

BONDS

STARTERS

CRISPY CALAMARI Lightly spiced and fried calamari garnished with pea shoots, lemon and chive mayonnaise	£5.50	FLASH-FRIED KING PRAWN WITH GARLIC BUTTER King prawns in a garlic butter with lemon and sea salt, served with artisan bread	£6.25
HALLOUMI CHEESE BITES (V) Served with a vodka Bloody Mary ketchup, garnished with pea shoots	£5.25	GOAT'S CHEESE BRUSCHETTA (V) Toasted artisan bread topped with goat's cheese, asparagus and red onion marmalade, garnished with pea shoots	£6.25
HONEY & MUSTARD-GLAZED SAUSAGES Grilled Gloucester Old Spot sausages glazed with wholegrain mustard and honey	£6.00	PAN-FRIED SCALLOPS With cauliflower purée, pan-fried chorizo and pea shoots	£7.50
BBQ CHICKEN WINGS Crispy fried chicken wings with a BBQ dip	£5.25	POTTED DUCK Shredded duck set in clarified butter, served with red onion chutney and artisan bread	£6.25
FALAFEL BITES (VG) Grilled falafel bites served with vegan mayo, cucumber and pepper strips for dipping	£4.25		

MAINS

10oz SIRLOIN West Country sourced steak served with a grilled tomato, a grilled flat mushroom, onion bloomer and chips	£17.50	GLOUCESTER OLD SPOT SAUSAGE & MASH Gloucester Old Spot sausages, served with buttery mashed potatoes, seasonal vegetables and a rich red wine onion gravy	£10.50
10oz HORSESHOE GAMMON STEAK Topped with a maple-flavour mustard and apple glaze and a free-range fried egg, served with a grilled tomato, beer-battered onion rings, button mushrooms and chips	£12.00	PEPPERED BEEF BURGER A soft glazed bun filled with iceberg lettuce, burger sauce and chopped gherkin and onion, topped with a British beef rib steak burger, flat mushroom and black peppercorn sauce, honey-glazed bacon, beer-battered onion rings and tomato ketchup, served with fries and BBQ sauce	£13.50
FISH & CHIPS Hand-battered cod fillet, chips, your choice of garden or mushy peas and tartare sauce	£12.00	CHEESE & BACON BURGER A soft glazed bun filled with iceberg lettuce, burger sauce, chopped gherkin and onion and a British beef rib steak burger topped with a burger cheese slice, honey-glazed bacon and tomato ketchup, served with fries and BBQ sauce	£11.50
GRILLED HAKE SUPREME Served on garlic mashed potatoes and chargrilled asparagus and soya beans, with a prawn, mussel, cockle, herb and caper butter	£14.00	BUTTERMILK FRIED CHICKEN BURGER A soft glazed bun filled with iceberg lettuce, mayonnaise, chopped gherkin and onion and a buttermilk chicken breast, topped with a burger cheese slice, honey-glazed bacon and garlic mayonnaise, served with fries and BBQ sauce	£11.50
GARLIC CHICKEN British chicken supreme with garlic roasted baby potatoes, slow-roast tomatoes, spinach and flat mushrooms, glazed with mozzarella	£12.00	VEGGIE BURGER (V) A soft glazed bun filled with iceberg lettuce, mayonnaise and chopped gherkin and onion, topped with a quinoa, smoked Cheddar and BBQ chipotle burger, garlic mayonnaise and pea shoots, served with fries and BBQ sauce	£11.00
ASPARAGUS & PEA RAVIOLI (V) Glazed with a cheese, tomato and basil butter, garnished with slow-roasted tomatoes, sesame and mixed seeds and Italian hard cheese shavings	£9.50	VEGAN QUINOA CHILLI (VG) Served with spicy rice, tortilla chips, guacamole, vegan mayonnaise and garnished with spring onions	£11.00
BEEF AND DOUBLE GLOUCESTER PIE Beef in an ale gravy with Double Gloucester cheese encased in pastry with a sprinkle of Double Gloucester cheese on top, served with buttered mash, seasonal vegetables and red wine gravy on the side	£12.50	COBB SALAD Roast chicken breast, avocado and honey-glazed bacon on a layered salad of tomatoes, beetroot, cucumber, spring onion and cos lettuce, with a lemon and olive oil dressing, topped with soft free-range boiled egg	£11.00
MINTED LAMB PIE Minced and pulled lamb, onions, potatoes and a sweet mint gravy in a rosemary shortcrust pastry. Served with buttered mash, seasonal vegetables and red wine gravy	£11.50	BAKED SMOKED HADDOCK FLORENTINE FISHCAKES Smoked haddock, spinach and Cheddar melt-in-the-middle breaded fishcakes, served on top of our avocado, soya beans and slow-roasted tomatoes mixed salad, finished with a lemon and olive oil dressing and an omega and sesame seed sprinkle	£10.50
CHICKEN, LEEK & BRIE PIE Chicken and buttered leeks in a cheesy Brie sauce encased in pastry, served with buttered mash, seasonal vegetables and red wine gravy on the side	£11.50		

DESSERTS

CHOCOLATE BROWNIE (V) Rich chocolate tray-baked brownie topped with vanilla ice cream, granola with almond flakes and chocolate-flavoured sauce	£4.50	MANGO AND PASSIONFRUIT CHEESECAKE (V) With vanilla ice cream and raspberry coulis	£4.50
SALTED CARAMEL BITES (VG-M) With chocolate-flavoured sauce	£4.50	CHEESE PLATE (V) Stilton®, Taw Valley mature Cheddar and Camembert accompanied with a caramelised red onion chutney, grapes, celery and Carr's water biscuits	£4.00

SIDES

GARLIC ARTISAN BREAD (V)	£3.00	SIDE SALAD (VG) Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon and olive oil dressing	£3.00
CHIPS (V)	£3.00		
FRIES (V)	£3.00		
SWEET POTATO FRIES (V)	£3.50	SEASONAL VEGETABLES (V)	£3.00

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.
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. (VG-M) Suitable for vegans; however, produced in a factory which handles milk and/or egg, with a 'may contain' warning.