticks, with lemon mayo. *430 kcal*

SOUTHERN-FRIED CHICKEN GOUJONS

With a deliciously sticky BBQ sauce. *427 kcal*

SMOKED CHICKEN & RED ONION MARMALADE TERRINE

With toasted bread and caramelised onion chutney. *365 kcal*

CHEESY BUTTON MUSHROOM BRUSCHETTA

Sautéed then tossed with double cream, mozzarella, Taw Valley Cheddar and Stilton®. *648 kcal*

ROASTS

Our hearty roasts are served with a Yorkshire pudding, crisp roast potatoes, buttery mash, a roast parsnip, red onion and carrot medley, Savoy cabbage and peas and lashings of rich beef gravy.

HAND-CARVED ROAST LOIN OF PORK

Served with crisp crackling. *1130 kcal*

HAND-CARVED SIRLOIN OF BEEF

893 kcal

HAND-CARVED TURKEY

With pork, orange & fig stuffing. *950 kcal*

TRIPLE ROAST

Hand-carved sirloin of beef, pork loin and turkey, with a pork, orange & fig stuffing and crisp crackling. *1084 kcal*

MUSHROOM WELLINGTON

Chestnut mushrooms with wilted spinach, onions, garlic and brown rice encased in golden puff pastry and served with vegetarian gravy. *1161 kcal*

EXTRAS

Pigs in blankets *+225 kcal*
Cauliflower cheese *+166 kcal*
Pork, orange & fig stuffing *+85 kcal*

DON'T FORGET

FREE TOP-UPS OF YORKIES, ROAST POTATOES AND GRAVY

Roast Potatoes *+56 kcal per roast potato*
Yorkshire Pudding *+134 kcal per Yorkshire pudding*
Gravy *+63 kcal per beef gravy jug*
+30 kcal per vegetarian gravy jug

DESSERTS

There's always room for one of our delicious desserts, so go on...treat yourself!

CRUMBLE OF THE DAY

Served with custard, cream or vanilla ice cream.
Ask a team member to see today's options and calorie information.

ETON MESS SUNDAE

Fresh strawberries, vanilla ice cream and crisp broken meringue with tangy raspberry coulis, all topped with cream. *596 kcal*

MILLIONAIRES' PUDDLE PUDDING

Soft chocolate sponge filled with caramel sauce and topped with a biscuit crumb, served with vanilla ice cream and Belgian chocolate sauce. *718 kcal*

CHEESE PLATE

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. *1043 kcal*

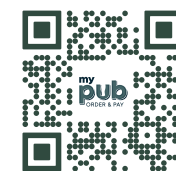
CHOCOLATE FUDGE CAKE

A chocoholic's delight, served with your choice of cream *988 kcal* or vanilla ice cream *766 kcal*

STICKY TOFFEE RUM SPONGE

Served with your choice of custard *491 kcal*, cream *743 kcal* or vanilla ice cream *522 kcal* or vanilla non-dairy iced dessert. *518 kcal*

TIME FOR
A TREAT!



DOWNLOAD
YOUR PUB APP

Adults need around 2000 kcal a day

Do you have any allergies? Please inform staff of any allergies before placing your order, even if you have ordered the dish/drink 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/drinks.

🌱 Suitable for vegetarians. 🌿 Suitable for vegans. 🍷 Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. 🥬 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? Please inform a team member of any allergies 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 and 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. Ingredients are based on standard product formulations, variations may occur. Calories/nutritional values stated are subject to change. † Fish and poultry dishes may contain bones and/or shell. 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. Photography/illustration is for guidance only. Prices include VAT, at the current rate. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.

DRINK
SENSIBLY

SUNDAYS ARE MADE FOR SHARING

IT'S
YOUR
PUB

BURGERS

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

All our burgers come with a selected soft drink*, or upgrade to a selected alcoholic drink** See opposite for drinks options.

SERVED
WITH A
SOFT
DRINK*

STICKY PORK BELLY BURGER

Beef burger topped with tender pieces of pork belly coated in a sweet chilli sauce, with a melted cheese slice and crispy streaky bacon, burger sauce and ketchup. *1735 kcal*


Add another beef burger and make it a double *+298 kcal*

CHEESE & BACON BEEF BURGER

Topped with a melted cheese slice and crispy streaky bacon, burger sauce and ketchup. *1233 kcal*

Add another beef burger and make it a double *+298 kcal*

VEGGIE BURGER

Plant-based soya burger *1253 kcal*
or  buttermilk style fillet burger *1217 kcal*
layered with red pepper and sesame houmous, spinach, smoky soya and a melted cheese slice and served with topped nachos.

