

2/3 COURSE — DINING —

2 COURSE £15.95 P.P. 3 COURSE £19.95 P.P.

STARTERS

HAM HOCK TERRINE

Ham hock & pea terrine with toasted artisan bread & red onion marmalade

SOUP OF THE DAY (V)

Finished with fresh cream and chives, served with artisan bread & butter

MAINS

GLOUCESTER OLD SPOT SAUSAGE AND MASH

With buttery mashed potatoes, peas and a rich red wine onion gravy

HALLOUMI & ASPARAGUS SALAD (V)

Halloumi & asparagus on a layered celery and slow-roasted tomato mixed salad with a lemon olive oil dressing

FISH AND CHIPS

Hand-battered cod fillet, chips, your choice of garden or mushy peas and tartare sauce

SMOTHERED CHICKEN

Chicken breast topped with honey-glazed bacon, Taw Valley mature Cheddar and sticky BBQ sauce, served on vodka Bloody Mary ketchup with grilled tomato and chips

STEAK & ALE PIE

Slow-cooked beef steak with caramelised onions & a rich ale gravy in a shortcrust pastry, served with buttered mash, peas and red wine gravy

DESSERTS

CHOCOLATE-ORANGE TORTE (VG)

Brownie base topped with chocolate orange-style mousse and chocolate crumb, served with chocolate-flavoured sauce and a vanilla non-dairy ice scoop

APPLE PIE (V)

Served warm either with custard, cream, or ice cream with fresh raspberries & strawberries

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. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians, (VG) Suitable for vegans, (VG-M) Suitable for vegans, however produced in a factory which handles milk and/or egg, with a 'may contain' warning. Buffets are for a minimum of 10 people. These packages are available through pre-order only and may require a deposit or full payment to secure the booking. Please discuss with management at the time of booking. Management reserves the right to withdraw/change offers (without notice). Please refer to our full terms and conditions on our website www.stonegatepubs.com/terms-conditions.