

Discover our Food

We believe quality ingredients create quality experiences. That's why our dishes are prepared with high quality produce, cooked up with love by our skilled chefs for you to enjoy. From succulent 21 day matured steaks and sustainably sourced fish to farm-fresh vegetables, you know that all of our delicious dishes are made for you to love

Full allergen information is available, on request, from our team. Our menus do not list all ingredients. While 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

To Start

Three Cheese Button Mushroom Bruschetta (V) 6.49

Toasted bloomer bread topped with sautéed button mushrooms in a creamy mozzarella, Taw Valley Cheddar & Stilton® sauce, served with rocket leaves. 676 kcal

Prawn & Calamari Duo 6.49

Crispy coated prawns and panko coated calamari sticks with sweet & sour red onion, rocket leaves and garlic mayo. 326 kcal

Glazed Chicken Skewers 6.49

Tender grilled chicken marinated in a mango, chilli & pineapple dressing, served with roasted peppers and rocket leaves. 229 kcal

Korean Vegetable Gyoza (VG-M) 6.49

Japanese style dumplings glazed with a sticky Korean BBQ sauce, served with iceberg lettuce, sweet & sour red onion, spring onion and fresh lime. 174 kcal

Southern-Fried Chicken Goujons 6.29

Served with a deliciously sticky BBQ sauce, sweet & sour red onion and rocket leaves. 395 kcal

Chicken Liver & Brandy Pâté 6.79

With sweet caramelised red onion chutney and lightly toasted bloomer bread & butter. 660 kcal

Smoked Salmon & Mackerel Pâté 7.79

Sliced Scottish smoked salmon topped with homemade mackerel pâté, served with lightly toasted bloomer bread & butter, diced gherkins, rocket leaves and lemon. 490 kcal

Mini Baked Camembert (V) 7.79

Perfectly baked cheese served with lightly toasted bloomer bread and caramelised red onion chutney. 675 kcal

Flash-Fried Garlic King Prawns 7.79

Succulent king prawns sautéed in garlic & herb butter, lemon and sea salt, served with lightly toasted bloomer bread and rocket leaves. 549 kcal

To Share

Veggie Platter (V-M) 18.49

A selection of perfectly baked Camembert with slow-roasted tomatoes, jackfruit tacos, Korean BBQ glazed gyozas, cheesy garlic bread and crispy beer-battered onion rings with olives, garlic mayo and a sticky BBQ dip

Recommended for 2 people. 2279 kcal

Meat Platter 19.49

A selection of southern-fried chicken goujons, Gloucester Old Spot sausages, Italian cured meats, chicken liver & brandy pâté and grilled mango, chilli & pineapple glazed chicken skewers, served with toasted bloomer bread, caramelised red onion chutney, garlic mayo, slow-roasted tomatoes and olives

Recommended for 2 people. 1924 kcal

Seafood Platter 19.49

A selection of crispy whitebait, scampi tacos with garlic & chive mayo, mini prawn cocktail, panko coated calamari sticks, mackerel pâté and sliced Scottish smoked salmon with tartare sauce and bloomer bread & butter

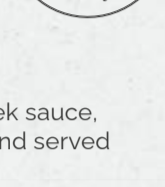
Recommended for 2 people. 2341 kcal

Home Comforts

Pie of the Day Choose from: Beef 14.99 or Chicken 13.99

Delicious pie filling topped with golden pastry, served with buttery chive mashed potato, glazed seasonal vegetables and a rich beef gravy

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



Seafood Pie 13.49

Tender salmon, smoked haddock and king prawns in a creamy leek sauce, topped with buttery Taw Valley Cheddar cheese mashed potato and served with seasonal vegetables. 870 kcal

Tomato, Pepper & Cannellini Bean Pie (VG) 13.99

Tangy tomato, pepper and cannellini beans encased in vegan shortcrust pastry, served with bubble & squeak, seasonal vegetables and a rich gravy. 1061 kcal

- Delicious paired with Nederburg The Manor, Chenin Blanc

Gloucester Old Spot Sausages & Chive Mash 12.99

Succulent sausages on a bed of buttery chive mashed potato, with Tenderstem® broccoli, crispy beer-battered onion rings and a rich beef gravy. 1085 kcal

Chicken Schnitzel 12.99

Tender chicken breast coated in crispy panko breadcrumbs, topped with your choice of garlic & herb 1372 kcal OR red chilli butter 1364 kcal served with triple cooked chunky chips, rocket leaves and half a grilled lemon

