

THE ARGYLE

LONDON

STARTERS

SOUP OF THE DAY (V) Finished with fresh cream and chives, served with artisan bread and butter	£4.00	CHICKEN STRIPS Crispy fried chicken strips with garlic mayonnaise	£5.00
KING PRAWN LOLLIPOPS Crispy fried tempura-battered king prawns served with sweet chilli sauce and baby gem lettuce	£5.75		

MAINS

FISH AND CHIPS Hand-battered cod fillet, chips, your choice of garden or mushy peas and tartare sauce <small>Add curry sauce, pickled onion and a slice of either brown or white bread with butter to your fish & chips for £2.50</small>	£11.50	CHEESE & BACON BURGER A soft glazed bun filled with iceberg lettuce, burger sauce, chopped gherkin and onion and a British beef rib steak burger topped with a burger cheese slice, honey-glazed bacon and tomato ketchup. Served with fries and BBQ sauce	£11.00
BATTERED HALLOUMI & CHIPS Hand-battered halloumi, chips, your choice of garden or mushy peas, lemon and tartare sauce	£9.50	VEGGIE BURGER (V) A soft glazed bun filled with iceberg lettuce, mayonnaise and chopped gherkin and onion, topped with a quinoa, smoked Cheddar and BBQ chipotle burger, garlic mayonnaise and pea shoots. Served with fries and BBQ sauce	£10.50
SCAMPI & CHIPS Breaded scampi tails, your choice of garden or mushy peas, tartare sauce and lemon, served with chips	£9.50	LEMON PAPRIKA CHICKEN BURGER A soft glazed bun filled with iceberg lettuce, burger sauce, chopped gherkin and onion and a honey and mustard 'slaw, topped with a lemon and paprika-marinated chicken breast, avocado and tomato ketchup, served with fries and BBQ sauce	£12.00
10oz SIRLOIN West Country sourced steak served with a grilled tomato, a grilled flat mushroom, onion bloomer and chips <small>Add peppercorn & mushroom sauce for £1.50</small>	£17.00	MOVING MOUNTAINS® B12 BURGER (VG) A soft glazed bun filled with iceberg lettuce, chopped onions and gherkins and vegan mayo, topped with a plant-based meat-free burger, Violife grated mature and tomato ketchup, served with BBQ sauce and topped nachos	£10.50
10oz HORSESHOE GAMMON STEAK Topped with a maple-flavour mustard and apple glaze and a free-range fried egg, served with a grilled tomato, beer-battered onion rings, button mushrooms and chips	£11.50	THREE-CHEESE & POTATO PIE (V) A creamy triple cheese and chive sauce, packed with diced potatoes and onions in cheese and chives shortcrust pastry. Served with buttered mash, seasonal vegetables and red wine gravy	£10.50
BAKED LASAGNE Minced beef and pork in a red wine ragù with smoked bacon between layers of egg pasta topped with a creamy cheese sauce, served with garlic artisan bread	£8.50	STEAK & ALE PIE Slow-cooked beef steak with caramelised onions and a rich ale gravy in a shortcrust pastry, served with buttered mash, seasonal vegetables and red wine gravy	£11.00
MAC 'N' CHEESE (V) Creamy macaroni cheese topped with extra cheese and grilled for extra gooeyness, served with artisan garlic bread	£8.00	CHICKEN CURRY PIE Diced chicken in curry sauce encased in pastry, served with buttered mash, seasonal vegetables and red wine gravy on the side	£11.00
SLOW-COOKED LAMB SHANK Tender slow-cooked lamb shank in a red wine and rosemary gravy, served with sweet potato buttery mash and seasonal vegetables	£13.50	CHICKEN, LEEK & BRIE PIE Chicken and buttered leeks in a cheesy Brie sauce encased in pastry, served with buttered mash, seasonal vegetables and red wine gravy on the side	£11.00
SMOTHERED CHICKEN Roast 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	£11.00	RED LENTIL DHAL CURRY (VG) Lightly spiced vegan red lentil dhal curry with chickpeas, cauliflower and butternut squash, with cauliflower rice, an Indian chapati, pomegranate seeds, and a cool vegan dip	£10.50
QUORN® SAUSAGE & MASH Grilled Quorn® sausages served with buttery mashed potatoes, seasonal vegetables and a rich red wine onion gravy	£8.50	THAI VEGETABLE CURRY (VG) Thai coconut curry with cauliflower, green beans, mangetout and peppers, served with basmati rice	£10.50
CHICKEN SKEWER Served with garlic and herb butter and a choice of fries or with a fresh avocado, soya bean, tomato and crispy onion dressed mixed side salad	£12.00	VEGAN QUINOA CHILLI (VG) Served with spicy rice, tortilla chips, guacamole, vegan mayonnaise and garnished with spring onions	£10.50
GRILLED LEMON SOLE With asparagus, roasted baby potatoes, slow-roast tomatoes and a pesto white wine sauce	£13.50		
BUTTERMILK FRIED CHICKEN BURGER A soft glazed bun filled with iceberg lettuce, mayonnaise, chopped gherkin and onion and a buttermilk chicken breast, topped with a burger cheese slice, honey-glazed bacon and garlic mayonnaise. Served with fries and BBQ sauce	£11.00		

DESSERTS

APPLE PIE (V) Served warm with either custard, cream, or ice cream with fresh raspberries and strawberries	£4.00	BREAD & BUTTER PUDDING (V) Served warm with either custard, cream, or ice cream with fresh raspberries and strawberries	£4.00
BAKED CHEESECAKE (V) Creamy vanilla-flavour cheesecake on an oatly biscuit base, accompanied with strawberries and vanilla ice cream	£4.00	VEGAN CHOCOLATE ORANGE-TORTE (VG) Brownie base topped with chocolate orange-style mousse and chocolate crumb, served with chocolate-flavoured sauce and vanilla non-dairy iced dessert	£4.00
VANILLA NON-DAIRY ICED DESSERT (VG) With strawberry garnish and fresh mint	£4.00		

SIDES

CHIPS (V)	£3.00	BEER-BATTERED ONION RINGS (V)	£3.00
FRIES (V)	£3.00	SEASONAL VEGETABLES (V)	£3.00
SWEET POTATO FRIES (V)	£3.50	SIDE SALAD (VG) Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon and olive oil dressing	£3.00
GARLIC ARTISAN BREAD (V)	£3.00		
BUTTERY MASHED POTATO (V)	£3.00		

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.