

# starters

**Homemade soup** V / \*GF / \*DF £6.50  
Freshly made using seasonal ingredients. With crusty bread\*.

**Garlic bread** V / \*GF / \*DF £3.50  
Two pieces of home-baked ciabatta\* smothered in garlic butter\*.

**Cheesy garlic bread** V / \*GF £4.50  
Indulgent garlic ciabatta\*, smothered with Cheddar & mozzarella cheese and grilled.

**Breaded Camembert** V £9  
In a crispy coating, served with Cumberland sauce.

**Garlic mushroom bruschetta** £9.50  
V / \*GF / \*DF

A medley of mushrooms with onions, sautéed in garlic butter\*, & finished with cream. Served with rocket on griddled sour-dough bread\*.  
add stilton +£1.50

**Artizan bread & olives** V / \*DF / \*ses £7  
Selection of home-made breads\*, warmed & served with mixed olives, tapenade, balsamic & olive oil.  
add griddled halloumi +£4

**Tempura veg** Vg / DF / GF / ses £9  
Crisp & spicy tempura vegetables, with a sticky asian sauce, and carrot & cucumber ribbon salad.

# mains

**Beyond meat 'cheeseburger** £16  
Vg / DF / \*GF bun available (not vegan)

Succulent plant-based patty with vegan smoked cheese, lettuce, tomato, pickled gherkin & vegan garlic aioli, served in a burger bun\*, with chips\* and vegan slaw.

**Halloumi burger** V / \*GF £15  
Southern-fried halloumi\*, sun-dried tomatoes, rocket & chipotle & lime mayo in a brioche bun\*, with chips & slaw.

**Sweet potato, chickpea, spinach & peanut curry** V / GF / DF / nuts £13.50  
Vegetables cooked with aromatic herbs and warm curry spices, cooked in a delicious rich tomato, coconut and peanut butter sauce. Served with rice.  
small plate £11 regular plate £13.50

GF gluten-free	V vegetarian
*GF gluten-free option	Vg vegan
*DF dairy-free option	nuts contains nuts
	ses contains sesame
*many of our dishes can be prepared with gluten-free or dairy-free substitutions. Please ask your waitstaff for details.	

**Pytchley paté** \*ses £9  
Deliciously smooth homemade chicken liver paté made to our Chef's own recipe, with seeded\* & white toast, Cumberland sauce and crudities.

**Pytchley mushrooms** £9  
Stuffed with our famous homemade chicken liver paté & crispy breadcrumb coating, served with garlic mayonnaise.

**Belly bites** GF / ses £9  
Tasty bites of chilli-salt pork belly, with a sticky asian sauce, served with carrot & cucumber ribbon salad.

**Southern fried chicken strips** ses £8.50  
Crispy coated chicken breast strips, with Asian slaw & sticky soy dip.  
Hot n' spicy, with chipotle & lime mayo £8.50

**Smoked salmon paté** \*GF / \*ses £9  
A rustic homemade paté of smoked salmon & mackerel, cream cheese, lemon & dill. Served with seeded\* & white toast\*

**Prawn cocktail** \*GF / \*DF / \*ses £9  
A traditional favourite with Marie-Rose sauce\* & buttered seeded bread\*\*.

chip up your starter ... +£3.50  
... go small-plate mains by adding chips & peas or skin-on fries & peas to any starter

**Homemade mushroom & cashew nut stroganoff** V / GF / \*DF / nuts £14.50  
A medley of mushrooms and cashews in a creamy\* paprika sauce. Served with rice. \*specify if vegan  
small plate £11 regular plate £14.50

**Risotto** V / GF / \*DF £14  
Check out our weekly specials menu for this week's recipe.  
add breast of chicken or ham\* +£4  
add salmon or prawns\* +£5

**Caesar salad** \*GF / \*V / \*DF £14.50  
Crispy cos lettuce, homemade herbed croutons & Grana Padano cheese.  
with halloumi, or breast of chicken & bacon\* or southern-fried chicken & bacon\*

## PUB CLASSICS

Pub classics and burgers may not always be available on busier Sundays. Please ask your waitstaff when you visit.

**Homemade steak & ale pie**  
Succulent braised steak, topped with a shortcrust pastry pie crust, served with chips, peas & a mini pan of gravy.  
small plate £11 regular plate £14.50

**Chicken Tenerife** \*GF / \*DF  
Chicken breast strips, sautéed in garlic butter\*, served with chips\* & peas.  
small plate £11 regular plate £14.50

**Homemade beef lasagne**  
Served with salad & garlic bread.  
small plate £11 regular plate £14.50

**Pork stroganoff** \*GF / \*DF  
Strips of lean pork loin, sautéed with onions, mushrooms, garlic & paprika finished with cream\* & caramelised\* apples. Served with tagliatelle.\*  
small plate £11 regular plate £14.50

**Lamb's liver** \*GF / \*DF  
Tender pieces of lambs liver, pan-fried\* with onions and gravy, served with creamy mashed potatoes\* and cabbage. Topped with crispy streaky bacon.  
small plate £11 regular plate £14.50

## FISH & SEAFOOD

**Fish n' chips** £17  
Hand-battered fillet of cod. With chips, garden or mushy peas, salad garnish, tartare sauce & wedge of lemon.