🌱 Make it hunter's - top with sticky BBQ sauce, honey glazed bacon slices and melted mozzarella & Cheddar cheese +354 kcal for 1.99

Honey Glazed Smoked Bacon Steak 15.49

Bacon steak coated in a sweet honey, brown sugar & cider vinegar glaze, served with Tenderstem® broccoli, bubble & squeak and a rich red wine & caramelised onion gravy. 1289 kcal

Slow-Cooked Rich Lamb Shank 15.49

With a wonderfully rich minted rosemary & red wine sauce, served with bubble & squeak, savoy cabbage, sweet & sour red onion, chives and a rich beef gravy. 1061 kcal

- Pairs beautifully with Santa Rita 120, Merlot

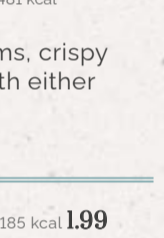
Chicken Duo 15.49

Tender chicken supreme and a mini chicken & wild mushroom pie, served with Tenderstem® broccoli, bubble & squeak and a rich red wine & caramelised onion gravy. 1034 kcal

Great British Steaks



We proudly serve only UK Farm Assured West Country beef sourced from our trusted butcher. All of our steaks are skilfully hand-cut and a minimum of 21 days aged



8oz Rump Steak 15.99

A classic, tender cut with a wonderfully rich flavour. 1145 kcal

10oz Ribeye Steak 19.99

A marbled cut with a deep flavour and succulence. 1481 kcal

Served with triple cooked chunky chips, sautéed button mushrooms, crispy beer-battered onion rings and grilled balsamic vine tomatoes, with either a garlic & herb +64 kcal OR red chilli butter. +56 kcal

Add a Steak Topper

Flash-Fried Garlic King Prawns 2.99

Sautéed in garlic & herb butter, lemon and sea salt. +181 kcal

Three Cheese Mushrooms 2.99

In a creamy mozzarella, Taw Valley Cheddar & Stilton® sauce. +478 kcal

Buttery Hollandaise Sauce +185 kcal 1.99

Stilton® & Peppercorn Sauce (contains brandy) +225 kcal 1.99

Peppercorn Sauce

(contains brandy) +61 kcal 1.49

From the Ocean

Hand-Battered Cod & Chips 15.99

Cooked until golden and crispy, our Doom Bar battered cod is served with triple cooked chunky chips, tartare sauce, half a grilled lemon and creamy minted peas. 1412 kcal

🌱 Add two slices of bloomer bread & butter +530 kcal for 1.49

Grilled Hake Supreme 16.49

Served with buttery mashed potato, succulent king prawns, mussels, cockles and soya beans in a garlic & herb butter. 767 kcal



Fresh Catch

Our fish is caught fresh from the sea each and every morning, landing on the shore with our dedicated skippers before being delivered directly to our door every day, ready to be served up to you. The cod we use, coming from fisheries that are dedicated to responsible fishing, ensures you're provided with only the best and freshest catches

Signature Burgers

All of our burgers are served in a soft glazed bun, accompanied with seasoned skin-on fries and a deliciously sticky BBQ dip.

Our beef burgers use cuts of British rib steak for a melt-in-the-mouth texture and deep flavour

Monterey Jack & Honey Glazed Bacon Burger 14.49

Your choice of tender British beef rib 1142 kcal OR rosemary & buttermilk coated chicken fillet burger 1239 kcal, with Monterey Jack cheese, honey glazed bacon, tangy burger sauce & tomato ketchup, crisp iceberg lettuce and diced onion & gherkin

Earth Burger (V) 13.99

Your choice of Moving Mountains® 955 kcal OR Quorn™ Buttermilk Style burger 895 kcal, layered with roasted peppers and Monterey Jack cheese +74 kcal OR vegan cheese slice +57 kcal, with rocket leaves in a subtly spiced and fruity dressing and crisp iceberg lettuce

Make it vegan

Make it vegan (V) for salad (VG) -239 kcal **and choose vegan cheese slice (VG)** +57 kcal

Korean Chicken Burger 14.99

Tender rosemary & buttermilk coated chicken fillet burger topped with sweet & sour red onion, sticky Korean BBQ sauce, spring onion and coriander with mayo, crisp iceberg lettuce and diced onion & gherkin. 1116 kcal

