

Our Main Menu

Starters

CHEESY MUSHROOM BRUSCHETTA (V) £4.79

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

BAKED CHIP SHOP CROQUETTES (VG) £4.29

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

LOBSTER & SEAFOOD COCKTAIL £4.99

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

PRAWN & CALAMARI DUO £4.49

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

Perfectly paired with Albariño, Paco & Lola

SOUP OF THE DAY (V) £3.49

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

CHICKEN & CHORIZO SKEWERS £4.79

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

SOUTHERN-FRIED CHICKEN GOUJONS £4.29

With sticky BBQ sauce

SMOKED CHICKEN & HERB TERRINE £4.99

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

GLAZED RIBLETS £4.79

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

SMOKED CHEEZE & BEETROOT TART (VG) £9.49

A vegan cheese 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

SUN-DRIED TOMATO TORTE (VG-M) £9.99

A crunchy sunflower seed base, topped with vegan cream cheese, flavoured with sun-dried tomato, with a quinoa, chickpea, butternut squash, soya bean, sesame seed & roast baby potato house salad. Contains almonds

CHICKEN TIKKA MASALA £10.49

With basmati rice, sour cream and naan bread

Sides

TRIPLE-COOKED CHUNKY CHIPS (V) £2.49

FRIES (V) £2.49

SWEET POTATO FRIES (V) £2.99

BEER-BATTERED ONION RINGS (V) £2.49

BUTTERY MASH (V) £2.49

NACHOS SHARER (V) £6.99

Our nachos are served with melting mozzarella, Cheddar, jalapeños, salsa, guacamole and sour cream

SMOKY BBQ BEEF NACHOS £8.49

Tortilla chips topped with slow-cooked beef in a smoky sweet BBQ sauce, melting mozzarella, Cheddar, jalapeños, salsa, guacamole and sour cream

SMOKY SOYA SLOPPY JOE NACHOS (VG) £6.99

Tortilla chips with a smoky soya topping, Violife grated mature, jalapeños, salsa, guacamole and vegan mayonnaise

CLASSIC COMBO £13.29

Southern-fried chicken, chicken wings, sausages, triple-cooked chunky chips, garlic artisan bread, beer-battered onion rings, nachos and a selection of dips

From The Ocean

BREADED SCAMPI £9.29

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

HAND-BATTERED COD AND CHIPS £10.29

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

Add bread and butter for 79p

BAKED SMOKED HADDOCK FLORENTINE FISHCAKES £9.99

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

Home Comforts

SAUSAGES AND MASH £8.99

Pork & ale-flavoured sausages on buttery mashed potato, with red wine gravy, garnished with beer-battered onion rings

LASAGNE £8.99

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

SMOTHERED CHICKEN £9.79

Grilled chicken breast topped with streaky bacon, melting mozzarella, Cheddar and a sticky BBQ sauce, served with triple-cooked chunky chips, beer-battered onion rings, peas and grilled tomato

BABY POTATOES (VG) £2.49

GARLIC ARTISAN BREAD (V) £2.49

with melted cheese (V) £2.99

HOUSE SIDE SALAD (VG) £2.49

SEASONAL VEGETABLES (V) £2.49

Sharers

CAMEMBERT SHARER (V) £13.99

Baked Camembert with caramelised red onion chutney, houmous and crudités, tomato, red pepper & mozzarella arancini balls, beer-battered onion rings, mixed olives, toasted bread strips and dips

RIB & WING PLATTER £13.49

Slow-cooked Carolina-style BBQ-glazed pork riblets and sticky BBQ chicken wings, served with garlic artisan bread, beer-battered onion rings, fries, crudités and dips

MEAT-FREE PLATTER (VG) £12.99

Smoky soya sloppy joe-filled wrap, baked falafel bites, chip shop croquettes, topped nachos, mixed olives, crudités, vegan mayonnaise and red pepper houmous for dipping

Pies

CHICKEN & SMOKED BACON PIE £9.99

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

SEAFOOD PIE £9.99

Salmon, smoked haddock, king prawns and lobster in a creamy leek sauce, topped with a cheesy puff pastry lid and served with buttery mashed potato and your choice of garden or mushy peas

BEEF PIE £10.99

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

BRITISH STEAK & KIDNEY SUET PUDDING £9.99

Tender pieces of steak and kidney, encased in beef suet pastry and served with buttery mashed potato, seasonal vegetables and red wine gravy

ROAST LAMB SHANK £11.49

Slow-cooked lamb, with a rosemary & red wine sauce, served with buttery mashed potato and seasonal vegetables

CRISPY BUTTERMILK PORK BELLY £11.49

Slow-cooked buttermilk-coated pork belly rashers, with bubble and squeak, a fried egg, maple-flavour mustard & apple glaze and a crackling crumb

Perfectly paired with Château du Seuil Organic, Graves Rouge

BRAISED BEEF BOURGUIGNON £11.49

Braised rib beef steak in a rich red wine sauce with baby onions and bacon lardons, served with bubble and squeak

Pasta & Salads

PESTO LINGUINE (VG) £8.99

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

Add grilled chicken breast £1.99 or salmon fillet £2.99

CHICKEN & BACON SALAD £8.99

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

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

ROSEMARY & BUTTERMILK-COATED CHICKEN BURGER £9.99

Rosemary & buttermilk-coated chicken fillet, topped with mayonnaise and diced gherkins, in a soft glazed bun, with lettuce and chopped onion

