

PLEASE ORDER AT THE BAR...

It couldn't be easier - note your table number, make your selections from this menu or our specials blackboard, then place your order and pay, or open a tab, at the bar.

Smaller appetite? - our small plate options are still generous by any other pub's standards (and there may still be room for a delicious pud!).

STARTERS

Homemade soup £4.95 ✓vegetarian ✗gluten-free option available
Freshly made using seasonal ingredients, and served with crusty bread.

Breaded camembert £5.95 ✓vegetarian
In a crispy breaded coating, served with cumberland sauce.

Garlic mushrooms £4.95 ✓vegetarian ✗gluten-free option available
Fresh mushrooms sauteed in garlic butter and served with ciabatta bread.

Pytchley mushrooms £5.75
Stuffed with our famous homemade chicken liver paté and crispy breadcrumb coating, served with garlic mayonnaise and a garnish of tomato, cucumber and fresh mixed leaves.

Pytchley paté £5.75
Deliciously smooth homemade chicken liver paté made to our Chef's own recipe, with toast, cumberland sauce and a garnish of tomato, cucumber and fresh mixed leaves.

Smoked Haddock Fishcakes £6.50
Mini homemade Smoked haddock fishcakes, served with creamy horseradish mayonnaise, and a garnish of tomato, cucumber and fresh mixed leaves.

Calamari £6.95
Succulent squid, crisply fried in Panko breadcrumbs, served with sweet chilli dipping sauce, a wedge of lemon and a fresh salad garnish.

New Zealand mussels £5.95
Mussels served hot in their shells, with garlic butter and a cheesy breadcrumb topping. Accompanied with sweet chilli dip and a garnish of tomato, cucumber and fresh mixed leaves.

Smoked salmon £6.95 ✗gluten-free option available
Served with buttered brown bread, capers, creamy horseradish mayonnaise and a fresh salad garnish.

Prawn cocktail £6.95 ✗gluten-free option available
A traditional favourite with marie-rose sauce and buttered brown bread. cumber and fresh mixed leaves.

SHARING PLATES

Our sharing platters are proving to be a huge hit with our guests - all are great value, and are perfect to share as a starter, or as an alternative to a main course for one.

Pytchley Tasting Platter £14.50
Pytchley mushrooms, breaded camembert, garlic chicken strips, Pytchley paté, onion rings, Pytchley sausage, garlic ciabatta bread and a side of caesar salad. Comes with creamy garlic mayonnaise and cumberland dipping sauce.

Seafood Tasting Platter £14.50
Mini smoked haddock fishcakes, smoked salmon, calamari, chilli/lime & coriander prawns, New Zealand mussels, wholetail scampi, warm ciabatta bread and a mixed side salad. Served with lemon wedges, homemade tartare sauce and sweet chilli dipping sauce.

PYTCHLEY GRILLS

We are proud to offer only the most carefully sourced best British steaks and meats, chargrilled to perfection and served with chips, peas and a grill garnish. Our deliciously rich and flavoursome sauces are perfect accompaniments to your chargrilled steak, chops or burgers. Choose from Pytchley peppercorn sauce, stilton and chive sauce, or creamy white wine, honey and grainy mustard sauce

PYTCHLEY FLEXI-DOUBLE-DEALS

Our renowned steak double-deals for two are now even more flexible. *Fillet steaks interchangeable with rib-eyes for £39, **sirloins with rumps for £33 - choose one of each, or both eat the same. All meals for two include pepper sauce and two large glasses of red, white or rosé house wine.

2x 8oz fillet steaks* £40 2x 12oz rib-eye steaks* £40
2x 9oz sirloin steaks** £34 2x 12oz rump steaks** £34

6oz rump steak	£9.95	12oz ribeye steak	£18.50
12oz rump steak	£15.50	18oz butterfly sirloin steak	£27.95
9oz sirloin steak	£15.50	24oz jumbo rump steak	£27.95
8oz fillet steak	£18.50	16oz butterfly fillet steak	£34.95
Surf 'n turf (steak + £4.50)		Pytchley belly-buster	£41.95
Your favourite steak, with the addition of golden whole tail scampi & tartare sauce.		An unbelievably whopping 48oz rump steak, served with a heap of onion rings, grilled mushrooms, chips and peas!	

Pytchley mixed grill £18.50

Fantastic value! A 6oz rump steak, served alongside a lamb chop, gammon steak, pork loin and Pytchley pork sausage, topped-off with a fried egg. Served with chips, peas and grill garnish.

