

Book our SET MENU

2 COURSES

3 COURSES

Starters

CHEESY BUTTON MUSHROOM BRUSCHETTA (V)

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

PRAWN & CALAMARI DUO

Crispy coated prawns and panko-breadcrumbed calamari sticks, with lemon mayo. 431 kcal

SOUP OF THE DAY (V)

Served with rustic bread.

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

SMOKED BRITISH CHICKEN & RED ONION MARMALADE TERRINE

With toasted bread and caramelised onion chutney. 375 kcal

Mains

Fancy something extra special?

HAND-BATTERED COD AND CHIPS

Cooked until golden and crispy, our hand-battered cod is served with triple-cooked chunky chips, tartare sauce and your choice of garden 1512 kcal or mushy peas. 1548 kcal

8OZ RUMP STEAK

A classic, flavoursome cut, matured for a minimum of 21 days. Served with triple-cooked chunky chips, beer-battered onion rings, button mushrooms and a grilled tomato. 920 kcal

CRISPY BUTTERMILK COATED PORK BELLY

With bubble and squeak, a fried free-range egg and maple-flavour mustard & apple glaze, finished with a crackling crumb. 1620 kcal

SLOW-COOKED ROAST LAMB SHANK

With a wonderfully rich minted rosemary & red wine sauce, served with buttery mashed potato, glazed seasonal vegetables and rich beef gravy. 1065 kcal

SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheeze, butternut squash & onion chutney filling, encased in a beetroot pastry tart, with a kale, brown rice, quinoa, soya bean, sesame seed & roast baby potato dressed house salad. 961 kcal

BAKED SMOKED HADDOCK FLORENTINE FISHCAKES

Breaded fishcake with melted cheese, served on an avocado, soya bean & slow-roasted tomato mixed salad and finished with a lemon & olive oil dressing, with an omega & sesame seed sprinkle. 766 kcal

SAUSAGES AND MASH

Pork-&-ale-flavoured sausages resting on buttery mashed potato, with a rich beef gravy and beer-battered onion rings. 1149 kcal

BREADED SCAMPI

Served with triple-cooked chunky chips, tartare sauce and your choice of garden 969 kcal or mushy peas. 1005 kcal

CLASSIC BURGER

Beef burger served in a soft glazed bun, with burger sauce, ketchup, lettuce, chopped pickle and onion – with fries and a sticky BBQ dip. 975 kcal

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 and a sesame seed sprinkle. 728 kcal

SMOTHERED CHICKEN BURGER

Rosemary-&-buttermilk-coated chicken fillet, topped with melted cheese slices, crispy streaky bacon and BBQ sauce, mayo, lettuce and chopped pickle and onion. Served in a soft glazed bun, accompanied with fries and a deliciously sticky BBQ dip. 1318 kcal

VEGGIE BURGER (V)

Moving Mountains® 1097 kcal Or Louisiana™ Chick'n plant-based burger* 1054 kcal, layered with red pepper & sesame houmous, spinach, smoky soya and a melted cheese slice and served with topped nachos. Swap the cheese for Violife grated mature (VG) / (VG-M)* +18 kcal

ALMOND PESTO LINGUINE (V)

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

Desserts

CHOCOLATE FUDGE CAKE (V)

With your choice of custard 747 kcal, cream 988 kcal or ice cream. 782 kcal

CRUMBLE OF THE DAY (V)

Served with custard, cream or ice cream

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

BREAD & BUTTER PUDDING DIPPING FINGERS (V)

Drizzled with caramel sauce and served with custard and vanilla ice cream. 616 kcal

CHERRY BROWNIE CHEEZECAKE (V)

Contains almond milk.

Served with vanilla ice cream and a raspberry coulis 513 kcal or served with vanilla non-dairy iced dessert (VG-M). 516 kcal

CHEESE PLATE (V)

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

Adults need around 2000 kcal a day

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 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