

STARTERS

CHEESY MUSHROOM BRUSCHETTA (V)	5.99
Button mushrooms sautéed with double cream, mozzarella, Cheddar, Camembert and Stilton®, served on toasted artisan bread	
CHICKEN & CHORIZO SKEWERS	5.99
Grilled and topped with sautéed peppers and onion, then drizzled with a blackberry & balsamic glaze	
KING PRAWN COCKTAIL	6.29
Succulent prawns dressed in a Marie Rose sauce, served on a crisp salad, with bread and butter	
WHITEBAIT	5.29
Crispy coated whole whitebait with tartare sauce	
SOUP OF THE DAY (V)	4.79
Ask our team for today's soup. Served with artisan bread	
OAK-SMOKED CHICKEN LIVER PÂTÉ	6.29
Topped with a clarified chive butter and served with toasted artisan bread and a red onion chutney	
PANKO-CRUMBED CALAMARI STRIPS	5.79
Served with a lemon mayonnaise dip	

HOME COMFORTS

SMOTHERED CHICKEN	11.99
Chicken breast topped with streaky bacon, melting mozzarella, Cheddar and a sticky BBQ sauce, served with chips, beer-battered onion rings, peas and grilled tomato	
PORK BELLY	13.79
Tender slow-cooked pork belly in a maple-flavour, mustard and apple glaze, served with a Bramley apple-flavoured buttery mash and seasonal vegetables <i>Perfectly paired with Picpoul de Pinet, France</i>	
ROAST LAMB SHANK	13.79
Slow-cooked lamb, with a rosemary & red wine sauce, served with buttery mash and seasonal vegetables	
CUMBERLAND SAUSAGES AND MASH	11.49
Three pork sausages served on buttery mash, with peas and a sautéed onion & red wine gravy <i>Vegetarian option available (V)</i>	
LASAGNE	11.49
Our lasagne is made with minced beef and pork, in a red wine ragú sauce, with smoked bacon – served with garlic artisan bread and a house side salad <i>Add chips 2.99</i>	
BEEF BOURGUIGNON	13.79
Sautéed hand-diced farm-assured West Country beef, slow cooked in a traditional sauce of red wine, pancetta, baby onion and mushrooms and served with buttery mash and seasonal vegetables	
QUINOA CHILLI (VG)	12.29
Butternut squash & black bean quinoa chilli, topped with spring onion and served with spicy rice, nachos, guacamole, salsa and vegan mayonnaise or	
GRILLED CHICKEN & QUINOA CHILLI	13.49
MEDITERRANEAN VEG TART (VG)	11.79
A crisp paprika & herb pastry case, filled with tomato chutney, grilled courgette, aubergine, cherry tomatoes, red onion, mixed peppers and a chive crumble and served with a house side salad	

SALADS & PASTA

FOUR CHEESE & PEAR PASTA (V)	13.49
Large pasta parcels filled with cheese and pear, coated in a creamy white wine sauce and served with pea shoots, omega & sesame seeds and slow-roasted tomatoes	
or	
GRILLED CHICKEN, FOUR CHEESE & PEAR PASTA	13.79
HOUSE SALADS	
Our mixed salad comprises mixed leaves, cucumber, spring onion and avocado, with mixed peppers, soya beans, slow-roasted tomatoes, fresh tomatoes and red onion, finished with a lemon & olive oil dressing and omega & sesame seeds	
<i>Choose from:</i>	
CHICKEN & BACON	11.49
GRILLED HALLOUMI (V)	11.79

SHARERS

CLASSIC COMBO	15.29
Southern-fried chicken, chicken wings, sausages, chips, garlic artisan bread, beer-battered onion rings, nachos and selection of dips	
NACHOS (V)	9.49
Our nachos are served with melting mozzarella, Cheddar, jalapeños, salsa, guacamole and sour cream	
CAMEMBERT SHARER (V)	16.29
Baked Camembert with caramelised red onion chutney, houmous and crudités, tomato & mozzarella arancini, beer-battered onion rings, olives, salsa, mayonnaise and artisan bread <i>Perfectly paired with Nederburg The Manor, South Africa</i>	

BURGERS

Our burgers are served in a soft glazed bun, with burger sauce, ketchup, chopped onion, gherkin and iceberg lettuce – served with fries and a sticky BBQ dip, unless otherwise stated

