

# Discover *our* Sunday Best

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.

Take Sundays slowly and tuck into one of our hearty roasts, or your choice of pub favourite instead.

## To Start

### Bread & Olives (VG) 5.00

Soft bloomer bread with slow-roasted tomatoes and fresh marinated olives. 642 kcal

### Glazed Chicken Skewers 6.50

Tender grilled chicken marinated in a mango, chilli & pineapple dressing, served with roasted peppers and rocket leaves. 220 kcal

### Vegetable Gyoza (VG-M) 6.50

Japanese style dumplings glazed with a sticky Korean BBQ sauce, served with iceberg lettuce, sweet & sour red onion, spring onion and fresh lime. 174 kcal

### King Prawn & Smoked Salmon Cocktail 7.00

A succulent king prawn cocktail with smoked salmon & chive mayo, served with soft bloomer bread and butter. 603 kcal

### Three Cheese Button Mushroom Bruschetta (V) 6.50

Lightly toasted bloomer bread topped with sautéed button mushrooms in a creamy mozzarella, Taw Valley Cheddar & Stilton® sauce, served with rocket leaves. 676 kcal

### Prawn & Calamari Duo 6.50

Crispy coated prawns and panko coated calamari strips with sweet & sour red onion, lemon mayo and rocket leaves. 359 kcal

### Smoked Chicken & Red Onion Marmalade Terrine 6.50

Served with lightly toasted bloomer bread and caramelised onion chutney. 519 kcal

### Crispy Coated Whitebait 6.50

Served with tartare sauce. 465 kcal

### Southern-Fried Chicken Goujons 6.00

Served with a deliciously sticky BBQ sauce, sweet & sour red onion and rocket leaves. 395 kcal

## Our Sunday Roast

Indulge in our hearty Sunday roasts, served with deliciously buttery mash, crispy British roast potatoes, golden Yorkshire pudding and lashings of rich beef gravy, all served with roasted parsnips, carrots, Savoy cabbage, sugar snap peas and broccoli.

Don't miss out - all of our roasts include bottomless top-ups of roasties, Yorkshire puds and gravy!  
+134 kcal per Yorkshire pudding | +112 kcal per roast potato | +63 kcal per beef gravy jug | +30 kcal per vegetarian gravy jug

### Sirloin of Beef 967 kcal 14.50

### Roast Loin of Pork 13.00

Served with crispy pork crackling. 1203 kcal

### Hand-Carved Turkey 13.00

Served with pork, orange & fig stuffing. 1023 kcal

### Rump of Lamb 1356 kcal 15.50

### Triple Roast 14.50

Tender hand-carved sirloin of beef, pork loin and turkey served with pork, orange & fig stuffing and crispy pork crackling. 1157 kcal

### Mushroom Wellington (V) 13.00

Chestnut mushrooms with wilted spinach, onions, garlic and brown rice, all encased in golden, flaky puff pastry and served with vegetarian gravy. 1235 kcal

## Kids' Roast

### Hand-Carved Sirloin of Beef 723 kcal 7.00

### Roast Turkey 789 kcal or Loin of Pork 899 kcal 6.50

### Mushroom Wellington (V) 6.50

Chestnut mushrooms with wilted spinach, onions, garlic and brown rice, all encased in golden flaky puff pastry and served with vegetarian gravy. 1050 kcal

## Indulge Yourself

### Cauliflower Cheese (V) 161 kcal 2.00

### Pigs in Blankets 225 kcal 2.00

### Pork, Orange & Fig Stuffing 85 kcal 1.00

## Hungry?

Add extra beef +59 kcal for 2.50,

pork +120 kcal or turkey +50 kcal for 2.00

## Home Comforts

### Signature Hunter's Chicken 13.50

Grilled chicken breast topped with streaky bacon, melted mozzarella, Cheddar and a deliciously sticky BBQ sauce, set on marinara sauce and served with triple cooked chunky chips, beer-battered onion rings, peas and a grilled tomato. 1225 kcal

### Beef Pie of the Day 14.00

Delicious pie filling topped with golden pastry, served with buttery chive mashed potato, glazed seasonal veg and a rich beef gravy - *Ask a team member to see today's options and calorie information*

### Tomato, Pepper & Cannellini Bean Pie (VG) 13.00

Tangy tomato, pepper and cannellini beans encased in vegan shortcrust pastry, served with crushed baby potatoes, seasonal veg and a rich gravy. 889 kcal

### Creamy Chicken & Bacon Pie 14.00

Tender slow-cooked chicken thigh and smoked bacon in a creamy Cheddar, mustard and white wine sauce, topped with golden pastry and served with buttery chive mashed potato, glazed seasonal veg and a rich beef gravy. 1542 kcal

### Hand-Battered Cod & Chips 14.00

Cooked until golden and crispy, served with triple cooked chunky chips, tartare sauce and creamy minted peas. 1672 kcal

➕ Add two slices of bloomer bread & butter +530 kcal for 1.50

### 10oz Grilled Horseshoe Gammon 13.00

Topped with a fried free-range egg and served with triple cooked chunky chips, sautéed button mushrooms, crispy beer-battered onion rings and grilled balsamic vine tomatoes. 1371 kcal

## Signature Burgers

All of our burgers are served in a soft glazed bun, accompanied with seasoned skin-on fries and a deliciously sticky BBQ sauce

## Upgrade to sweet potato fries for 1.00

### Monterey Jack & Bacon Burger 13.00

Your choice of beef 1320 kcal or rosemary & buttermilk coated chicken burger 1357 kcal, layered with melted Monterey Jack cheese and crispy streaky bacon, with tangy burger sauce, tomato ketchup, iceberg lettuce and chopped onion & gherkin.