**Atlantic salmon fillet** \*GF / \*DF  
A generous fillet of salmon served one of two ways:  
with new potatoes, broccoli & green beans, and a chive hollandaise sauce; £17  
or topped with a sweet & zesty pistachio crust and served with sautéed potatoes, griddled cherry tomatoes & rocket. nuts £17

**Wholetail scampi**  
Crispy breaded scampi, served with chips, peas, salad garnish, tartare sauce & lemon.  
small plate £11 regular plate £14

**Luxury fish pie** GF  
Generous chunks of salmon, white fish, smoked haddock & prawns in a creamy dill sauce, topped with buttery mash. Served with medley of green vegetables.  
small plate £12 regular plate £14.50

# burgers

Our famous steak burgers are delicious as they come. But if you fancy a little extra, stack up your burger with extra toppings...

pimp it up... (price per topping)  
mushrooms, red onions, spicy arrabiata or houmous +£1  
bacon, cheddar, mozzarella, stilton, brie or halloumi +£1.50

**Pytchley burger** \*GF  
6oz burger £12 12oz mega-burger £16.50  
Our juicy chargrilled burgers are homemade with best British minced steak, served with sliced tomatoes & lettuce in a floured bun\*, together with chips\*, coleslaw and spicy BBQ sauce\*.

**Crispy chicken burger** £16  
A succulent southern-fried chicken breast, melted cheese & rocket in a brioche bun. With skin-on fries & Pytchley slaw.  
Hot n' spicy, with chipotle & lime mayo £16.50

**Burger of the week** - check out our blackboards for details of this week's special meat or chicken burger.

**Vegetarian/vegan burgers** - See veggie/vegan menu panel for full description of options available

as you like it...  
Swap chips for sweet potato fries +£1  
Swap chips and peas on any grill for buttered new potatoes and seasonal fresh vegetables +£2

## KIDS EAT-4-£8 DEAL

Especially for our younger diners aged 10 and under...

...main course with two sides + sweet treat or ice cream + a small glass of squash, cola, lemonade or milk.

Please advise us if your child has any allergies or intolerances.

<b>Mains</b> - choose one...	<b>Sides</b> - choose two...
Chicken fillet bites	Chips
Pork sausages	Skin-on fries
Pytchley quarter pounder	Mashed potatoes
Scampi	New potatoes
Ham & fried egg	Baked beans
Jacket potato	Peas
Mac n' cheese (no sides)	Garlic bread
	Cheese
	Crudities

## PYTCHLEY STEAKS

We take pride in offering only the most carefully sourced British steaks and meats, chargrilled to perfection and served with chips, peas and either a grill\* or salad garnish.

6oz rump steak	£14	18oz butterfly sirloin steak	£35
12oz rump steak	£20	24oz jumbo rump steak	£35
9oz sirloin steak	£20	12oz butterfly fillet steak	£42
8oz fillet steak	£29	Surf 'n turf (choice of steak +£6)	
10oz ribeye steak	£24	Your favourite steak, with the addition of golden wholetail scampi, lemon wedge & home-made tartare sauce.	
16oz T-bone	£28		

Our Great British beef is packed full of flavour, so we choose not to salt our steaks prior to chargrilling. Pytchley steak seasoning, salt & pepper is provided at table so that you can season to your personal preference.

## PYTCHLEY FLEXI-DOUBLE-DEALS

For quality and value our renowned steak double-deals for two are hard to match. \*Fillet steaks interchangeable with rib-eyes for £50, \*\*sirloins with rumps for £43 - choose one of each, or both eat the same.

All meals for two include Pytchley peppercorn sauce and two regular glasses of red, white or rosé house wine.

2x 6oz fillet steaks*	£50	2x 10oz rib-eye steaks*	£50
2x 9oz sirloin steaks**	£43	2x 12oz rump steaks**	£43
2x 6oz rump steaks	£32		

## Pytchley Flat Iron £22

Premium 10oz Flat Iron Steak - marinated with garlic & herbs, chargrilled medium rare & served carved. With tenderstem broccoli, grilled cherry tomatoes, dauphinoise potatoes & chilli hollandaise sauce.

# charagrills

## PYTCHLEY GRILLS

\*Our steaks & grills are naturally gluten-free. Grill garnish consists of a grilled portobello mushroom & onion ring. Please let your waitstaff know if you are allergic or intolerant to gluten - we will replace the onion ring with grilled tomato, & your chips will be fried in a separate fryer.

