

DOWNLOAD OUR ORDER & PAY APP PUB

Full allergen information is available, on request, from our team. Our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination.

Sunday

A Great Way to Start

- CHEESY BUTTON MUSHROOM BRUSCHETTA (V)**
Sautéed then tossed with double cream, mozzarella, Taw Valley Cheddar and Stilton*
- SMOKED BRITISH CHICKEN & RED ONION MARMALADE TERRINE**
With toasted bread and caramelised onion chutney
- SMOKED SALMON**
Served with seeded bread and horseradish cream
- LOBSTER & SEAFOOD COCKTAIL**
In a Prosecco Marie Rose sauce, with rustic bread and butter
- CHIP SHOP CROQUETTES (VG)**
Baked pea & potato bites in a salt-&-vinegar-flavoured batter, served with vegan mayo
- BAKED SMOKED HADDOCK FLORENTINE FISHCAKE**
Breaded fishcake with a melt-in-the-middle spinach & Cheddar centre, served with sweet chilli sauce, an avocado, slow-roasted tomato & cucumber salad and tartare sauce
- PRAWN & CALAMARI DUO**
Crispy coated prawns and panko-breadcrumbed calamari sticks, with lemon mayo
- SEASONAL SOUP OF THE DAY**
Ask a team member for today's option – served with rustic bread
- GRILLED CHICKEN & CHORIZO SKEWERS**
With sautéed peppers and onion, drizzled with sweet chilli sauce
- MACSWEEN HAGGIS**
Served with whisky sauce

Sunday Best

Our hearty roasts are served with a Yorkshire pudding, crisp roast potatoes, buttery mash, a roast parsnip, red onion and carrot medley, Savoy cabbage and peas and lashings of rich beef gravy.

HAND-CARVED SIRLOIN OF BEEF

HAND-CARVED ROAST LOIN OF PORK

Served with crisp crackling

ROAST LAMB SHANK

Slow-cooked lamb with a wonderfully rich minted rosemary & red wine sauce

HAND-CARVED TURKEY

With pork, orange & fig stuffing

Goes great with Jacob's Creek Chardonnay

VEGETARIAN SPECIAL (V)

Ask a team member for today's option

TRIPLE ROAST

Hand-carved sirloin of beef, pork loin and turkey, with a pork, orange & fig stuffing and crisp crackling

KIDS ROAST

Hand-carved sirloin of beef, Hand-carved turkey, pork loin or vegetarian option (V)

Roast Add-Ons

Go Large add an extra slice of hand-carved sirloin of beef, pork loin or turkey

Pigs-in-blankets

Cauliflower cheese (V)

Pork, orange & fig stuffing

Free
top-ups of Yorkies, roast potatoes and gravy

Home Comforts

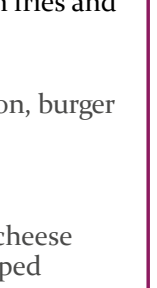
Pie of the day

CHICKEN PIE OF THE DAY

Served with buttery mashed potato, glazed seasonal vegetables and rich beef gravy *Ask a team member for today's options*

BEEF PIE

Slow-cooked beef in a rich gravy, topped with golden puff pastry and served with buttery mashed potato, glazed seasonal vegetables and rich beef gravy



SIGNATURE HUNTER'S CHICKEN
Grilled chicken breast topped with streaky bacon, melted mozzarella, Cheddar and a deliciously sticky BBQ sauce, set on marinara sauce – served with triple-cooked chunky chips, beer-battered onion rings, peas and a grilled tomato
Goes great with Jacob's Creek Chardonnay

MAC 'N' CHEESE (V)

Topped with mozzarella and Cheddar, finished under the grill and served with garlic tiger bread and a dressed side salad with soya beans and a sesame seed sprinkle

MACSWEEN HAGGIS, NEEPS AND TATTIES

Served with whisky sauce and a buttery swede & potato mash

BALMORAL CHICKEN

Chicken breast layered with Macsween haggis, streaky bacon and whisky sauce, served with glazed seasonal vegetables and a buttery swede & potato mash

SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheese, butternut squash & onion chutney filling, encased in a beetroot pastry tart, with a quinoa, chickpea, butternut squash, soya bean, sesame seed & roast baby potato dressed house salad

Burger Bar

All of our burgers are served in a soft glazed bun, accompanied with fries and a deliciously sticky BBQ dip (unless stated otherwise)

CHEESE AND BACON 7.4

Beef burger topped with a melted cheese slice and crispy streaky bacon, burger sauce, ketchup, lettuce and chopped pickle and onion

+ Add another beef burger and make it a double

SMOTHERED CHICKEN 7.4

Rosemary-&-buttermilk-coated chicken fillet, topped with melted cheese slices, crispy streaky bacon and BBQ sauce, mayo, lettuce and chopped pickle and onion

MACSWEEN HAGGIS 7.4

Beef burger topped with Macsween haggis, whisky sauce, mayo, lettuce and chopped pickle and onion

VEGGIE (V) 7.4

Moving Mountains® or Louisiana™ Chick'n plant-based burger, layered with red pepper & sesame houmous, spinach, smoky soya and a melted cheese slice and served with topped nachos

Swap the cheese for Violife grated mature (VG)
Try our vegan-friendly Santa Rita 120 Merlot

Top it off

Why not add one or more of the following toppings:

Beer-battered onion rings (V-M)

Fried free-range egg (V)

Button mushrooms (VG)

Beef burger

Beef chuck & brisket burger

Rosemary-&-buttermilk-coated chicken burger

Upgrade your fries to sweet potato fries for **only 99p**

The Grill

Our steaks are sourced from Campbell's the Scottish butcher.

10oz SCOTTISH RIB-EYE STEAK

A richly marbled cut, matured for a minimum of 21 days, served with triple-cooked chunky chips, beer-battered onion rings, button mushrooms and a grilled tomato

Add a steak topper

Whisky Sauce

Balmoral Topper

Macsween haggis and whisky sauce

Peppercorn sauce

Beer-battered onion rings (V-M)

Fried free-range egg (V)

Panko-breadcrumbed calamari strips

Breaded scampi

From The Ocean

BREADED SCAMPI

Served with triple-cooked chunky chips, tartare sauce and your choice of garden or mushy peas

HAND-BATTERED HADDOCK* AND CHIPS 7.4

Cracked until golden and crispy, our hand-battered haddock is served with triple-cooked chunky chips, tartare sauce and your choice of garden or mushy peas.

+ Add bread and butter

Pair with our Petite Rosato Pinot de Pinet

BAKED SMOKED HADDOCK FLORENTINE FISHCAKES

Breaded fishcake with a melt-in-the-middle spinach & Cheddar centre, served on an avocado, soya bean & slow-roasted tomato mixed salad and finished with a lemon & olive oil dressing, with an omega & sesame seed sprinkle

Pasta & Salad

SUPER BOWL SALAD (VG)

A baby spinach, pea, soya bean, quinoa, chickpea & kale mixed salad, with slow-roasted tomatoes, almond pesto tomatoes, broccoli, avocado and red pepper & sesame houmous, with an omega & sesame seed sprinkle

+ Add a grilled salmon fillet, sea bass fillet or chicken breast

GRILLED CHICKEN & CRISPY BACON SALAD

Served on a bed of avocado and soya bean & slow-roasted tomato mixed salad and finished with lemon & olive oil dressing, with an omega & sesame seed sprinkle

Vinuva Pinot Grigio Rosato is great with salads

ALMOND PESTO LINGUINE (V)

With wilted spinach, slow-roasted tomatoes and sautéed mushrooms

+ Add a grilled salmon fillet, sea bass fillets or chicken breast

Sides

TRIPLE-COOKED CHUNKY CHIPS (V) 7.4

FRIES (V) 7.4

SWEET POTATO FRIES (V) 7.4

BEER-BATTERED ONION RINGS (V-M)

GARLIC TIGER BREAD STRIPS (V) with melted cheese (V)

BUTTERY MASHED POTATO (V)

BABY POTATOES (VG)

DRESSED SIDE SALAD (VG)

