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All Day Monday to Friday

SET MENU

2 COURSES FROM £9.99

— or —

3 COURSES FROM £12.99

A Great Way to Start

CHEESY BUTTON MUSHROOM BRUSCHETTA (V)

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

SEASONAL SOUP OF THE DAY

Ask a team member for today's option – served with rustic bread

PRAWN & CALAMARI DUO

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

SMOKED BRITISH CHICKEN & RED ONION MARMALADE TERRINE

With toasted bread and caramelised onion chutney

Fancy something extra special?

ALL DISHES BELOW HAVE A £2 SUPPLEMENT

SMOKED CHEESE & BEETROOT TART (VG)

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

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

CRISPY BUTTERMILK PORK BELLY

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

BAKED SMOKED HADDOCK & CHEESE FISHCAKE

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

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

Pairs wonderfully with our Callia Selected Malbec

Mains

SAUSAGES AND MASH

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

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

ALMOND PESTO LINGUINE (V)

With wilted spinach, slow-roasted tomatoes and sautéed mushrooms

BREADED SCAMPI

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

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 or mushy peas

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

➕ *Add cheese and bacon for £1.00*

SMOTHERED CHICKEN BURGER

Rosemary-&-buttermilk-coated chicken fillet served in a soft glazed bun, with a melted cheese slice, crispy streaky bacon and BBQ sauce, mayo, lettuce and chopped pickle and onion – with fries and a sticky BBQ dip

Desserts

CHOCOLATE FUDGE CAKE (V)

A chocoholic's delight, served with your choice of custard, cream or vanilla ice cream

CHERRY BROWNIE CHEESECAKE (V)

Contains Almond Milk

Served with vanilla ice cream and a raspberry coulis.

When served with vanilla non-dairy iced dessert (VG-M)

BREAD & BUTTER PUDDING DIPPING FINGERS (V)

Drizzled with caramel sauce and served with custard and vanilla ice cream

CRUMBLE OF THE DAY (V)

Ask a team member for today's filling option, served with custard, cream or vanilla ice cream

CHEESE PLATE (V)

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

£1 supplement

(V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. (V-M) Made with veggie ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

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; therefore, it is not possible to fully guarantee allergen separation. Even if you have eaten a dish previously, please inform staff of any food allergies, before placing your order, so that every precaution may 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 and/or shell. All weights are approximate uncooked. Photography is for illustrative purposes only. All products and offers are subject to availability. Offer cannot be used in conjunction with any other offer or promotion. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. For full menu terms and conditions see main menu. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