### Earth Burger (V) 13.00

Your choice of plant-based soya 1107 kcal or crispy coated buttermilk-style burger 1052 kcal, layered with roasted peppers and a Monterey Jack cheese +74 kcal or vegan cheese slice +57 kcal, with iceberg lettuce and rocket leaves in a subtly spiced and fruity dressing

*Make it vegan - swap your fries for salad -248 kcal*

*and choose vegan cheese slice +57 kcal*

### Korean Chicken Burger 14.50

Tender rosemary & buttermilk coated chicken fillet burger topped with sticky Korean BBQ sauce, sweet & sour red onion, spring onion and coriander with mayo, iceberg lettuce and chopped onion & gherkin. 1273 kcal

### Three Cheese & Mushroom Beef Burger 15.50

Succulent beef burger topped with streaky bacon and button mushrooms covered in a creamy mozzarella, Taw Valley Cheddar and Stilton® sauce, with tangy burger sauce, tomato ketchup, iceberg lettuce and chopped onion & gherkin. 1727 kcal

## Succulent Steaks

Served with triple cooked chunky chips, sautéed button mushrooms, crispy beer-battered onion rings and grilled balsamic vine tomatoes

- Perfectly paired with any of our robust & intense red wines

### 8oz Rump Steak 15.00

*A classic, tender cut with a wonderfully rich flavour. 1145 kcal*

### 10oz Ribeye Steak 19.00

*A marbled cut with a deep flavour and succulence. Recommended medium. 1476 kcal*

## Add a Steak Topper

### Three Cheese Mushrooms 2.50

In a creamy mozzarella, Taw Valley Cheddar & Stilton® sauce. +478 kcal

### Buttery Hollandaise Sauce +185 kcal 1.50

### Stilton® & Peppercorn Sauce + +225 kcal 2.00

### Peppercorn Sauce† +61 kcal 1.50



## Pasta & Salads

### Almond Pesto Linguine (VG) 11.50

With wilted spinach, slow-roasted tomatoes and sautéed mushrooms. 491 kcal

### Signature Salad (VG) 11.00

Quinoa salad tossed with broccoli, cucumber, peas, slow-roasted tomatoes, spinach, sugar snap peas, red onion and olive oil dressing. 300 kcal- *Perfectly paired with any of our rosé wines*

## Top Your Pasta or Salad

### Grilled Chicken Breast +184 kcal 2.50

### Grilled Sea Bass Fillets +151 kcal 3.00

### Grilled Chicken Breast & Bacon +305 kcal 3.00

## On the Side

### Triple Cooked Chunky Chips (V) 420 kcal 3.00

### Seasoned Skin-On Fries (V) 398 kcal 3.00

### Sweet Potato Fries (V) 513 kcal 3.50

### Buttery Mashed Potato (V) 328 kcal 3.00

### Crushed Baby Potatoes (VG) 224 kcal 3.00

### Beer-Battered Onion Rings (V-M) 397 kcal 3.00

### Garlic Bloomer Bread (V) 576 kcal 3.00

### Cheesy Garlic Bloomer Bread (V) 766 kcal 3.50

### Glazed Seasonal Veg (V) 80 kcal 3.00

### Dressed Side Salad (VG) 3.50

Quinoa salad tossed with broccoli, cucumber, peas, slow-roasted tomatoes, spinach, sugar snap peas, red onion and rocket leaves, drizzled with a lemon & olive oil dressing. 150 kcal

## Something Sweet

### Chocolate Fudge Cake (V) 5.00

A chocoholic's delight, served with vanilla ice cream. 767 kcal

### Crumble of the Day (V) 5.00

Today's flavour of classic crumble, served with a jug of creamy custard

**(VG) when served with dairy-free custard or vanilla non-dairy iced dessert**

- *Ask a team member to see today's options and calorie information*

### Sticky Toffee Rum Sponge (V) 5.00

Sumptuous sticky toffee rum sponge drizzled in sweet toffee and rum sauce, served with a jug of creamy custard. 491 kcal

**(VG) when served with vanilla non-dairy iced dessert**

+27 kcal **or dairy-free custard** - 27 kcal

### Bread & Butter Pudding Fingers (V) 5.50

Crispy fried bread & butter pudding fingers served with a sumptuous salted caramel sauce and a jug of creamy custard for dipping. 918 kcal

### Eton Mess Sundae (V) 5.50

Fresh strawberries, vanilla ice cream and crisp broken meringue with tangy raspberry coulis, all topped with cream. 596 kcal

### Passion Fruit & Mango Cheesecake (V) 5.50

Creamy baked cheesecake with swirls of passion fruit and mango purée on a coconut & oat biscuit base, served with vanilla ice cream. 478 kcal

### Espresso Chocolate Brownie 5.50

Rich chocolate brownie drizzled with espresso martini flavour Belgian chocolate sauce and salted caramel sauce, scattered with crushed Biscoff® biscuit and marshmallows and served with a chocolate flake and vanilla ice cream. 894 kcal

### Trio of Desserts 6.50

Can't decide? A mini mess sundae of mini espresso chocolate brownie, mini Eton mess trifle and mini passion fruit & mango cheesecake. 984 kcal

### British Cheese Plate (V) 7.00

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1043 kcal

(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 ingredients are based on standard product formulations; variations may occur, and calories stated (excluding drinks options) are subject to change. Sunday roast calorie counts include a per-person portion of self-serve vegetables.

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. 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 B39 4JL

Spend More  
Time Together

Keep yourself comfortable  
and order food and drinks  
from your phone.



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