Chargrilled lamb chops - with chips, peas and salad garnish.

small plate (x1) £7.50 large plate (x3) £14.95

or with new potatoes, seasonal vegetables and minty gravy +£1

Gammon steak - deliciously thick slice of best honey-roast gammon chargrilled and served with chips, peas and either chargrilled pineapple or fried egg.

small plate £7.95 large plate £12.50

Chargrilled pork loin - with chips, peas and salad garnish.

small plate £7.50 large plate £11.95

or with new potatoes & seasonal vegetables +£1

Pytchley burger* - a juicy chargrilled burger, homemade with best British minced beef served with chips, peas and salad garnish.

6oz burger £7.25 12oz mega-burger £10.50

Cajun chicken burger* £9.95

Succulent butterflied & spiced chicken breast, with lettuce, tomato & creamy mayonnaise. Served with chips, peas and salad garnish.

**Stack up your burger with the following extras: choose from cheddar, stilton or mozzarella cheese, bacon, mushrooms, OR onions. Add £1 per topping*

Pytchley sausages - handmade to our own recipe using 97% lean pork.

Choose either creamy mash, vegetables & onion gravy, or chips peas and a fried egg.

small plate £6.75 large plate £9.50

SALADS

Chicken caesar salad

Crispy cos lettuce, homemade herbed croutons, Italian Grana Padano cheese, pan-fried strips of chicken breast and bacon bits with a creamy caesar dressing.

small plate £7.00 large plate £10.50

Smoked salmon & prawn salad £11.95

A generous plate of Scottish smoked salmon & prawns, served with fresh mixed salad, creamy marie rose dressing & buttered brown bread.

MAIN DISHES

Chicken Tenerife ~~X~~ *gluten-free option available*

Succulent strips of chicken breast, sautéed in garlic butter, served with chips, peas & salad garnish.

small plate £7.25 large plate £10.50

Pytchley mushrooms £9.50

Stuffed with our famous homemade chicken liver paté and crispy breadcrumb coating, served with garlic mayonnaise, chips, peas and salad garnish.

Homemade beef lasagne - served with chips, peas & salad garnish.

small plate £7.50 large plate £10.50

Homemade steak & ale pie - served with chips, peas & salad garnish.

small plate £7.50 large plate £10.50

Homemade chilli con carne - served with rice. ~~X~~ *gluten-free*

small plate £6.75 large plate £9.95

Prawn or chicken stir-fry - large prawns or strips of chicken breast, stir-fried with crunchy fresh vegetables, served with noodles & oyster sauce.

small plate £6.95 large plate £9.95

~~X~~ *gluten-free option with rice - please specify*

Risotto of the day £9.95 *vegetarian* ~~X~~ *gluten-free*

Deliciously creamy arborio rice, prepared with onions, garlic, white wine, vegetable stock and Italian Grana Padano cheese. Made to order to the recipe of the day. Ask your waitstaff for details.

with chicken, salmon or prawns £13.50

VEGETARIAN DISHES

Homemade mushroom & cashew nut stroganoff ~~X~~ *gluten-free*

Fresh mushrooms and cashews in a creamy paprika sauce. Served with rice.

small plate £6.75 large plate £9.95

Broccoli & cheese bake £9.25

Florets of broccoli cooked in a creamy cheese sauce, topped with sliced potatoes and grated cheese. Served with salad and crusty bread.

fishies SEAFOOD & FISH

Medley of seafood with oriental dressing £15.50 ✕ *gluten-free*
Fillets of seabass and scotch salmon, together with a medley of large prawns and New Zealand mussels, on a bed of wilted spinach and spring onions,
Served with sauté potatoes, and a warm sweet chilli, ginger and lime dressing.

Scotch salmon fillet ✕ *gluten-free*
A generous fillet of scotch salmon topped with a lemon and chive butter sauce.
Served with new potatoes and a choice of salad or steamed seasonal vegetables.
small plate £9.50 large plate £14.50

Smoked Haddock Fishcakes £9.95
Mini homemade smoked haddock fishcakes, served with new potatoes, salad and creamy horseradish.

Wholetail scampi
Served with chips, peas & salad garnish, tartare sauce & lemon.
small plate £7.25 large plate £9.95

Hand-battered cod
Served with chips, peas & salad garnish, tartare sauce & lemon.
small plate £7.25 large plate £9.95

Today's blackboard specials
Check our seasonal specials blackboard for the Chef's dishes of the day.

