
STARTERS

SMOKED CHICKEN & HERB TERRINE

Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with toasted rustic bread and a caramelised red onion chutney

FLASH-FRIED GARLIC KING PRAWNS

Succulent king prawns, sautéed in garlic butter, lemon and sea salt, with lightly toasted rustic bread, drizzled in olive oil

POTTED SHREDDED DUCK

Served with rustic bread and a caramelised red onion chutney

TOMATO & MOZZARELLA SALAD (V)

Vibrant tomatoes and creamy mozzarella, seasoned with sea salt and cracked black pepper, finished with balsamic glaze and extra-virgin olive oil and garnished with freshly torn basil

TOMATO BRUSCHETTA (VG)

Ripe tomatoes, tangy red onion and crushed garlic on toasted rustic bread, finished with a drizzle of balsamic glaze, cracked black pepper and fresh basil leaves

HONEY- & -MUSTARD-GLAZED SAUSAGES

Juicy char-grilled Gloucester Old Spot sausages, tossed in a deliciously sticky wholegrain mustard & blossom honey glaze

CRISPY CALAMARI

Crisp golden fried calamari, lightly spiced, served with a citrusy lemon & chive mayonnaise and topped with tender green pea shoots and a lime slice for extra zing

BAKED FALAFEL BITES (VG)

Golden falafel with vegan mayo and crispy pepper & cucumber crudités

MAINS

10oz SIRLOIN

Tender sirloin steak meticulously char-grilled to your liking, with crispy golden chips, beer-battered onion rings, juicy grilled tomato and flat mushroom

⊕ Add garlic king prawns or crispy calamari strips

⊕ Add peppercorn & mushroom sauce

COD# & CHIPS

Hand-battered flaky cod fillet, triple-cooked chunky chips and your choice of garden or mushy peas, with tartare sauce and zesty lemon on the side

⊕ Add white or malted bloomer bread and butter

PAN-FRIED RED SNAPPER

Crisp-skinned snapper with juicy garlic prawns, buttery leeks and roast baby potatoes

BRITISH BEEF RIB STEAK BURGER

Juicy char-grilled burger, topped with a melted cheese slice, honey-glazed bacon, tangy burger sauce and tomato ketchup, served in a toasted soft bun, packed with crisp iceberg lettuce and crunchy chopped onion and gherkin, with golden fries and sticky BBQ dipping sauce

BUTTERMILK-COATED FRIED CHICKEN BURGER

Crispy chicken fillet, topped with a melted cheese slice, honey-glazed bacon and rich, silky mayonnaise, served in a toasted soft bun, packed with crisp iceberg lettuce and crunchy chopped onion and gherkin, with golden fries and sticky BBQ dipping sauce

CHICKEN SCHNITZEL

Tender chicken breast, coated in crispy breadcrumbs, topped with a garlic & parsley glaze and served with chips and rocket leaves, freshly dressed in lemon & olive oil

TRUFFLE & ITALIAN HARD CHEESE GNOCCHI (V)

Plump gnocchi, tossed with a warm salad of sweet slow-roasted tomato, crispy asparagus, baby spinach, almond pesto and toasted cashew nuts and finished with a drizzle of truffle-infused oil, shaved hard cheese and cracked black pepper

THAI VEGETABLE CURRY (VG)

Fragrant coconut curry, with cauliflower, green beans, mangetout and peppers, served with basmati rice

ROAST GRESSINGHAM DUCK BREAST

Served with braised red cabbage, crunchy asparagus, potato dauphinoise and a beef & red wine gravy

STEAK & ALE PIE

Succulent slow-cooked British beef steak and rich ale gravy, encased in golden shortcrust pastry, served with fluffy buttered mashed potato, seasonal vegetables and a velvety beef & red wine gravy

10oz HORSESHOE GAMMON STEAK

Topped with a maple-flavour mustard & apple glaze and a fried free-range egg and served with grilled tomato, beer-battered onion rings, button mushrooms and chips

GLOUCESTER OLD SPOT PORK SAUSAGE & MASH

Hearty char-grilled sausages, served with fluffy buttered mashed potato, glazed seasonal vegetables and a rich beef, red wine & onion gravy – comfort food at its best

BEETROOT LINGUINE (V)

Wheatberry, beetroot and couscous, tossed with soya beans and topped with pea shoots

MEAT-LESS BURGER (VG)

Moving Mountains® plant-based burger, topped with vegan grated mature Violife, vegan mayo and tomato ketchup and served in a toasted soft bun, packed with crisp iceberg lettuce and crunchy chopped onion and gherkin, plus nachos with guacamole and spicy salsa on the side

CAESAR SALAD (V)

Carefully layered salad of crisp Cos lettuce, Caesar dressing and fresh spring onion, topped with crunchy garlic croûtons, delicate pea shoots and a boiled free-range egg

⊕ Add grilled chicken breast

SIDES

FRIES (V)

SWEET POTATO FRIES (V)

TRIPLE-COOKED CHUNKY CHIPS (V)

BEER-BATTERED ONION RINGS (V-M)

RUSTIC GARLIC BREAD (V)

GLAZED SEASONAL VEGETABLES (V)

Buttered roasted carrot, savoy cabbage, spinach and soya beans with cracked black pepper

HOUSE SALAD (VG)

Freshly chopped salad of mixed leaves, red pepper, spring onion, tomato, cucumber, soya beans, avocado, slow-roasted tomato and crispy onion, dressed in zingy lemon & olive oil

DELIGHTFUL DESSERTS

CLASSIC STICKY TOFFEE PUDDING (V)

Irresistible warm sponge with lashings of homemade toffee sauce, topped with indulgent clotted cream & fudge ice cream and sprinkled with a granola & almond crumb

ETON MESS (V)

A traditional summer favourite, with fresh raspberries and strawberries, crushed meringue, whipped double cream and a raspberry coulis

CHOCOLATE BROWNIE (V)

Mouth-watering tray-baked chocolate brownie, topped with a perfect scoop of Jude's Very Vanilla ice cream® and finished with rich Belgian chocolate sauce and crunchy granola crumbs with almond flakes

BAKED CHEESECAKE (V)

Sinfully delicious vanilla-flavour New York cheesecake. Rich, velvety topping on an oaty biscuit base, served with a scoop of vanilla ice cream and fresh strawberries

CHOCOLATE-ORANGE TORTE (VG)

Luscious brownie base topped with smooth chocolate-orange-style mousse and chocolate crumbs, served with Belgian chocolate sauce and vanilla non-dairy ice cream

CHEESE PLATE (V)

Blue Stilton®, Taw Valley mature Cheddar and Camembert, served with fresh grapes, crunchy celery, caramelised red onion chutney and crispy Carr's water biscuits

DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all dishes. Please ask a team member before ordering food and drinks, 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 separation of allergens. Please inform a team member about any food allergies before ordering food, even if you have eaten a 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. All weights are approximate uncooked. 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 include VAT, at the current rate. 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 vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. #Fish and poultry dishes may contain bones. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.