- Delicious accompanied with Vendange, White Zinfandel

Three Cheese & Mushroom Burger 15.49

Succulent British beef rib burger topped with honey glazed bacon and creamy mozzarella, Taw Valley Cheddar & Stilton® sauce covered button mushrooms, with tangy burger sauce & tomato ketchup, crisp iceberg lettuce and diced onion & gherkin. 1546 kcal

- Tastes wonderful with Jacob's Creek, Shiraz

Make it Special

Beer-Battered Onion Rings (V-M) +397 kcal 3.29

Upgrade your fries to sweet potato fries (V) +115 kcal 99p

Pasta & Salads

Pea, Mint & Chilli Tortellini (VG) 12.99

Pea, mint & mild chilli stuffed pasta drizzled with a lemon & elderflower dressing, served with slow-roasted tomatoes, peas, fresh mint and rocket leaves. 577 kcal

House Salad (VG) 12.49

Quinoa salad tossed with Tenderstem® broccoli, cucumber, peas, sun-dried tomatoes, spinach, sugar snap peas, red onion, rocket leaves and sweet pomegranate seeds, drizzled with a lemon & elderflower dressing. 318 kcal

- Our salads are complemented wonderfully by our Leftfield Sauvignon Blanc

Top Your Pasta or Salad

Tender Chicken Supreme +194 kcal 2.99

Grilled Fillet of Hake +89 kcal 3.99

Sides

Seasoned Skin-On Fries (V) 398 kcal 2.99

Triple Cooked Chunky Chips (V) 420 kcal 2.99

Sweet Potato Fries (V) 513 kcal 3.49

Buttery Mashed Potato (V) 328 kcal 2.99

Garlic Bloomer Bread (V) 508 kcal 3.29

Cheesy Garlic Bloomer Bread (V) 698 kcal 3.79

Beer-Battered Onion Rings (V-M) 397 kcal 3.29

Mini Chicken & Wild Mushroom Pie 367 kcal 3.49

Glazed Seasonal Vegetables (V) 80kcal 2.99

Dressed Side Salad (VG) 3.99

Quinoa salad tossed with Tenderstem® broccoli, cucumber, peas, sun-dried tomatoes, spinach, sugar snap peas, red onion, rocket leaves and sweet pomegranate seeds, drizzled with a lemon & elderflower dressing. 159 kcal

Something Sweet

Sticky Toffee Rum Sponge (V) 5.29

Drizzled in sweet toffee & rum sauce, served with a jug of creamy custard and warm salted caramel sauce. 508 kcal

Served without caramel sauce and either dairy-free custard 470 kcal or vanilla non-dairy iced dessert (VG) 524 kcal

Crumble of the Day (V) 5.29

Today's flavour of classic crumble, served with a jug of creamy custard

Served with dairy-free custard or vanilla non-dairy iced dessert (VG)

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

Espresso Chocolate Brownie 5.79

Rich chocolate brownie drizzled with espresso martini flavour Belgian chocolate sauce and salted caramel sauce, scattered with a crushed Biscoff® biscuit crumb and marshmallows and served with a chocolate flake and vanilla ice cream. 910 kcal

Bread & Butter Pudding Dipping Fingers (V) 5.79

Crisp fried bread & butter pudding fingers served with a sumptuous salted caramel sauce and a jug of creamy custard. 468 kcal

Strawberry Daiquiri Cheesecake (V) 5.79

Cheesecake (New York style) baked cheesecake with a sweet and fruity strawberry & rum daiquiri compote, served with vanilla ice cream. 503 kcal

Tarte Aux Pommes (V) 6.29

A classic, fine French style apple tart, served with sweet salted caramel sauce, vanilla ice cream and a jug of creamy custard. 624 kcal

Eton Mess Sundae (V) 5.79

Fresh strawberries, vanilla ice cream and crisp broken meringue with tangy raspberry coulis, all topped with cream. 643 kcal

British Cheese Plate (V) 6.99

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

Trio of Desserts 6.99

Can't decide? A tempting trio of mini Espresso Chocolate Brownie, mini Eton Mess Sundae and mini Strawberry Daiquiri Cheesecake. 1028 kcal

(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 unless indicated. Ingredients are based on standard product formulations, variations may occur, and calories stated (excluding drinks options) are subject to change. Photography is for illustrative purposes only. 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. Prices are in pounds sterling and include VAT, at the current rate. At Stonegate Group, 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. If, for any reason, you're not happy with your visit, please let a team member know. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.