SIDE ORDERS & EXTRAS

Caesar salad	£3.95	Pytchley peppercorn sauce	£2.50
A side bowl of crisp cos lettuce, croutons, Grana Padano cheese & creamy caesar dressing.		Stilton & chive sauce	£2.50
Mixed salad	£3.95	White wine, honey & grainy mustard sauce	£2.50
A side bowl of lettuce & fresh mixed leaves, tomatoes, peppers & cucumber.		Onion rings	£2.50
Bowl of chips, new potatoes <u>or</u> jacket potato	£2.95	Mushrooms	£2.50
		Garlic ciabatta bread	£2.50
		Chelsey garlic bread	£3.50

ALLERGENS

Please advise your waitstaff if you have any special dietary requirements, so that any intolerances and allergies can be noted on your order. Wherever possible we will be able to advise you on allergen-free alternatives. Our dishes are home-cooked and prepared on the premises, so whilst we make every possible effort to reduce the risk of cross-contamination in our kitchens, we cannot guarantee that our dishes are 100% free from allergens.

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

GREAT BRITISH FOOD
ALL DAY - EVERY DAY

In addition to our all-day '**Small Plate**' options, the following menu specials are available before 5pm on Mondays to Saturdays and offer fantastic value to guests wishing to make the most of quieter periods.

TWO-COURSE BLACKBOARD SPECIALS

Our daily blackboard makes the best use of seasonal and locally sourced ingredients wherever possible. Choose a regular or small-plate main course from our

Chef's specials blackboard
and get either a starter or dessert free!

Available from midday to 5pm, Monday to Saturday.

Pytchley Children's Menu

Especially for our youngest diners aged 10 and under.

* Main course with chips & peas or beans +
choice of character ice-cream +
small lemonade, coke or squash

£5.95

* Pytchley sausages * Homemade burger
* Chicken fillet bites * Homemade fishcakes

In addition to this fixed-price deal, our extensive selection of 'Small Plates' from our main menu offers a wide choice for all our junior guests.

SUNDAY ROAST

THE PYTCHLEY
SUNDAY ROAST

In addition to our extensive main menu, our renowned Sunday roast is available all day from midday Sunday

Only the finest quality British meats are selected each week, from local suppliers wherever possible, then roasted to perfection, freshly carved and served to order with roasted potatoes, yorkshire pudding, gravy, freshly steamed seasonal vegetables and all the traditional trimmings.

Roast leg of lamb

The perfect roasting joint - tender lamb that has been specially selected for its flavour and succulence. Served with yorkshire pudding, gravy, roast potatoes, and freshly steamed seasonal vegetables. Optional mint sauce.

small plate £7.75 large plate £9.95

Roast loin of pork

All our pork is chosen for best possible texture and flavour. Our roast pork comes with crispy crackling and sagey sausagemeat and onion stuffing, as well as the usual trimmings of yorkshire pudding, gravy, roast potatoes, and freshly steamed seasonal vegetables.

small plate £7.75 large plate £9.95

Roast breast of turkey

Moist, lean and tasty, our roast turkey is served with a chipolata bacon roll, yorkshire pudding, gravy, roast potatoes, freshly steamed seasonal vegetables, and sagey sausagemeat and onion stuffing.

small plate £7.75 large plate £9.95

Roast sirloin of beef

A Great British tradition, meltingly delicious beef served with yorkshire pudding, gravy, roast potatoes, and freshly steamed seasonal vegetables. Optional horseradish sauce or mustard.

small plate £9.95 large plate £12.95

Mixed roast

Not for the faint-hearted, the Pytchley mixed roast is a generous serving of beef, lamb and pork, and served with all the traditional trimmings.

small plate £9.75 large plate £14.75



DESSERTS, ICECREAMS & CHEESE

Ask to see our separate menu for details of seasonally changing puddings and cheeses.

LUNCH & SANDWICH MENU

Our restaurant stays open for light lunches, sandwiches and delicious hot food all day, from midday. The following are available in addition to our main menu until 5pm on Monday-Saturday.

Lunch LIGHTER LUNCHES

Homemade smoked haddock fishcakes £6.50

Mini homemade smoked haddock fishcakes, served with creamy horseradish mayonnaise and a garnish of tomato, cucumber and mixed fresh leaves.

Chicken caesar salad

Crispy cos lettuce, homemade herbed croutons, Italian hard cheese, pan-fried strips of chicken breast and bacon bits with a creamy caesar dressing.

small plate £7.00 regular £10.50

Smoked salmon & prawn salad £11.95 ✕ gluten-free option available

A generous plate of Scottish smoked salmon & prawns, served with fresh mixed salad, creamy marie rose dressing & buttered brown bread.

