
SMALL PLATES

3 FOR £14 | 5 FOR £20

CHEDDAR RAREBIT (V) 5.50

Glazed mature Cheddar, Red Leicester cheese & mustard rarebit with green chillies on toasted bloomer bread with slow roasted tomatoes and pea shoots

BAKED FALAFEL BITES (VG) 4.50

Served with vegan mayo and cucumber and pepper crudités

BUTTERMILK-COATED PORK BELLY BITES 5.75

Crispy coated pork belly bites with a cranberry ketchup

BUFFALO HOT CHICKEN WINGS 5.50

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

HONEY & MUSTARD GLAZED SAUSAGES 6.25

Grilled Gloucester Old Spot sausages glazed with wholegrain mustard and blossom honey

CRISPY CALAMARI 5.75

Lightly spiced & fried calamari, garnished with pea shoots, lemon mayonnaise and a fresh lime wedge

CAULIFLOWER WINGS (V) 5.50

Spicy coated crispy fried cauliflower florets with a tangy tomato & chilli salsa

MAINS

GLOUCESTER OLD SPOT PORK SAUSAGE & MASH 11.00

With buttery mashed potatoes, glazed seasonal vegetables and a rich beef red wine and onion gravy

COD# & CHIPS 12.50

Hand-battered fresh 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

SMOTHERED CHICKEN 12.00

Grilled chicken breast topped with honey-glazed bacon, Taw Valley mature Cheddar and sticky BBQ sauce, served with grilled tomato, vodka Bloody Mary ketchup and chips

BUTTERNUT SQUASH MAC BAKE (VG) 11.50

Red onion & red pepper Macaroni bake topped with slow roasted tomatoes and a drizzle of black truffle-infused oil, served with a fresh avocado, soya bean, tomato and crispy onion dressed mixed side salad

10oz HORSESHOE GAMMON STEAK 12.50

Topped with a maple-flavour mustard & apple glaze and a fried free range egg, served with grilled tomato, beer-battered onion rings, button mushrooms and chips

ALMOND PESTO LINGUINE 10.50

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

BURGERS & SANDWICHES

BRITISH BEEF RIB STEAK BURGER 12.00

Topped with a burger cheese slice, honey-glazed bacon, burger sauce and tomato ketchup, served in a soft glazed bun filled with iceberg lettuce, chopped onion, and gherkin - with fries and a sticky BBQ dip

BUTTERMILK COATED FRIED CHICKEN BURGER 12.00

Topped with a burger cheese slice, honey-glazed bacon and mayonnaise, served in a soft glazed bun filled with iceberg lettuce, chopped onion, and gherkin - with fries and a sticky BBQ dip

MEAT-LESS BURGER (VG) 12.00

Moving Mountains® plant-based burger topped with Violife grated mature, vegan mayo and tomato ketchup, served in a soft glazed bun filled with iceberg lettuce, chopped onion, and gherkin - with topped nachos on the side

COD# FISH FINGER SANDWICH 8.00

Hand battered cod goujons and tartare sauce, served in white or malted bloomer bread - with your choice of chips or fries, and a tomato, red onion, soya beans & pea shoot garnish with a lemon olive oil dressing

CHEDDAR & TOMATO SANDWICH (V) 7.00

Taw Valley mature Cheddar with sliced tomato and red onion chutney, served in white or malted bloomer bread - with your choice of chips or fries, and a tomato, red onion, soya beans & pea shoot garnish with a lemon olive oil dressing

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. (V-M) Made with veggie ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.