CHEESE & BACON BEEF BURGER £9.99

Beef burger topped with a melted cheese slice and streaky bacon

MOVING MOUNTAINS® B12 BURGER (VG) £9.99

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

SLOPPY JOE BEEF BURGER £10.99

Beef chuck & brisket burger topped with slow-cooked beef in a smoky sweet BBQ sauce, a melted cheese slice and streaky bacon

Perfectly paired with Shiraz, Jacob's Creek

STICKY PORK BELLY BURGER £11.49

Beef burger topped with tender pieces of pork belly, coated in a maple-flavour mustard & apple glaze, with a melted cheese slice and crispy streaky bacon

Your Burger, Your Way

Why not add one or more of the following toppings:

Beef Chuck & Brisket Burger £1.99

Rosemary & Buttermilk-coated Chicken Burger £1.59

Beer-battered Onion Rings (V) £2.49

Beef Burger £1.49

Button Mushrooms (V) 79p

Sandwiches

Available until 5pm

All of our sandwiches are served on your choice of white, multiseed artisan sub or wheatbran wraps, unless otherwise stated

RED PEPPER HOUMOUS OPEN SANDWICH (VG) £5.99

Toasted bread topped with houmous, quinoa, chickpea, butternut squash & kale salad, avocado, slow-roasted tomatoes, red pepper drops and mixed olives

FISH FINGER £5.99

Freshly cooked crispy hand-battered cod fillet, with mixed leaves and tartare sauce

SOUTHERN-FRIED CHICKEN £5.99

With grated mozzarella and Cheddar, tomato, mixed leaves and mayonnaise

LOBSTER & SEAFOOD OPEN SANDWICH £5.99

Toasted bread topped with lobster and seafood in a Prosecco Marie Rose sauce, finished with cucumber ribbons, mixed leaves and crispy filo-coated king prawns

CHICKEN CLUB £5.99

Toasted double-decker white sandwich, layered with chicken, streaky bacon, avocado, tomato, mixed leaves and mayonnaise

RUMP STEAK PHILLY £6.99

Sliced rump steak, smothered in Cheddar cheese sauce and topped with sautéed red onion and sticky BBQ sauce

Add Triple-Cooked Chunky Chips £2.49

Add Sweet Potato Fries £2.99

Desserts

CHOCOLATE SALTED CARAMEL TORTE (V) £3.99

With chocolate-flavoured sauce and vanilla ice cream (VG-M) option available

CHOCOLATE FUDGE CAKE (V) £3.99

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

CLEMENTINE & POMEGRANATE SPONGE (V) £4.29

A clementine & orange-flavoured sponge filled with pomegranate sauce and topped with orange curd drizzle and pomegranate kernels, served with your choice of custard, cream or vanilla ice cream

Perfectly paired with White Zinfandel, Vendange

PINK GRAPEFRUIT, ELDERFLOWER & GIN MERINGUE TART (V) £4.29

Served with raspberry coulis

BREAD & BUTTER PUDDING DIPPING FINGERS (V) £4.29

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

CRUMBLE OF THE DAY (V) £3.99

We offer a selection of fruit crumbles, served with custard or ice cream: please ask for today's variety

BAILEYS PROFITEROLES (V) £3.99

Choux pastry with a creamy Baileys filling with chocolate-flavoured sauce

CHOCOLATE SALTED BROWNIE SUNDAE (V) £4.29

One for the chocoholics: chocolate salted caramel torte, vanilla ice cream, chocolate brownie cheesecake, cream, chocolate-flavoured sauce and caramel sauce

VANILLA ICE CREAM (V) £2.29

CHEESE PLATE (V) £4.99

Four British cheeses – Isle of Man Vintage Cheddar, Belton Farm Red Leicester, Cropwell Bishop Blue Stilton® and Shirevale White Stilton® with mango and ginger – served with celery, black grapes, caramelised red onion chutney and Carr's water biscuits

Mini Puds

Not enough room for a big dessert

Why not enjoy one of our mini puds

Buy 1 for £1.49 or all 4 for £4.99

Choose from:

Baileys profiteroles (V), chocolate brownie cheesecake (V), bread & butter pudding fingers (V) or chocolate salted caramel torte (VG-M)

Grills

All of our grills are served with grilled tomato, beer-battered onion rings, button mushrooms and triple-cooked chunky chips

8oz RUMP STEAK £11.29

This classic cut is full of flavour. Our beef is matured for a minimum of 21 days

Perfectly paired with Malbec, Alma Mora Reserve

10oz RIB-EYE STEAK £14.79

Our beef is matured for a minimum of 21 days

Add a steak topper

Panko-crumbed Calamari Strips £1.99

Breaded Scampi £1.99

Beer-battered Onion Rings (V) £2.49

Peppercorn Sauce 99p

OUR MIXED GRILL £14.79

Rump steak, horseshoe gammon, chicken breast, Cumberland sausage, Carolina-style BBQ-glazed riblets, chicken wings, black pudding, fried egg and peas

10oz HORSESHOE GAMMON STEAK £9.29

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

BONELESS SLOW-COOKED RIB OF BEEF £13.79

Served with Béarnaise sauce

Our triple-cooked chunky chips are made using British potatoes and served golden brown with a premium taste and texture

Upgrade to sweet potato fries 70p

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

(V) = This dish is suitable for vegetarians (VG) = This dish is suitable for vegans (VG-M) = Suitable for vegans, yet may contain traces of milk and/or egg

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.