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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

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
- SMOKED SALMON**
Served with seeded bread and horseradish cream
- 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
- 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
- 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.

Indulgence, what Sunday's were made for. All of our roasts include bottomless Yorkies, roast potatoes and gravy!

HAND-CARVED SIRLOIN OF BEEF

HAND-CARVED ROAST LOIN OF PORK

Served with crisp crackling

HAND-CARVED TURKEY

With pork, orange & fig stuffing
Goes great with Jacob's Creek Chardonnay

ROAST LAMB SHANK

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

TRIPLE ROAST

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

MUSHROOM WELLINGTON (V)

Chestnut mushrooms with wilted spinach, onions, garlic and brown rice encased in golden puff pastry and served with vegetarian gravy

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

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

8oz SCOTTISH RUMP STEAK

A classic, flavoursome cut, matured for a minimum of 21 days
Pairs wonderfully with Callia Selected Malbec

10oz SCOTTISH RIB-EYE STEAK

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

10oz HORSESHOE GAMMON STEAK

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

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**
Cooked 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 Ronde Picpoul de Pinet
- BAKED SMOKED HADDOCK & CHEESE FISHCAKE**
Baked fishcake with melted cheese served on an avocado, a soy 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 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 '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 SPONGE (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 Almond Milk
BREAD & BUTTER PUDDING FINGERS (V)
CHOCOLATE SALTED CARAMEL
IRISH CREAM & VODKA MARTINI BAR (V)

Kids Pick 'n' Mix Meal

Step one - choice of main:

- BURGERS: GRILLED BEEF, GRILLED CHICKEN BREAST OR BAKED VEGETABLE (VG)**
Served in a bun with lettuce
- 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 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

(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.

