

SUPERB SUNDAYS

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

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!

Butternut squash and cranberry roast (v)

With Vegetarian red wine gravy

Lamb shank in a rosemary red wine gravy

British chicken supreme

Served on the bone for a rich, succulent flavour

Roast sirloin of beef

Kids' roast sirloin of beef

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 oatly 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 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.