

LIGHT LUNCH DEAL TWO COURSES FOR £12.50

Available for dine-in from midday until 3pm, Monday to Friday

Perfect for the smaller appetite, a choice of small plate seasonal blackboard specials, together with a delicious pud.

Shepherd's pie *GF option

Savoury lamb's mince topped with creamy mashed potatoes. Serve with steamed greens & gravy*.

Chicken & pumpkin curry GF

Aromatic-spiced chicken, pumpkin, cherry tomatoes & onions, oven-roasted & finished with coconut cream & lime. With basmati rice.

Aubergine parmesan schnitzel contains seeds

Crisply-coated slices of aubergine, finished with parmesan & oven-baked. Served with spaghetti, cherry tomatoes, basil & rocket, with a side of forcaccia bread

Fish n' chips

Small-plate hand-battered cod fillet, with chips, homemade tartare sauce, peas & a wedge of lemon.

Spiced rhubarb crumble & custard*

GF / *Vg option

Banoffee meringue

Risotto of the week GF/ V/ DF-option*

LEEK & WILD MUSHROOM £13.50

Creamy arborio rice with garlic, onions, leeks, white wine, topped with sautéed wild mushrooms. Finished with Grana Padano cheeses, & drizzled with truffle oil.

add a portion of chicken +£3.50
salmon or prawns +£4.5

Burger of the week

SLIDER TRIO £15 contains sesame

Three mouthwatering mini burgers in toasted brioche buns: Pytchley steak burger with smoked Applewood cheddar & bacon jam, low & slow pulled bbq pork burger, & crispy chicken burger with iceberg lettuce & peri mayo.

With skin-on fries & slaw.



CHEF'S SPECIALS

Flat-iron steak GF £18

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

Chicken & pumpkin traybake curry GF £14

Chicken thighs, pumpkin & onion wedges, cherry tomatoes marinated in warming curry spices & roasted in the oven. Finished with coconut cream, coriander & a wedge of lime. Served with basmati rice.

Shepherd's pie *GF-option £14

A hearty classic - savoury lamb's mince topped with creamy mashed potatoes & baked in the oven. Served with steamed greens & gravy*.

Prawn & chorizo orzo £14.50

Velvety orzo pasta with king prawns & chunky chorizo, leeks & courgettes cooked in a smoky garlicky sauce, then topped with cheesy roasted tomatoes. Served with toasted sour-dough.

Aubergine parmesan schnitzel contains seeds £14

Thinly sliced aubergine, crisply coated in forcaccia & seed crumb, finished with parmesan & oven-baked. Served on a bed of spaghetti, cherry tomatoes, basil & rocket, with home-baked pesto forcaccia bread.

2 for £20

THURSDAYS

Double-up and enjoy two main courses from our Chef's Specials Menu for only £20 every Thursday from midday.

Dine-in only. Offer excludes steak.



BAGUETTES, CLUB SANDWICHES, & CIABATTAS

All with salad garnish & crisps. Triple sandwiches & baguettes - brown or white.

Available until 4pm, Monday to Saturday

Bacon, brie & red onion chutney	£7	Hand-carved ham & tomato	£7
Bacon, lettuce and tomato	£7	Cheddar cheese and pickle	£7
Halloumi, sweet chilli & rocket	£8	Prawn & marie rose	£8.50
Ham & cheese	£8	Sausage & onions	£8.50
Tuna mayonnaise	£7	Smoked salmon cucumber & lemon mayonnaise	£8.50
Ultimate steak sandwich (rump)	£12		



SOUPER-SARNIES +£2



give yourself a hug-in-a-mug by adding a warming mug of homemade soup to any sandwich

PYTCHLEY BREAKFAST £12

Available everyday until 11am

A delicious cooked-to-order breakfast of butcher's sausages, smoked back bacon, blackpudding, free-range eggs, grilled tomato, mushrooms, & baked beans. Accompanied by a choice of cereals, brown or white toast & preserves, fruit juice, Twinings teas or fresh coffee.

Vegan/vegetarian breakfast, and Gluten-free options.



From 12pm - 6pm Monday - Saturday

Ploughmans Lunch V option / GF-option £11

Traditional pub lunch of salad, pickles, chunky bread and either* cheddar, brie, stilton or hand-carved ham. *Please specify

Omelette V option / GF £11

Made with three local-farm free-range eggs, served with fresh mixed salad.

ham, cheese, mushrooms or spinach +£1 per filling
or prawns +£2 per filling

Jacket potato GF £9

With cheese & baked beans, or tuna & sweetcorn, or with prawns & marie rose £11.50



TEA-TIME TREATS

From 4pm - 6pm Monday - Friday

One kid's meal free* with every adult main course ordered. With chips and a choice of peas or beans, and a glass of squash. Choose from:

- Chicken fillet bites
- Pytchley quarter-pounder
- Pork sausages *GF option
- Scampi
- Ham & fried egg *GF option
- Pasta marinara (no chips/peas) V

*Aged 10 or younger. T&Cs apply - ask for details

drinks

-DRAUGHT SODAS

	1/2 pint	3/4 pint	pint
Coke /Lemonade	£2.20	£3.00	£3.50
soda water	£0.50	£0.75	£1.00
Fruit juice & lemonade		£3.50	£4.10
Squash & soda/water		£1.45	£1.70

BOTTLED SOFT DRINKS/MIXERS/JUICES

Appletiser	£3.00
Coke Cola (330ml bottle)	
diet, zero & original,	£3.00
Fanta / Sprite	£3.00
Fentimans ginger / dandelion & burdock	£3.40
Belvoir raspberry lemonade /elderflower	£3.40
Simply Fruity orange / blackcurrant	£2.30
J20 apple & mango/orange & passionfruit	£3.30
apple & raspberry	£3.30
Frobishers Juices orange / apple	£3.50
pineapple / cranberry / tomato /grapefruit	
Decantae still water	£2.60
Highlands sparkling water	£2.60
Schweppes pink soda / bitter lemon	£2.00
slimline tonic / original tonic	
Fevertree original tonic water /	
light tonic / cucumber tonic	£2.70
mediterranean tonic / aromatic tonic	
elderflower tonic / ginger ale	

BOTTLED CIDERS, LAGERS & BEERS

Crabbie - Ginger beer (4%)	£5.00
Rekorderlig ciders (4%)	£5.20
Strawberry & lime / Blood Orange	
Watermelon & citrus / Wild Berry	
Passionfruit	
Blue Moon (5.4%)	£5.00
Corona (4.6%)	£3.90
Peroni (5.1%)	£3.90
Peroni G-F (5.1%)	£3.90
Daura G-F (5.4%)	£3.90

BOTTLED NON-ALCOHOLIC/LOW ALCOHOL

Thatchers (0%)	£3.70
Corona (0%)	£3.90
Doom Bar Zero (0%)	£4.00
Guinness (0%)	£4.00

DESSERTS

Spiced rhubarb crumble *contains nuts / GF / *Vg option* **£7**
 Lightly spiced rhubarb compote with a hint of orange blossom syrup, topped with an oaty, nutty crumble mix. Served hot with custard*.
(Please specify if vegan/allergy)

Chocolate toffee brownie sundae **£8**
 A generous glass of chunks of homemade brownie, chocolate & toffee sauces, chocolate & vanilla ice creams, topped with whipped cream & fudge pieces.

Banoffee meringue *GF* **£7**
 Light meringue roulade filled with banana, toffee sauce & whipped cream.

Giant cookie of the day **£7**
 Delicious gooey homemade cookie, served warm with vanilla ice cream.
Changes daily - ask your waitstaff for details.

Cheesecake of the day **£7**
Changes daily - ask your waitstaff for details.

Cheese & biscuits *GF option** **£9**
 Brie, stilton, cheddar, mild goats' cheese, fruit, celery, chutney & a selection of crackers*.

Icecream *GF* (specify if GF) DF-option**
 Luxuriously delicious Movenpick ice cream - strawberry, chocolate or vanilla*.
 Or vegan vanilla icecream.
 1x scoop **£2.50** 2x scoops **£4** 3x scoops **£5.50**

Affogato **£5**
 Scoop of Movenpick vanilla ice cream with an espresso coffee.

HAPPY HOUR



Check out our tempting cocktail menu - four cocktails for only **£8 a glass**. Choose from:
 Pina Colada, Sex on the Beach, Mango Margarita & Espresso Martini.

TWO COCKTAILS - ONLY £12
 Monday-Friday 6-7pm, and on Saturdays 5-6pm

café

Cappuccino **£3.30**

Latté **£3.30**

Latté macchiato **£3.30**

Distinctive layers of espresso & steamed frothy milk.

Americano **£3**

Espresso single **£2.20** double **£2.60**

Espresso macchiato **£2.30**

Rich espresso with a dollop of foamy milk

Flat white **£3.50**

Hot chocolate regular **£3.50** luxury **£4.50**

Mocha **£3.60**

Floater coffee (non-alcoholic) **£4**



Coffee & cake **£5.50**

Choose a piece of delicious homemade cake to enjoy with your favourite hot drink ...
 vegan & gluten-free options

BOOZY COFFEES & HOT CHOCOLATES

Jameson
 Courvoisier
 Tia Maria
 Baileys
 Cointreau
 Disaronno

£7.50



thé

Choose from our range of delectable Twinings teas.

Pot of tea **£3**

Tea for two **£4**

Breakfast Tea, Earl Grey, Peppermint, Chamomile,
 Green Tea, Lemon & Ginger, Strawberry &
 Raspberry, Chocolate Coconut

Oat milk offered as an alternative to dairy.