

DOWNLOAD THE MYPUB APP



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.

Food

During busier times we may be operating a slightly reduced menu

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

LOBSTER & SEAFOOD COCKTAIL

In a Prosecco Marie Rose sauce, with rustic bread and butter

BAKED SMOKED HADDOCK & CHEESE FISHCAKE

Breaded fishcake with melted cheese 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

SOUTHERN-FRIED CHICKEN GOUJONS

With a deliciously sticky BBQ sauce

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

VEGETABLE GYOZA (VG-M)

Japanese-style dumplings glazed with sweet chilli sauce and toasted sesame seeds

Share the Love

CLASSIC COMBO

Southern-fried chicken, chicken wings, Cumberland sausages, triple-cooked chunky chips, garlic bread, beer-battered onion rings, topped nachos and a selection of dips

NACHOS SHARER (V)

Smothered with melting mozzarella, Cheddar, jalapeños, salsa, guacamole and sour cream

⊕ Why not add slow-cooked pulled beef in a smoky BBQ sauce

SMOKY SOYA NACHOS (VG)

With a smoky soya topping, Violife grated mature, jalapeños, salsa, guacamole and vegan mayo

GNOCCHI 'N' CHEESE (V-M)

Tender pieces of potato gnocchi in a rich cheese sauce, topped with Taw Valley Cheddar, spring onion and slow-roasted tomatoes, with sweet chilli nachos, beer-battered onion rings and bread rocks for dipping and red pepper & sesame houmous on the side

Chef's Weekly Specials

Why not break with tradition and try one of Chef's delicious specials, designed to showcase the flavours of the menu.

Ask a team member for today's options.

Home Comforts

PIE OF THE DAY

CHOOSE BEEF OR CHICKEN

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

SEAFOOD PIE

Salmon, white fish, king prawns and lobster & seafood mix, in a creamy leek sauce, topped with a puff pastry lid and served with buttery mashed potato and your choice of garden or mushy peas

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*

SAUSAGES AND MASH

Pork-&-ale-flavoured sausages resting on buttery mashed potato, with a rich beef gravy and beer-battered onion rings

LASAGNE

Beef & pork mince with smoked bacon in a rich red wine ragu, served with garlic bread and a dressed side salad with soya beans and a sesame seed sprinkle

SLOW-COOKED ROAST LAMB SHANK

With a wonderfully rich minted rosemary & red wine sauce, served with buttery mashed potato, glazed seasonal vegetables and rich beef gravy

CRISPY BUTTERMILK COATED PORK BELLY

With bubble and squeak, a fried free-range egg and maple-flavour mustard & apple glaze, finished with a crackling crumb

DUCK WITH AN ORANGE & LIQUEUR SAUCE

Half a roast duck, glazed with an orange & liqueur sauce, with a roasted onion, roast baby potato, quinoa, chickpea, butternut squash & kale mix

CHICKEN TIKKA MASALA

With fluffy basmati rice, sour cream and naan bread

SMOKED CHEESE & 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

SMOKY SOYA NACHOS (VG)

With a smoky soya topping, Violife grated mature, jalapeños, salsa, guacamole and vegan mayo

GNOCCHI 'N' CHEESE (V-M)

Tender pieces of potato gnocchi in a rich cheese sauce, topped with Taw Valley Cheddar, spring onion and slow-roasted tomatoes, with sweet chilli nachos, beer-battered onion rings and bread rocks for dipping and red pepper & sesame houmous on the side

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 7A

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 7A

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

VEGGIE (V) 7A

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

STICKY PORK BELLY 7A

Beef burger topped with tender pieces of pork belly, coated in a sweet chilli sauce, with a melted cheese slice and crispy streaky bacon, burger sauce, ketchup, lettuce and chopped pickle and onion

SMOKY JOE 7A

Beef chuck & brisket burger topped with slow-cooked beef in a smoky sweet BBQ sauce, melted cheese slices and crispy streaky bacon, burger sauce, ketchup, lettuce and chopped pickle and onion

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

All of our grills are served with triple-cooked chunky chips, beer-battered onion rings, button mushrooms and a grilled tomato

8oz RUMP STEAK

A classic, flavoursome cut, matured for a minimum of 21 days

Pairs wonderfully with Callia Selected Malbec

10oz RIB-EYE STEAK

A richly marbled cut, matured for a minimum of 21 days

Add a steak topper

Peppercorn sauce

Beer-battered onion rings (V-M)

