# No Gluten-Containing Ingredients Menu

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

See our main menu for prices

Mains

#### Lamb Shank

In a red wine & mint gravy, served with buttery chive mashed potato and Tenderstem® broccoli. 1409 kcal

### House Salad (VG)

With fresh rocket, spinach, mangetout, cucumber ribbons, red onion, roasted peppers, Tenderstem® broccoli, peas, slow-roasted tomatoes and a lemon & olive oil dressing. 201 kcal

#### Chicken & Chorizo

Grilled chicken breast served with smashed baby potatoes, spinach and a chorizo, chilli & tomato sauce. 498 kcal

#### Smoked Haddock Florentine Fishcake

Baked breaded haddock fishcake with a creamy oozing cheese & spinach centre, served on a bed of mixed salad with a lemon & olive oil dressing. 429 kcal

On the Side

Dauphinoise Potatoes (V) 265 kcal Dressed Side Salad (VG) 100 kcal

Something Sweet

Vanilla Ice Cream (V) 347 kcal Vanilla Non-Dairy Iced Dessert (VG) 405 kcal

# Vegan & Vegetarian Menu

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To Start

## Bread & Olives (VG-M)

Tomato & oregano focaccia with mixed marinated olives and slow-roasted tomatoes. 533 kcal

#### Three Cheese Mushroom Bruschetta (V)

Lightly toasted focaccia topped with grilled flat mushrooms in a creamy mozzarella, Taw Valley Cheddar & Stilton® sauce. 716 kcal

## Crispy Sweet Potato Falafel (VG-M)

With quacamole, roasted peppers and Tenderstem® broccoli, served with toasted focaccia and drizzled with Sriracha Pub Classics

## Sweet Potato, Beetroot & Leek Tortelloni (VG-M)

With tomato & chilli sauce, spinach, roasted peppers and slow-roasted tomatoes, finished with crumbled feta-style Sheese®. 684 kcal

## House Salad (VG)

With fresh rocket, spinach, mangetout, cucumber ribbons, red onion, roasted peppers, Tenderstem® broccoli, peas, slow-roasted tomatoes and a lemon & olive oil dressing. 201 kcal

Top with crispy sweet potato falafel (VG) +137 kcal

Tomato, Mozzarella & Avocado Sandwich (V) Available Mon-Sat until 4pm With chives and mayo, served in soft tomato & oregano focaccia, accompanied with seasoned skin-on fries and a dressed salad garnish. 1323 kcal

On the Side

Chunky Chips (V) 390 kcal or Seasoned Skin-On Fries (V) 398 kcal

Beer-Battered Onion Rings (V) 397 kcal

Dauphinoise Potatoes (V) 265 kcal

Garlic Bloomer Bread (V) 452 kcal

◆ Add cheese +179 kcal

Dressed Side Salad (VG) 100 kcal

Seasonal Veg (VG) 167 kcal

Signature Cauliflower Cheese (V) 197 kcal

Something Sweet

## Chocolate Crème Brûlée Fondue (V)

With a NUTELLA® chocolate hazelnut filling, served with fresh strawberries and rich brownie chunks for dipping. 600 kcal

## S'mores Chocolate Brownie (V)

With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Lotus Biscoff biscuit crumbs, served with a red cherry compote and vanilla ice cream. 638 kcal

Crumble of the Day (VG)

Today's flavour of classic crumble 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 Sponge (VG)

Served with toffee sauce and dairy-free custard 465 kcal or vanilla non-dairy iced dessert 520 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.

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), DRINK The products and oners 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 for any reason, you're not become with recurrent to the form of the current transfer of the c SENSIBLY great customer service, are retained by them. 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.