**Pytchley mixed grill** £30  
A huge meat feast... 6oz rump steak chargrilled to your liking, served alongside a lamb chop, gammon steak, pork loin, 95% pork sausage, fried egg with chips, peas and a grill garnish\*.  
small plate £12 regular plate £16.50

**Lamb chops**  
Succulent British chargrilled chops with chips, peas & minty gravy.  
small plate (x2) £16 regular plate (x3) £21  
swap chips & peas for creamy mash, steamed vegetables & minty gravy +£2.50

**Gammon steak**  
Deliciously thick slice of best honey-roast gammon chargrilled & served with chips, peas and either chargrilled pineapple or a fried egg, and a grill garnish.  
small plate £12 regular plate £16.50  
add a wedge of melted brie +£1.50

perfect with steaks & grills...  
Pytchley peppercorn sauce +£3  
a melting disk of flavoured butter (see sides) +£1.50

# sides

## SIDE & EXTRAS

Many of our sides can be prepared dairy-free or gluten-free. Specify at the point of order, and please allow extra time on busy days.

Pytchley peppercorn sauce £3  
Truffle / stilton & chive / garlic / herby lemon & caper butter GF £1.50  
Garlic bread \*GF / \*DF £3.50  
Cheesy garlic bread \*GF £4.50  
Sautéed mushrooms GF / \*DF £4  
Battered onion rings DF £3.50  
Pytchley slaw / Cajun slaw \*DF £2.50  
Sautéed tenderstem with garlic & chilli GF / \*DF £4  
Dauphinoise potatoes GF £6  
Mac n' cheese £6  
Grilled vine tomatoes with rocket & balsamic GF / DF £5  
Griddled halloumi GF £4  
Sauté potatoes, or buttered new potatoes GF / \*DF £3.50  
Side of chips/skin-on fries \*GF / DF £4  
Sweet potato fries \*GF / DF £5

## Special diets, allergies and intolerances

Please ensure that you advise us of any allergies at the time of order so this can be highlighted on your order.

Many of our dishes can be adapted to suit vegetarian, dairy-free, vegan or gluten-free diets. Please enquire at the point of order & note that during our busiest times special requests may take a little longer to prepare. Our food is cooked on the premises, & every possible effort is made to reduce the risk of cross-contamination in our kitchens, including the use of separate equipment, fryers & utensils.

Guests with severe allergies are asked to assess their own level of risk.

A full list of all major allergens present in each of the dishes on our menu is available should you require clarification.

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seriously good value...

### CHEF'S SPECIALS

Ask to see this week's Special's Menu which make the most of seasonal and locally-sourced produce. Menu includes fish, vegetarian and vegan dishes as well as our Burger & Risotto of the Week

### LIGHT LUNCH DEAL TWO COURSES £13.50

Our popular Light Lunch Deal changes fortnightly offering a choice of modestly-portioned Chef's Specials & Pytchley classics together with a choice of starter or pud. Available until 3pm, Mon-Fri.

2for£22  
THURSDAYS

Double-up & enjoy two main courses from our Chef's Specials Menu for only £22 every Thursday from mid-day. Dine-in only.

### KIDS EAT-FOR-£8 MAIN, DESSERT & A DRINK

Great value for families, our Kids Eat-for-£8 meal deal is perfect for our younger diners (10 and under).

### TEA-TIME TREATS

One kid's meal free (from the under 10s menu) with every adult main course ordered. From 4pm-6pm, Monday to Friday.

KIDS EAT FREE

### EAT AT HOME

You can still enjoy your Pytchley favourites at home. Takeaways available everyday 12pm-8pm. All collections discounted by 10%. Deliveries available (10 mile radius of West Haddon) Fridays, Saturdays & Sundays.

www.thepytchley.co.uk  
01788 510426

# SUNDAY MENU

Available from 12pm - 7.30pm

On Sundays our delicious home-cooked traditional roasts are available all day, in addition to steaks, fish, Chef's weekly specials and vegetarian options. Starters and sides are also offered - plus our children's menu, so there should be something for everyone!

Please note that Pub Classics and Burgers may not be available during peak times on Sundays.

## THE PYTCHLEY SUNDAY ROAST

We source only the finest quality British meats. Our joints are slow-roasted on the premises and carved to order. All roasts are served with home-made Yorkshire pudding\*, roasted potatoes, cauliflower cheese\* & bottomless rich meaty gravy. Accompanying roasted or steamed vegetables change seasonally.

### Loin of pork \*GF

With sage & onion stuffing, crispy crackling & apple sauce

small plate £12.50 regular plate £15

### Leg of lamb \*GF

Rolled & boned, slow-roasted and served with mint sauce.

small plate £15 regular plate £17.50

### Pytchley nut roast

V / contains nuts / GF

Mixed nuts & seeds, lentils, onions, celery, cheddar, mushrooms, thyme & parsley.

