

Our Sunday Menu

Let us do all the hard work. Simply sit back with your friends and family and enjoy a traditional roast dinner with us.

Starters

CHEESY MUSHROOM BRUSCHETTA (V) £4.99

Button mushrooms sautéed with double cream, mozzarella, Cheddar, Camembert and Stilton®, served on toasted artisan bread

BAKED CHIP SHOP CROQUETTES (VG) £4.49

Pea & potato chip shop bites in a salt & vinegar-flavoured batter, served with vegan mayonnaise

LOBSTER & SEAFOOD COCKTAIL £5.29

Lobster and seafood in a Prosecco Marie Rose sauce, with artisan bread and butter

PRAWN & CALAMARI DUO £4.79

Crispy filo-coated prawns and panko breadcrumb calamari sticks, with lemon mayonnaise

Perfectly paired with Albariño, Paco & Lola

SOUP OF THE DAY (V) £3.79

Ask our team for today's soup. Served with artisan bread

CHICKEN & CHORIZO SKEWERS £4.99

Grilled and topped with sautéed peppers and onion, then drizzled with a balsamic glaze

SOUTHERN-FRIED CHICKEN GOUJONS £4.49

With sticky BBQ sauce

SMOKED CHICKEN & HERB TERRINE £5.29

Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with toasted artisan bread and caramelised onion chutney

GLAZED RIBLETS £4.99

Slow-cooked pork riblets in a tangy and sweet Carolina-style BBQ sauce, finished with spring onion

Our Sunday Best

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

HAND-CARVED SIRLOIN OF BEEF £11.49

HAND-CARVED ROAST LOIN OF PORK £9.99

Served with crisp crackling

ROAST LAMB SHANK £11.99

Slow-cooked lamb with a rosemary and red wine sauce

Perfectly served with Cabernet Sauvignon, Drifting

HAND-CARVED TURKEY £10.49

Served with pork, orange & fig stuffing

Perfectly served with Chardonnay, Jacob's Creek

VEG, BUTTERNUT SQUASH & APRICOT ROAST (V) £9.99

Served with a veggie red wine gravy

TRIPLE ROAST £12.49

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

BEEF DUO £15.49

Hand-carved sirloin of beef and braised beef rib

Perfectly served with Château du Seuil Organic, Graves Rouge

Want more Yorkies, roast potatoes or gravy?

Just ask, top-ups of these accompaniments are free. Veggie red wine gravy also available.

Sunday Roasts Add-Ons

Go Large add an extra slice of hand-carved sirloin of beef, pork loin or turkey £1.99

Pigs-in-blankets 99p

Cauliflower cheese (V) £1.99

Pork, orange & fig stuffing 99p

Burgers

All of our burgers are served in a soft glazed bun, with burger sauce, ketchup, lettuce, chopped pickle and onion – with fries and a sticky BBQ dip, unless otherwise stated

CHEESE & BACON BEEF BURGER £10.49

Beef burger topped with a melted cheese slice and streaky bacon

Perfectly paired with Shiraz, Jacob's Creek

MOVING MOUNTAINS® B12 BURGER (VG) £10.49

Plant-based meat-free burger, layered with red pepper houmous, lettuce, smoky soya sloppy joe and Violife grated mature, sautéed red onion and spinach – served with a sticky BBQ dip and topped nachos

Sides

CHIPS (V) £2.79

FRIES (V) £2.79

SWEET POTATO FRIES (V) £3.29

BEER-BATTERED ONION RINGS (V) £2.79

BUTTERY MASH (V) £2.79

BABY POTATOES (VG) £2.79

GARLIC ARTISAN BREAD (V) £2.79
with melted cheese (V) £3.29

HOUSE SIDE SALAD (VG) £2.79

SEASONAL VEGETABLES (V) £2.79

Home Comforts

SMOKED CHEEZE & BEETROOT TART (VG) £9.99

A vegan cheeze filling with butternut squash & onion chutney, encased in a beetroot pastry tart, with a quinoa, chickpea, butternut squash, soya bean, sesame seed & roast baby potato house salad

Perfectly served with Pinot Grigio Rosé, Vinuva Delle

LASAGNE £9.49

Our lasagne is made with minced beef and pork, in a red wine ragù sauce, with smoked bacon, served with garlic artisan bread and a house side salad

SMOTHERED CHICKEN £9.99

Grilled 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

CHICKEN & SMOKED BACON PIE £10.49

Made with vintage mature Cheddar cheese and Chardonnay, served with buttery mashed potato, seasonal vegetables and red wine gravy

BEEF PIE £11.49

British beef slowly braised until tender, in rich redcurrant & red wine gravy, topped with a cheesy puff pastry lid and served with buttery mashed potato, seasonal vegetables and red wine gravy

Pasta & Salads

PESTO LINGUINE (VG) £9.49

Linguine pasta bound in almond pesto, with wilted spinach, slow-roasted tomatoes and sautéed mushrooms

Add grilled chicken for £1.99
or salmon fillet for £3.29

CHICKEN & BACON SALAD £9.49

Grilled chicken and crispy bacon, served on top of an avocado, soya bean & slow-roasted tomato mixed salad, finished with lemon & olive oil dressing and an omega & sesame seed sprinkle

From The Ocean

BREADED SCAMPI £9.49

Served with chips, tartare sauce and your choice of garden or mushy peas

HAND-BATTERED COD AND CHIPS £10.49

Cooked until golden and crispy, our hand-battered cod is served with chips, tartare sauce and your choice of garden or mushy peas

BAKED SMOKED HADDOCK FLORENTINE FISHCAKES £10.49

Smoked haddock, spinach & Cheddar melt-in-the-middle breaded fishcakes, served on top of an avocado, soya bean & slow-roasted tomato mixed salad, finished with lemon & olive oil dressing and an omega & sesame seed sprinkle

Perfectly paired with Sauvignon Blanc, Brancott

Grills

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

10oz RIB-EYE STEAK £14.99

Our beef is matured for a minimum of 21 days

Perfectly paired with Malbec, Alma Mora Reserve

10oz HORSESHOE GAMMON STEAK £9.49

Topped with maple-flavour mustard & apple glaze and a fried egg

BONELESS SLOW-COOKED RIB OF BEEF £13.99

Served with Béarnaise sauce

Add a steak topper

Panko-crumbed Calamari Strips £2.29

Breaded Scampi £2.29

Beer-battered Onion Rings (V) £2.79

Ask a team member for allergy advice

(V) = This dish is suitable for vegetarians (VG) = This dish is suitable for vegans (VG-M) = Suitable for Vegans, however produced in a factory that handles milk and/or egg with a may contain warning.

Do you have any allergies?

Full allergen information is available for all food and drinks, please ask a team member before you order your food and drink, as menus do not list all ingredients

For full allergen information, please ask a team member. Allergies and intolerances: before you order your drinks, please speak to our staff or refer to our website. 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 allergies, before placing your order, even if you have purchased a drink previously, so that every precaution can be taken to prevent cross-contamination. Soft-drink industry levy: Our standard serve for colas, energy drinks and tonics is sugar free. Full-sugar variants are still available on request, at a small additional charge. Please ask for details.

ABVs/Calories are correct at the time of print, but may be subject to change. Prices are in pounds sterling and include VAT, at the current rate. 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. 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.