CHEESE & BACON BEEF BURGER	12.29
Beef burger topped with melted cheese slice and streaky bacon <i>Add 'black and blue' (crumbled Stilton® and peppercorn sauce) 1.79</i>	
CHICKEN BREAST BURGER	11.99
<i>Add cheese and bacon 1.00</i>	
WAGYU BURGER	14.49
Wagyu is a Japanese breed of cattle, specially bred for its intense flavour and premium beef. We top our Wagyu burger with melted Camembert and streaky bacon	
LAMB BURGER	12.99
Moroccan-style spiced lamb burger, topped with a lemon & herb houmous in a soft glazed bun with mayonnaise and lettuce <i>Add grilled halloumi (V) 1.49</i>	
VEGGIE BURGER (V)	11.99
A BBQ chipotle quinoa & smoked Cheddar burger <i>Add grilled halloumi (V) 1.49</i>	
YOUR BURGER, YOUR WAY	
<i>Why not add one or more of the following toppings:</i>	
Grilled halloumi (V)	1.49
Beer-battered onion rings (V)	2.99
Beef burger	1.49
Button mushrooms (V)	79p
Black & Blue (crumbled Stilton® and peppercorn sauce)	1.79

GRILLS

All of our grills are served with grilled tomato, beer-battered onion rings, button mushrooms, pea shoots and chips

8OZ RUMP STEAK	13.49
This classic cut is full of flavour Our beef is matured for a minimum of 21 days	
10OZ RIB-EYE STEAK	16.99
Tender, with a rich flavour	
<i>Add a steak topper</i>	
Black & Blue (crumbled Stilton® and peppercorn sauce)	1.79
Panko-crumbed calamari strips	2.29
Breaded scampi	2.29
Beer-battered onion rings (V)	2.99
Peppercorn sauce	1.29

OUR MIXED GRILL	16.99
A medley of rump steak, gammon, Cumberland sausage, chicken breast, black pudding, fried egg and peas	
GAMMON STEAK	11.49
Topped with a fried egg	
BEEF LONG-BONE RIB	15.99
Slow-cooked, tender beef on the bone, marinated in BBQ sauce and grilled <i>Perfectly paired with Côtes du Rhône, France</i>	

Why not upgrade your chips to sweet potato fries 70p

OUR PIES

CHICKEN & BRIE PIE	12.49
British chicken breast and buttered leeks in a creamy Cheddar sauce with melted Brie, encased in hot water crust pastry, topped with a puff pastry lid and served with buttery mash, seasonal vegetables and red wine gravy	
CREAMY FISHERMAN'S PIE	12.49
Smoked haddock, salmon and king prawns in a creamy leek sauce, topped with buttery mash and served with seasonal vegetables	
BEEF & ALE PIE	13.49
Slow-cooked British beef in a rich Doom Bar® ale gravy with roasted silverskin onions, encased in hot water crust pastry. Served with buttery mash, seasonal vegetables and red wine gravy	
HOG ROAST PIE	13.49
Pulled pork, apple and stuffing in shortcrust pastry, topped with sage & onion crumb and served with buttery mash, seasonal vegetables and red wine gravy	

FROM THE OCEAN

HAND-BATTERED COD AND CHIPS	12.49
Cooked until golden and crispy, our hand-battered cod is served with chips, tartare sauce and your choice of garden or mushy peas <i>Add bread and butter 79p</i>	
BREADED SCAMPI	11.49
With chips, tartare sauce and your choice of garden or mushy peas	
ROPE-GROWN MUSSELS	12.99
Steamed and coated in your choice of a tomato & garlic or a white wine sauce – served with artisan bread	
GRILLED SEA BASS FILLETS	14.49
Glazed with a tomato, cheese & basil butter, on a bed of beetroot, wheatberry and carrot couscous, in a citrus dressing – served with baby potatoes	

SIDES

CHIPS (V)	2.99	BABY POTATOES (V)	2.99	BEER-BATTERED ONION RINGS (V)	2.99
FRIES (V)	2.99	SEASONAL VEGETABLES (V)	2.99	GARLIC ARTISAN BREAD (V)	2.99
SWEET POTATO FRIES (V)	3.29	HOUSE SIDE SALAD (VG)	2.99	GARLIC ARTISAN BREAD WITH MELTED CHEESE (V)	3.49
BUTTERY MASH (V)	2.99				

Ask a team member for allergy advice (V) = Suitable for vegetarians (VG) = Suitable for vegans

Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Please ask for our no-gluten-containing menu. For full allergen information, please ask a team member. Food allergies and intolerances: before you order your food and drinks, please speak to our staff or refer to our website, if you want to know about ingredients. This menu does not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot guarantee that products are '100% free from' allergens, owing to cross-contamination. 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. 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. (V) Suitable for vegetarians. (VG) Suitable for vegans.



FOOD MENU

HENRY'S