Served with veggie gravy.

small plate £12 regular plate £14.50

### Nut crumble tart £15

Vg / contains nuts

Crisp vegan pastry case filled with mixed nuts, julienne roots & cranberry, with a seed crumble topping. With Sunday veg & veggie gravy.

\*No vegan/dairy-free yorkie/cauli-cheese option

### Breast of turkey \*GF

With sage & onion stuffing, pig-in-blanket & cranberry sauce

small plate £12.50 regular plate £15

### Best topside of beef \*GF

Roasted medium rare, with horseradish sauce

small plate £15 regular plate £17.50

### The Pytchley mega roast \*GF £21

A generous trio of roasted meats - choose three of beef, lamb, pork or turkey served with all the trimmings & rich meaty gravy.

### Mini roast \*GF £8

Perfect for our younger diners (under 10s), one slice of succulent roast meat, one roast potato, yorkie\*, peas and gravy\*.

\*GF options include home-made gluten-free yorkie and gluten-free cauliflower cheese

## ++ PYTCHLEY ROAST BAPS ++

Beef & horseradish £8.50 Lamb & mint sauce £8.50

Roast pork, stuffing & apple sauce £7 Turkey breast, stuffing & cranberry sauce £7

## SUNDAY EXTRAS

Cauliflower cheese *GF	£4	Side of pigs in blankets	£3.50
Seasonal steamed vegetables	£4	Mega-piggye	£4.50
Roast potatoes	£3.50	extra large butcher's cumberland sausage, wrapped with fresh sage & smoked streaky bacon	
Dauphinoise potatoes	£6	Pork crackling & apple sauce	£2.50
Extra Yorkshire pud *GF	£1.50		

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GREAT BRITISH FOOD

# Breakkie

## PYTCHLEY BREAKFAST

Continental and Full English breakfast is served 7am-11am (until 10am on Sundays)

Breakfast is included in B&B rates for Pytchley hotel guests, & includes a selection of cereals, bread, fresh fruit & juice, together with brown or white toast & preserves, & a range of Twinings teas or fresh coffee.

For non-resident diners we offer a range of breakfast options which are chargeable as shown. All breakfast options include a glass of orange or apple juice.

Gluten-free and dairy-free alternatives are available on request.

## GRILLED BREAKFAST

Full English \*GF / \*DF £13

Make your selection from any or all of the following:

Grilled butchers sausages GF  
Smoked back bacon  
Black pudding  
Free-range eggs (fried, scrambled or poached)  
Baked beans  
Sautéed mushrooms  
Grilled tomatoes  
White or brown toast

Vegetarian breakfast V / \*GF / \*DF £13

Make your selection from any or all of the following:

'Beyond-meat' sausages GF / DF  
Free range eggs (fried, scrambled or poached)  
Grilled halloumi  
Baked beans  
Sautéed mushrooms  
Grilled tomatoes  
White or brown toast

## ++ EARLY STARTER ++

Breakfast baps & carry-out coffees are available for take-away - for residents & drop-in guests

## HOT DRINKS

Cappuccino	£3.50
Latté	£3.50
Latté macchiato	£3.50
Americano	£3.20
Espresso	single £2.20 double £2.60
Espresso macchiato	£2.30
Flat white	£3.50

Smoked salmon \*GF / \*DF £11

With poached or scrambled eggs, brown, white or seeded toast.

Avocado toast \*GF / \*DF £9

Smashed with lime & chilli, on toasted sour dough with rocket & cherry tomato, & a poached egg.

Eggs benedict \*GF £9

Toasted English muffin, hand-carved honey-roast ham, poached eggs, hollandaise sauce & rocket.

veggie option - swap ham for sautéed mushrooms & spinach

Eggs royale \*GF £11

Toasted English muffin, smoked salmon, poached eggs, hollandaise sauce & rocket.

Mushrooms on toast \*GF / \*DF £8

Mushrooms sautéed in butter, on toasted sour dough.

Baked beans on toast \*GF / \*DF £6

Bacon or sausage bap \*GF / \*DF £5.50  
or vegan sausage

Breakfast bap \*GF / \*DF £8

Grilled back bacon, sausage & a fried egg.

Toast \*GF / \*DF £3

Two slices of white or brown toast, with butter, & marmalade, jam or honey.

Hot chocolate regular £3.50 luxury £4.50  
Mocha £3.60

Pot of tea £3  
Tea for two £4

Twinings: Breakfast tea, Earl Grey, Peppermint, Chamomile, Green Tea, Lemon & Ginger, Strawberry & Raspberry,

Dairy-free alternatives to milk available

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# MENU