Fried free-range egg (V)

Panko-breadcrumbed calamari strips

Breaded scampi

MIXED GRILL

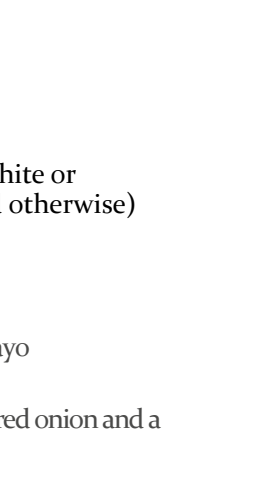
Rump steak, horseshoe gammon, chicken breast, 2 Cumberland sausages, chicken wings, black pudding, fried free-range egg and peas

SIGNATURE SURF AND TURF

An 8oz rump steak served with two lobster & seafood fritters, with a lobster & seafood Béarnaise sauce on the side

10oz HORSESHOE GAMMON STEAK

Smothered with maple-flavour mustard & apple glaze and topped with a fried free-range egg



From The Ocean

BREADED SCAMPI

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

BEER-BATTERED COD* AND CHIPS 7A

Cooked until golden and crispy, our hand-battered cod 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 Ronde Picpoul de Pinet

BAKED SMOKED HADDOCK & CHEESE FISHCAKE

Breaded fishcake with melted cheese served on an avocado, a 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

Sandwich Deli

Available until 4pm

All of our sandwiches are served on your choice of white or multi-seed deli sub roll or wheat bran wrap (unless stated otherwise)

HAND-BATTERED COD* FINGERS

With mixed leaves and tartare sauce

SOUTHERN-FRIED CHICKEN

With grated mozzarella and Cheddar, tomato, mixed leaves and mayo

RUMP STEAK PHILLY

Sliced and smothered in Cheddar cheese sauce, topped with sautéed red onion and a deliciously sticky BBQ sauce

RED PEPPER HOUMOUS OPEN SANDWICH (VG)

Toasted farmhouse bread topped with red pepper & sesame houmous, quinoa, chickpea, butternut squash & kale salad, avocado, slow-roasted tomatoes and spring onion

SEAFOOD OPEN SANDWICH

Crustless farmhouse bread topped with lobster & seafood in a zingy Prosecco Marie Rose sauce, finished with crispy coated king prawns, mixed leaves and cucumber ribbons

CHICKEN CLUB

A double-decker toasted white farmhouse sandwich, layered with chicken, crispy streaky bacon, avocado, tomato, mixed leaves and mayo

Something on the side?

Add fries (V)

Add sweet potato fries (V)

Add triple-cooked chunky chips (V)

Sides

TRIPLE-COOKED CHUNKY CHIPS (V) 7A

FRIES (V) 7A

SWEET POTATO FRIES (V) 7A

BEER-BATTERED ONION RINGS (V-M)

GARLIC BREAD (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 '7A'

Desserts

SALTED CARAMEL IRISH CREAM & VODKA MARTINI BAR (V)

Served with vanilla ice cream and two sauces – caramel and Belgian chocolate

CHOCOLATE FUDGE CAKE (V)

with your choice of custard, cream or ice cream

STICKY TOFFEE RUM SPONGE (V)

Served with your choice of custard, cream or vanilla ice cream

CHERRY BROWNIE CHEESECAKE (V)

Contains Almond Milk
Served with vanilla 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 vanilla ice cream

CRUMBLE OF THE DAY (V)

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

BAILEYS PROFITEROLES (V)

Choux pastry with a creamy Baileys filling topped Belgian chocolate sauce

ETON MESS SUNDAE (V)

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

VANILLA ICE CREAM (V) OR VANILLA NON-DAIRY ICED DESSERT (VG)

CHEESE PLATE (V)

A selection of British 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 Almond Milk

BREAD & BUTTER PUDDING FINGERS (V)

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

BAKED CHICKEN GOUJONS

PORK SAUSAGES & RICH BEEF GRAVY

HAND-BATTERED FISH* FINGERS

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 (V) OR PEAS (VG)

Step four - finish with a dessert:

FRUITY POT JELLY SQUEEZE (VG)

Apple and blackcurrant-flavour

ICED STMOOTHIE 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 bottomless 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 veggie 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. 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. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ).

