



# FOOD MENU

## STARTERS

<b>GOATS CHEESE BRUSCHETTA (V)</b>	<b>£9.00</b>
Toasted rustic bread topped with goats cheese, crunchy asparagus and caramelised onion marmalade, and garnished with fresh peas shoots	
<b>BUFFALO CHICKEN WINGS</b>	<b>£8.00</b>
Coated in blue cheese dressing, Frank's RedHot® SAUCE sauce and garnished with celery and chives	

<b>PANKO CRUMB CALAMARI STRIPS</b>	<b>£8.25</b>
With garlic mayonnaise and lemon	
<b>MINI BAKED CAMEMBERT (V)</b>	<b>£9.25</b>
With caramelised red onion marmalade, served with rustic bread	

## MAINS

<b>GRILLED HAKE</b>	<b>£17.50</b>
Served on mashed potatoes and charbroiled asparagus and soya beans, with a prawn, mussel, cockle, herb & caper butter	

<b>10oz SIRLOIN STEAK</b>	<b>£21.00</b>
Served with chips, beer-battered onion rings, grilled tomato and grilled flat mushroom	
<b>Add peppercorn sauce for £2.00</b>	

<b>SEAFOOD LINGUINE</b>	<b>£16.50</b>
King prawns, mussels and squid, with tomato and spring onion in a marinara & white wine sauce	

<b>SMOTHERED CHICKEN</b>	<b>£14.50</b>
Grilled chicken breast topped with honey-glazed bacon, Taw Valley mature Cheddar and sticky BBQ sauce, served with grilled tomato, vodka Bloody Mary ketchup and chips	

<b>LEMON PAPRIKA CHICKEN BURGER</b>	<b>£16.00</b>
Pan-fried chicken breast marinated in lemon and paprika, served in a soft glazed bun filled with honey mustard slaw, iceberg lettuce, avocado, chopped onion, and gherkin, with burger sauce and tomato ketchup, and served with fries and a sticky BBQ dip	

<b>PIE OF THE DAY</b>	<b>£15.00</b>
Served with buttered mash, seasonal vegetables and red wine gravy	
<b>Please ask your server for today's choice</b>	

<b>BRITISH BEEF RIB STEAK BURGER</b>	<b>£15.00</b>
British beef rib steak burger topped with a burger cheese slice, honey-glazed bacon, burger sauce and tomato ketchup, served in a soft glazed bun filled with iceberg lettuce, chopped onion, and gherkin - with fries and a sticky BBQ dip	

<b>QUINOA &amp; BLACK BEAN CHILLI (VG)</b>	<b>£14.50</b>
Served with spicy rice, tortilla chips, guacamole, vegan mayonnaise and garnished with spring onions	

<b>COBB SALAD</b>	<b>£14.00</b>
Chicken, avocado and honey glazed bacon on a bed of tomatoes, beetroot, cucumber, spring onion and cos lettuce, with a lemon & olive oil dressing and soft boiled egg	

<b>VEGAN BURGER (VG)</b>	<b>£14.50</b>
Moving Mountains® plant-based burger topped with Violife grated mature, vegan mayo and tomato ketchup, served in a soft glazed bun filled with iceberg lettuce, chopped onion, and gherkin - with topped nachos on the side	

<b>FISH AND CHIPS</b>	<b>£15.50</b>
Hand-battered cod fillet, served with chips, tartare sauce and your choice of garden or mushy peas	

## SHARERS

(SERVES 2)

<b>MEAT SHARER</b>	<b>£21.00</b>
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 toasted rustic bread	

<b>VEGGIE SHARER (V)</b>	<b>£19.00</b>
Mini baked camembert, crispy cauliflower wings and topped nachos with crunchy asparagus, fresh marinated mixed olives, garlic breaded mushrooms, toasted rustic bread, fries and vodka bloody mary ketchup	

## PUDDINGS

<b>LUXURY CHOCOLATE BROWNIE (V)</b>	<b>£6.50</b>
Rich chocolate brownie topped with ice cream, almond granola and chocolate flavoured sauce	

<b>CHOCOLATE ORANGE TORTE (VG)</b>	<b>£6.50</b>
Brownie based with chocolate orange -style mousse and chocolate crumb, served with Belgian chocolate sauce and vanilla non-dairy iced dessert	

<b>BAKED VANILLA CHEESECAKE (V)</b>	<b>£6.50</b>
Velvety vanilla flavour cheesecake on an oatly biscuit base, served with fresh strawberries and vanilla ice cream	

<b>FRUIT CRUMBLE (V)</b>	<b>£6.50</b>
Served warm with your choice of custard, cream or ice cream.	
<b>Please ask your server for today's choice.</b>	

## SIDES

<b>FRIES (V)</b>	<b>£4.50</b>
<b>CHIPS(V)</b>	<b>£4.00</b>
<b>SWEET POTATOES FRIES (V)</b>	<b>£5.00</b>
<b>RUSTIC GARLIC BREAD (V)</b>	<b>£4.50</b>

<b>CRUNCHY SIDE SALAD (VG)</b>	<b>£4.50</b>
Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon olive oil dressing	

### 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.