

Discover *our* Set Menu

3 Courses *from* £15.00 | 2 Courses *from* £12.00

Monday–Friday from 4pm

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

To *Start*

Prawn & Calamari Duo

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

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

Seasonal Soup of the Day

Served with lightly toasted bloomer bread.
- *Ask a team member to see today's options and calorie information*

Three Cheese Button Mushroom Bruschetta (V)

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

Vegetable Gyoza (VG-M)

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

Pub *Favourites*

Classic Burger

Your choice of beef 1125 kcal or rosemary & buttermilk coated chicken burger 1162 kcal, stacked in a soft glazed bun with tangy burger sauce, tomato ketchup, iceberg lettuce and chopped onion & gherkin served with seasoned skin-on fries and a deliciously sticky BBQ sauce.

⊕ *Add Monterey Jack cheese and streaky bacon* +196 kcal *for 1.50*

Sausages & Mash

Ale flavoured pork sausages on a bed of buttery chive mashed potato with a rich beef gravy and beer-battered onion rings. 1150 kcal

Hand-Battered Cod & Chips

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*

Beef, Pork & Smoked Bacon Lasagne

Layers of beef and pork mince with smoked bacon in a rich red wine ragù, served with garlic bread and a dressed side salad. 787 kcal

Signature Hunter’s Chicken

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

Tomato, Pepper & Cannellini Bean Pie (VG)

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

Almond Pesto Linguine (VG)

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

⊕ *Top with a grilled chicken breast* +184 kcal *2.50, grilled sea bass fillets* +151 kcal *3.00 or grilled chicken breast & bacon* +305 kcal *3.00*

Fancy Something *Extra Special?*

All dishes below have a £2 supplement

8oz Rump Steak

Served with triple cooked chunky chips, sautéed button mushrooms, crispy beer-battered onion rings and grilled balsamic vine tomatoes. 1145 kcal

⊕ *Fancy a steak sauce? Check out our main menu*

Rump of Lamb

Served with crushed baby potatoes, creamy Savoy cabbage & bacon, slow-roasted tomatoes and a rich beef gravy. 1113 kcal

Sea Bass & Prawns with Almond Pesto Cream

Grilled sea bass and tender prawns in a creamy almond pesto sauce, served with crushed baby potatoes, spinach and rocket leaves. 917 kcal
- *Perfectly paired with any of our fresh & light white wines*

Makhani Chicken Curry

Tender chicken fillet in a rich cauliflower & cashew nut makhani sauce with basmati rice, naan bread, mango chutney, sour cream and two mini baked onion bhajis. 1161 kcal

Duck Breast

Served with crushed baby potatoes, roasted peppers, sweet & sour red onion, rocket leaves and a mango, chilli & pineapple dressing. 1038 kcal
- *Perfectly paired with any of our aromatic & flavoursome white wines*

Desserts

Bread & Butter Pudding Fingers (V)

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

Crumble of the Day (V)

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

Passion Fruit & Mango Cheesecake (V)

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

Sticky Toffee Rum Sponge (V)

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 (VG) +27 kcal *or dairy-free custard (VG)* -27 kcal

Espresso Chocolate Brownie

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

British Cheese Plate (V)

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

2.00 supplement

Adults need around 2000 kcal a day.

(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.

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 anytime. 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 B90 4SJ.