Swap the cheese slice for Violife grated mature.  *+19 kcal*

SMOKY JOE BURGER

Beef chuck and brisket burger topped with slow-cooked beef in a smoky sweet BBQ sauce, melted cheese slices and crispy streaky bacon, burger sauce and ketchup. *1507 kcal*

Add another beef chuck & brisket burger and make it a double for *+349 kcal*

TOP IT OFF

WHY NOT ADD ONE OR MORE OF THE FOLLOWING TOPPINGS:

Beer-battered onion rings  *+331 kcal*
Fried free-range egg  *+104 kcal* Button mushrooms  *+51 kcal*

DRINKS

CHOOSE A SOFT DRINK*

16oz glass of Coke Zero 2 kcal, Diet Coke 1 kcal, Coca-Cola 155 kcal or Schweppes lemonade 70 kcal; 330ml bottle of Strathmore water 0 kcal; 275ml bottle of Appletiser 129 kcal; regular coffee or a pot of tea (ask a team member to see options and calorie information). A sugar-tax surcharge, per drink, will apply for standard Coca-Cola.

UPGRADE TO AN ALCOHOLIC DRINK**

Pint of Doom Bar or alternative cask ale under 4.3% ABV, John Smith's, Guinness, Carlsberg, or Strongbow; 175ml glass of house wine (red, white or rosé); 25ml spirit and mixer – choose from Smirnoff Red Label, Jack Daniel's, Gordon's London Dry, Three Barrels, Havana 3-Year-Old or Bell's (mixer choices listed below).

WHY NOT TREAT YOURSELF? GO PREMIUM

Pint of San Miguel, Stella Artois, Birra Moretti, Can of Budweiser Hard Seltzer, Brewdog Pale Ale or Strongbow Dark Fruit; 250ml glass of house wine (red, white or rosé); 25ml spirit and mixer – choose from Tanqueray, Hendrick's, Gordon's flavours, Absolut, Ketel One, Belvedere, Sailor Jerry, Havana Spiced or Johnnie Walker Red Label (mixer choices listed below). Equivalent standard lager or cider will be offered if Carlsberg and Strongbow is not available

MIXERS:

Diet Coke, Coke Zero, Coca-Cola, Schweppes lemonade, Canada Dry, Schweppes ginger beer, Schweppes tonic or Schweppes slimline tonic. A sugar-tax surcharge, per drink, will apply for standard Coca-Cola.

MAINS

We know the dishes that delight, so we've handpicked some of your classic favourites.

IT'S TIME TO UNWIND
WITH A SIGNATURE
MEAL...

LASAGNE

Beef & pork mince with smoked bacon in a rich red wine ragù, served with garlic bread and a dressed side salad with soya beans. *629 kcal*

GRILLED CHICKEN & CRISPY BACON SALAD

Served on a bed of avocado and soya bean and slow-roasted tomato mixed salad and finished with reduced fat lemon and olive dressing. *540 kcal*

ALMOND PESTO LINGUINE

With wilted spinach, slow-roasted tomatoes and sautéed mushrooms. *486 kcal*

Add a grilled salmon[†] fillet *+207 kcal*,

sea bass[†] fillets *+151 kcal* or chicken breast *+184 kcal*

BREADED SCAMPI[†]

Served with ultimate chunky chips, tartare sauce and garden peas.

1014 kcal Swap to mushy peas for *+36 kcal*

BALMORAL CHICKEN

Chicken breast layered with Macsween haggis, streaky bacon and whisky sauce, served with glazed seasonal vegetables and a buttery swede & potato mash. *1050 kcal*

PIE OF THE DAY

Served with buttery mashed potato, glazed seasonal veg and rich beef gravy.

Choose beef or chicken

Ask a team member for today's filling options and calorie information.

GRILLS

All of our grills are served with ultimate chunky chips, beer-battered onion rings, button mushrooms and a grilled tomato.

100Z HORSESHOE GAMMON STEAK

Smothered with maple flavour mustard & apple glaze and topped with a fried free-range egg. *1224 kcal*

80Z RUMP STEAK

A classic, flavoursome cut, matured for a minimum of 21 days. *965 kcal*

100Z RIBEYE STEAK

A rich, marbled cut, matured for a minimum of 21 days. *1296 kcal* Add whisky sauce *+120 kcal*

SIDES

Why not add a tasty side or two to your main meal

FRIES

405 kcal

SWEET POTATO FRIES

513 kcal

ULTIMATE CHUNKY CHIPS

466 kcal

BUTTERY MASHED POTATO

328 kcal

SEASONAL VEGETABLES

74 kcal

BEER-BATTERED ONION RINGS





397 kcal

DRESSED SIDE SALAD

Mixed leaves with cucumber, onion, avocado, peppers, soya beans, tomatoes and a reduced fat lemon & olive oil dressing *145 kcal*

Adults need around 2000 kcal a day

Do you have any allergies? Please inform staff of any allergies before placing your order, even if you have ordered the dish/drink 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/drinks.

 Suitable for vegetarians.  Suitable for vegans.  Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning.  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?** Please inform a team member of any allergies 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 and 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. Ingredients are based on standard product formulations, variations may occur. Calories/nutritional values stated are subject to change. [†] Fish and poultry dishes may contain bones and/or shell. 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. Photography/illustration is for guidance only. Prices include VAT, at the current rate. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.

DRINK
SENSIBLY