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SUPERB SUNDAYS

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

CHERRY TOMATO TART TATIN (VG)

With avocado, balsamic onions and tangy tomato salsa, and a drizzle of balsamic glaze

POTTED SHREDDED DUCK

Served with rustic bread and a caramelised red onion chutney

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

Our Sunday roasts are served with crisp roast potatoes, Yorkshire pudding, roast carrots & parsnips, savoy cabbage and a beef red wine gravy. We offer free top-ups on roasties, Yorkshires, veg and gravy - so don't forget to ask if you're still hungry!

ROAST SIRLOIN OF BEEF

BRITISH CHICKEN SUPREME

Served on the bone for a rich, succulent flavour

LAMB SHANK IN A ROSEMARY RED WINE GRAVY

PORK BELLY STRIPS

BUTTERNUT SQUASH AND CRANBERRY ROAST (V)

With Vegetarian red wine gravy

KIDS' ROAST SIRLOIN OF BEEF

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.