
STARTERS

SOUP OF THE DAY 5.50

Finished with fresh cream and chives and served with rustic bread and butter

TOMATO BRUSCHETTA (VG) 6.50

Tomatoes, red onion and crushed garlic on toasted rustic bread, drizzled with balsamic glaze and garnished with fresh basil

PAN-FRIED SCALLOPS 8.75

Served with champ potato, finished with a wholegrain mustard & white wine sauce, and garnished with fresh tomato, soya bean and coriander

BUTTERMILK-COATED PORK BELLY BITES 6.75

Crispy coated pork belly bites with a cranberry ketchup

LUNCH

CHICKEN, BACON & AVOCADO SANDWICH 10.00

Grilled chicken breast and honey-glazed bacon, with mayonnaise, avocado, sliced tomato and baby gem lettuce, 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

HAM & CHEDDAR TOASTIE 9.00

Wiltshire cured ham and sliced tomato with melted Taw Valley mature Cheddar in a toasted sandwich - with your choice of chips or fries, and a tomato, red onion, soya beans & pea shoot garnish with a lemon olive oil dressing

COD# FISH FINGER SANDWICH 10.00

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

TOMATO, MOZZARELLA & AVOCADO SANDWICH (V) 9.00

With a chive mayonnaise, 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

MAINS

10oz SIRLOIN 19.00

Served with chips, beer-battered onion rings, grilled tomato and grilled flat mushroom

⊕ Add garlic king prawns or crispy calamari strips for 2.50

⊕ Add peppercorn & mushroom sauce for 1.50

BRITISH BEEF RIB STEAK BURGER 13.00

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

MEAT-LESS BURGER (VG) 13.00

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

BUTTERMILK COATED FRIED CHICKEN BURGER 13.00

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

CHICKEN SCHNITZEL 12.50

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

BAKED LASAGNE 10.50

Minced beef & Pork in a red wine ragu with smoked bacon between layers of egg pasta topped with a creamy cheese sauce, served with rustic garlic bread

BRAISED BEEF BOURGUIGNON 13.00

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

SIDES

FRIES (V) 3.00

SWEET POTATO FRIES (V) 4.50

TRIPLE-COOKED CHUNKY CHIPS (V) 3.50

BEER-BATTERED ONION RINGS (V-M) 3.50

RUSTIC GARLIC BREAD (V) 3.50

DELIGHTFUL DESSERTS

APPLE PIE (V) 6.00

Served warm, with fresh raspberries and strawberries and your choice of custard, cream, or ice cream

CHOCOLATE BROWNIE (V) 6.00

Rich chocolate tray baked brownie topped with vanilla ice cream, granola with almond flakes and Belgian chocolate sauce

BAKED VANILLA CHEESECAKE (V) 6.00

Sinfully delicious vanilla-flavour New York cheesecake. Rich, velvety topping on an oatly biscuit base, served with vanilla ice cream and fresh strawberries

BAILEYS® PROFITEROLES (V) 6.00

Boozy and served with chocolate sauce

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.