

FOOD

SMALL PLATES

Chicken strips

Crispy southern fried chicken breast tenders, served with a creamy garlic mayonnaise

Buffalo hot chicken wings

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

Panko coated calamari

Strips of calamari coated in Japanese-style panko breadcrumbs, served with a creamy garlic mayonnaise and fresh lemon wedge

Cauliflower wings (v)

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

Mini baked camembert (v)

With a caramelised red onion marmalade, served with rustic bread

Honey & mustard glazed sausages

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

Baked falafel bites (vg)

served with vegan mayo, and cucumber and pepper crudités

Bread & olives (vg)

Fresh marinated mixed olives served with rustic bread, extra virgin olive oil and balsamic vinegar of Modena

SOMETHING TO SHARE

Meat sharer

A delectable platter of Gloucester Old Spot sausages, southern fried chicken tenders and BBQ chicken wings, with pork pie, potted shredded duck and garlic breaded mushrooms. Served with fries, dips and rustic garlic bread

Classic nachos (v)

Crunchy tortilla chips topped with melted Cheddar & mozzarella, fresh red chilli, guacamole, sour cream and tangy tomato salsa

Fish sharer

A selection of our favourite fish and seafood dishes; panko crumb calamari strips, Whitby scampi wholetails and crispy whitebait, with Scottish smoked salmon and potted smoked mackerel pâté. Served with fries, dips and toasted rustic bread

MAINS

Gloucester Old Spot pork sausage & mash

Served with buttery mashed potatoes, glazed seasonal vegetables and a rich rich beef & red wine onion 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

Quorn™ sausage & mash (v)

Served with buttery mashed potatoes, glazed seasonal vegetables and a rich red wine onion gravy

Chicken schnitzel

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

Fish# & 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

Slow cooked lamb shank

Tender slow-cooked lamb shank in a red wine & rosemary gravy, served with sweet potato buttery mash and glazed seasonal vegetables

Garlic chicken

Grilled chicken on the bone served with garlic roasted baby potatoes, slow roast tomatoes, spinach, flat mushroom and glazed with mozzarella

Scampi & chips

Whitby scampi wholetails, served with chips, tartare sauce and your choice of garden or mushy peas

+ Add white or malted bloomer bread and butter

Quinoa & black bean chilli (vg)

Served with spicy rice, crunchy tortilla chips, guacamole and vegan mayo, and garnished with fresh spring onion

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

Mac 'n' cheese (v)

Creamy macaroni cheese topped with Cheddar & mozzarella, and grilled for extra gooeyness, served with rustic garlic bread

BURGERS

All of our burgers are served in a soft glazed bun filled with iceberg lettuce, chopped onion and gherkin - with fries and a sticky BBQ dip (unless otherwise stated)

British beef rib steak burger

Juicy British beef rib steak burger with a melted cheese slice, honey-glazed bacon, classic burger sauce and tomato ketchup

Buttermilk chicken

Crispy buttermilk coated fried chicken burger topped with a melted cheese slice, honey-glazed bacon and mayonnaise

Meat-less (vg)

Succulent Moving Mountains® plant-based burger, topped with Violife grated mature, vegan mayo and tomato ketchup, served with crunchy topped nachos

BURGER TOPPERS

Tailor your burger with extra toppers

Buttermilk coated chicken
British beef rib steak burger
Grilled chicken breast

Moving Mountains® burger (vg)

Honey-glazed bacon
Burger cheese slice (v)

Grilled flat mushroom (vg)

Avocado (vg)

Sliced tomato (vg)

Mozzarella (v)

SIDES

Fries (v)

Sweet potato fries (v)

Chips (v)

Beer-battered onion rings (v-m)

Rustic garlic bread (v)

Buttery mash (v)

Buttery sweet potato mash (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 and olive oil dressing

DELIGHTFUL DESSERTS

Eton mess (v)

A traditional summer favourite. Fresh raspberries and strawberries put together with crushed meringue, whipped double cream and raspberry coulis

Sticky toffee pudding (v)

Served warm with fresh strawberry garnish, and your choice of custard, cream, or ice cream

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

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 provide 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 vegan 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.