Prawn cocktail £6.95 ✕ gluten-free option available

A traditional favourite with marie-rose sauce and crusty brown bread.

Smoked salmon £6.95 ✕ gluten-free option available

Served with buttered brown bread, capers, creamy horseradish mayonnaise and a fresh salad garnish.

Pytchley ploughman's (ham, cheddar, stilton or brie) £8.50 ✕ gluten-free option available

A traditional platter served with pickles, salad and crusty bread.

Omelette £7.25 ✓ vegetarian* ✕ gluten-free option available

Made with three local-farm free-range eggs, served with chips and salad garnish.

with cheese*, mushrooms* or ham +£1 per filling

Smalls SMALL PLATES

Ask to see our main menu which includes a tempting range of starters and great home-made dishes offered in our regular generous portions, or in a 'Small Plate' option for the more modest appetite.

TWO-COURSE BLACKBOARD SPECIALS

Our daily blackboard makes the best use of seasonal and locally sourced ingredients wherever possible. Choose a regular or small plate main course from our

Chef's blackboard specials

and get either a starter or dessert free!

Available from midday to 5pm, Monday to Saturday.

LUNCH & SANDWICH MENU

In addition to our main menu, the following are available until 5pm Monday-Saturday. All sandwiches are triple-decker, freshly made-to-order and served with crisps and salad garnish. Choose from brown, white or gluten-free bread, french baguette or ciabatta.

Sandwiches

BAGUETTES, SANDWICHES, & CIABATTAS

6oz rump steak £9.50

optional extra fillings: cheese, fried onions or mushrooms +£1 per filling

Bacon, lettuce and tomato £5.75

Bacon, brie and red onion chutney £5.75

Pytchley pork sausage and onion £6.50

Chicken, bacon & mayonnaise £7.00

Cajun chicken & mayonnaise £7.00

Honey roast ham and tomato £5.50

Honey roast ham and cheese £5.95

Cheddar cheese and pickle £5.50 ✓vegetarian

Chicken caesar £7.00

Tuna mayonnaise £5.50

Prawn & marie rose £7.00

Smoked salmon & lemon mayonnaise £7.00

Spuds

JACKET POTATOES

Jacket potatoes are served with salad garnish.

Homemade chilli con carne £6.75 ✗gluten-free
with cheese +£1

Prawns and marie rose sauce £7.00 ✗gluten-free

Cheddar cheese £4.95 ✓vegetarian ✗gluten-free

Baked beans £4.95 ✓vegetarian ✗gluten-free
with cheese +£1 ✓vegetarian ✗gluten-free

Chicken, bacon & mayonnaise £7.00 ✗gluten-free

Tuna mayonnaise £5.50 ✗gluten-free

Ontheside

SIDES & EXTRAS

Chips £2.95

Mixed side salad £3.95

Small caesar salad £3.95

BREAKFAST MENU

*Continental and Full English breakfast is served 7am-midday, and is included in your overnight room tariff. Room only guests, or non-residents are welcome to enjoy continental and cooked breakfast at The Pytchley at an additional charge.**

Continental breakfast*

In addition to your choice of cooked breakfast, please help yourself to our selection of cereals, breads, fresh fruit and juice. You will be offered a choice of brown or white toast and preserves, Earl Grey, breakfast tea or fresh coffee.

PLUS

English breakfast*

Make your selection from any or all of the following:

grilled Pytchley sausages
smoked back bacon
blackpudding
local farm free-range eggs
baked beans
mushrooms
grilled tomatoes

or

Vegetarian breakfast*

Make your selection from any or all of the following:

local farm free-range eggs
baked beans
mushrooms
grilled tomatoes

Our eggs are all large, locally-sourced free-range eggs. Please specify to your wait-staff whether you would prefer them fried, poached, scrambled or soft-boiled. Our famous Pytchley sausages are made to our own recipe using 97% lean British pork.



or Continental breakfast + breakfast specials*

Smoked haddock and poached eggs
Smoked back bacon bap
Pytchley whole pork sausage bap
Breakfast bap - crispy back bacon, Pytchley sausage and a fried egg.



Eat-in breakfast baps are offered as an alternative to a full cooked breakfast, or carry-out baps are available for a breakfast on the run.

Bacon or Pytchley Sausage bap £3.95*

Freshly cooked to order with smoked back bacon, or Pytchley chipolatas.

Breakfast bap £4.95*

Crispy back bacon, Pytchley sausage and a fried egg.

*Non-resident guests will be charged £10 for continental & cooked breakfast, to include coffee or tea.
Baps for non-residents are charged as shown.