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STARTERS

SMOKED CHICKEN & HERB TERRINE

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

FLASH-FRIED GARLIC KING PRAWNS

King prawns in a garlic butter with lemon and sea salt, served with rustic bread

POTTED SHREDDED DUCK

Served with rustic bread and a caramelised red onion chutney

TOMATO BRUSCHETTA (VG)

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

HONEY & MUSTARD GLAZED SAUSAGES

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

CRISPY CALAMARI

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

TOMATO & MOZZARELLA SALAD (V)

Dressed with fresh basil, sticky balsamic glaze and extra virgin olive oil

BAKED FALAFEL BITES (VG)

Served with vegan mayo and cucumber and pepper crudités

MAINS

10oz SIRLOIN

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

⊕ Add garlic king prawns or crispy calamari strips

⊕ Add peppercorn & mushroom sauce

COD# & CHIPS

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

PAN-FRIED RED SNAPPER

Topped with succulent garlic prawns, buttery leeks and roasted baby potatoes

BRITISH BEEF RIB STEAK BURGER

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

CHICKEN SCHNITZEL

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

BUTTERMILK COATED FRIED CHICKEN BURGER

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

THAI VEGETABLE CURRY (VG)

Fragrant coconut curry with cauliflower, green beans, mange tout and peppers, served with basmati rice

ROAST GRESSINGHAM DUCK BREAST

Served with braised red cabbage, crunchy asparagus, dauphinoise potatoes and beef red wine gravy

STEAK & ALE PIE

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

10oz HORSESHOE GAMMON STEAK

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

GLOUCESTER OLD SPOT PORK SAUSAGE & MASH

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

BEETROOT LINGUINE (V)

Wheatberry, beetroot and couscous tossed with soya beans and topped with pea shoots

TRUFFLE & ITALIAN HARD CHEESE GNOCCHI (V)

Mixed with slow-roasted tomatoes, crunchy asparagus, spinach, almond pesto and toasted cashew nuts, and finished with black truffle-infused oil

MEAT-LESS BURGER (VG)

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

CÆSAR SALAD (V)

Layered salad of cos lettuce, creamy Cæsar dressing, fresh spring onion and pea shoots, sprinkled with garlic croutons and a free range boiled egg

⊕ Add grilled chicken breast

SIDES

FRIES (V)

SWEET POTATO FRIES (V)

CHIPS (V)

BEER-BATTERED ONION RINGS (V-M)

RUSTIC GARLIC BREAD (V)

GLAZED SEASONAL VEGETABLES (V)

Roasted carrot, savoy cabbage, spinach and soya beans

CRUNCHY SIDE SALAD (VG)

Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon & olive oil dressing

DELIGHTFUL DESSERTS

CLASSIC STICKY TOFFEE PUDDING (V)

Served warm with lashings of homemade toffee sauce, topped with clotted cream fudge ice cream and sprinkled with a granola and almond crumb

ETON MESS (V)

A traditional summer favourite. With fresh raspberries and strawberries, crushed meringue, whipped double cream and raspberry coulis

CHOCOLATE BROWNIE (V)

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

BAKED CHEESECAKE (V)

Velvety vanilla flavour cheesecake on an oaty biscuit base, served with fresh strawberries and vanilla ice cream

CHOCOLATE ORANGE TORTE (VG)

Brownie base topped with chocolate orange-style mousse and chocolate crumb, served with Belgian chocolate sauce and vanilla non-dairy iced dessert

CHEESE PLATE (V)

Stilton®, Taw Valley mature Cheddar and camembert with caramelised red onion chutney, grapes, crunchy celery and Carr's wafer biscuits

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.