

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.



SMALL PLATES

BREAD & OLIVES (V) 2.75
Fresh marinated mixed olives served with rustic bread, extra virgin olive oil and balsamic vinegar of Modena

BUFFALO HOT WINGS 4.75
Coated in blue cheese dressing, Frank's RedHot® sauce and garnished with celery and chives

CHICKEN STRIPS 4.75
Crispy southern fried chicken tenders with garlic mayonnaise

PANKO CRUMB CALAMARI STRIPS 5.00
With garlic mayonnaise and lemon

FISH & CHIPS 11.00
*Hand-battered Atlantic cod fillet, served with chips, tartare sauce and your choice of garden or mushy peas
Add white or malted bloomer bread and butter for 1.00*

CHICKEN SCHNITZEL 10.00
Crispy coated chicken breast, topped with garlic and parsley glaze, lemon and olive oil dressed rocket leaves and chips

STEAK & ALE PIE 10.50
Tender slow-cooked British beef steak & a rich ale gravy in a shortcrust pastry, served with buttery mash, glazed seasonal vegetables and red wine gravy

MAC 'N' CHEESE (V) 7.50
Creamy macaroni cheese topped with Cheddar & Mozzarella, and grilled for extra gooeyness, served with rustic garlic bread

GLOUCESTER OLD SPOT PORK SAUSAGE & MASH 9.50
With buttery mashed potatoes, glazed seasonal vegetables and a rich red wine onion gravy

QUORN™ SAUSAGE & MASH (V) 8.00
With buttery mashed potatoes, glazed seasonal vegetables and a rich red wine onion gravy

SLOW COOKED LAMB SHANK 13.00
Tender slow-cooked lamb shank in a red wine & rosemary gravy, served with sweet potato buttery mash and glazed seasonal vegetables

QUINOA & BLACK BEAN CHILLI (VG) 10.00
Served with spicy rice, tortilla chips, guacamole and vegan mayo, and garnished with spring onion

MINI BAKED CAMEMBERT (V) 6.00
With a caramelised red onion marmalade, served with rustic bread

BAKED FALAFEL BITES (VG) 3.75
served with vegan mayo, and cucumber and pepper crudité's

CAULIFLOWER WINGS (V) 4.75
Spicy coated crispy fried cauliflower with a tomato & chilli salsa

HONEY & MUSTARD GLAZED GLOUCESTER OLD SPOT 5.50
Grilled Gloucester Old Spot sausages glazed with wholegrain mustard and blossom honey

MAINS

SCAMPI & CHIPS 9.00
Whitby scampi whotalets, served with chips, tartare sauce and your choice of garden or mushy peas

CÆSAR SALAD (V) 6.50
*Layered salad of Cos lettuce, Cæsar dressing, spring onion, pea shoot, garlic croutons and a free range boiled egg
Add grilled chicken breast for 2.50*

GARLIC CHICKEN 11.00
Grilled chicken on the bone with garlic roasted baby potatoes, slow roast tomatoes, spinach, flat mushrooms and glazed with mozzarella

BURGERS

ALL OF OUR BURGERS ARE SERVED IN A SOFT GLAZED BUN FILLED WITH ICEBERG LETTUCE, CHOPPED ONION AND GHERKIN - WITH FRIES AND A STICKY BBQ DIP (UNLESS OTHERWISE STATED)

BRITISH BEEF RIB STEAK BURGER 10.50
Topped with a burger cheese slice, honey-glazed bacon, burger sauce and tomato ketchup

BUTTERMILK COATED FRIED CHICKEN 10.50
Topped with a burger cheese slice, honey-glazed bacon and mayonnaise

MEAT-LESS (VG) 10.00
Moving Mountains® plant-based burger topped with Violife grated mature, vegan mayo and tomato ketchup, served with topped nachos

DESSERTS

BAKED CHEESECAKE (V) 3.50
Velvety vanilla flavour cheesecake on an oaty biscuit base, served with fresh strawberries and vanilla ice cream

CHOCOLATE ORANGE TORTE (VG) 3.50
Brownie base topped with chocolate orange-style mousse and chocolate crumb, served with Belgian chocolate sauce and vanilla non-dairy iced dessert

STICKY TOFFEE PUDDING (V) 3.50
Served warm with fresh strawberry garnish, and your choice of custard, cream, or ice cream

CHOCOLATE BROWNIE (V) 3.50
Rich chocolate tray baked brownie topped with vanilla ice cream, granola with almond flakes and Belgian chocolate sauce

FRUIT CRUMBLE (V) 3.50
*Served warm with your choice of custard, cream or ice cream.
Please ask your server for today's Crumble flavour*

SIDES

SWEET POTATO FRIES (V) 3.50

CHIPS (V) 3.00

FRIES (V) 3.00

BEER-BATTERED ONION RINGS (V-M) 3.00

RUSTIC GARLIC BREAD (V) 3.00

CRUNCHY SIDE SALAD (VG) 3.00

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

SANDWICHES

All of our sandwiches are served in white or malted bloomer bread - with a tomato, red onion, soya beans & pea shoot garnish with a lemon olive oil dressing

FISH FINGER 5.50
Crispy fish fingers with tartare sauce

TOMATO, MOZZARELLA & AVOCADO (V) 5.50
With a chive mayonnaise

CHICKEN, BACON & AVOCADO 6.50
Grilled chicken breast and honey-glazed bacon, with mayonnaise, avocado, tomato and baby gem lettuce

BUTTERMILK COATED CHICKEN 5.50
Crispy fried buttermilk chicken and baby gem lettuce, topped with garlic mayonnaise

WILTSHIRE CURED HAM & TOMATO 6.00

DON'T FORGET YOUR CHIPS! Add chips or fries 1.50

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. 1CT_Oct20_Food_Menu_A_2574 NC