Mixed leaves with a lemon & olive oil dressing, cucumber, onion, avocado, peppers, soya beans and tomatoes, finished with an omega & sesame seed sprinkle

GLAZED SEASONAL VEGETABLES (V)

Fancy taking something home? Look for '7.4'

Desserts

SALTED CARAMEL IRISH CREAM & VODKA MARTINI BAR (V)

Served with Arran dairy ice cream and two sauces – caramel and Belgian chocolate

SALTED CARAMEL & TABLET SUNDAE (V)

Chunks of salted caramel chocolate bar, mixed with tablet ice cream and topped with cream, caramel sauce and a strawberry

CHOCOLATE FUDGE CAKE (V)

A chocoholic's delight, served with Arran dairy ice cream

STICKY TOFFEE RUM STUNDE (V)

Served with your choice of custard, cream or Arran dairy ice cream

CHERRY BROWNIE CHEESECAKE (V)

Contains Almond Milk

Served with Arran dairy ice cream and a raspberry coulis or served with vanilla non-dairy iced dessert (VG-M)

BREAD & BUTTER PUDDING DIPPING FINGERS (V)

Drizzled with caramel sauce and served with custard and Arran dairy ice cream

CRUMBLE OF THE DAY (V)

Ask a team member for today's filling option, served with custard, cream or Arran dairy ice cream

ARRAN DAIRY ICE CREAM (V)

BAILEYS PROFITEROLES (V)

Choux pastry with a creamy Baileys filling topped Belgian chocolate sauce

ETON MESS SUNDAE (V)

Fresh strawberries, Arran dairy ice cream and broken meringue, bound with raspberry coulis and topped with cream

VANILLA NON-DAIRY ICED DESSERT (VG)

CHEESE PLATE (V)

A selection of cheeses, served with black grapes, caramelised red onion chutney and Carr's® water biscuits

Mini Desserts

Not enough room for a big dessert? Why not enjoy one of our mini desserts?

Choose from:

BAILEYS PROFITEROLES (V)

CHERRY BROWNIE CHEESECAKE (VG-M)

Contains Milk

BREAD & BUTTER PUDDING DIPPING FINGERS (V)

CHOCOLATE SALTED CARAMEL IRISH CREAM & VODKA MARTINI BAR (V)

Kids Pick 'n' Mix Meal

Step one - choice of main:

BURGERS: GRILLED BAKED, GRILLED CHICKEN BREAST OR BAKED VEGETABLE (VG)

Served in a bun with lettuce

BAKED CHICKEN GOUJONS

PORK SAUSAGES & RICH BEEF GRAVY

BATTERED COD*

Step two - add your choice of:

BUTTERY MASHED POTATO (V), TRIPLE-COOKED CHUNKY CHIPS (V) BABY POTATOES (VG) OR RICE (VG)

Step three - with a side of:

BAKED BEANS (VG), GLAZED VEGETABLES (V), SALAD (VG), MINI CORN ON THE COB (VG) OR PEAS (VG)

Step four - finish with a dessert:

FRUITY POT JELLY SQUEEZE (VG)

Apple and blackcurrant-flavour

ICED SMOOTHIE POT (V)

Strawberry-flavoured

VANILLA ICE CREAM (V)

Two scoops of vanilla ice cream with Belgian chocolate sauce

BUILD YOUR OWN SUNDAE

Two scoops of vanilla ice cream served with Smarties®, mini marshmallows, Belgian chocolate sauce and strawberries

Join us on sunday for *Hearty roasts* with all the trimmings and free top-ups of Yorkies, roast potatoes and gravy

(V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. (V-M) Made with vegan ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

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; therefore, it is not possible to fully guarantee allergen separation. Even if you have eaten a dish previously, please inform staff of any food allergies, before placing your order, so that every precaution may 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 and/or shell. All weights are approximate uncooked. Our burger cheese slice is made using a blend of cheese and vegetable oil. Photography is for illustrative purposes only. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices are in pounds sterling and include VAT, at the current rate. At Stonegate Group, 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. If, for any reason, you're not happy with your visit, please let a team member know. How did we do today? Let us know www.loveourpub.co.uk Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.

