

BREAKFAST MENU

*Continental and Full English breakfast is served from 7am, and is included in your overnight room tariff. Room only guests, or non-residents are welcome to enjoy breakfast at The Pytchley at an additional charge of **£7.50***

Continental 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 a pot of filter coffee.



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

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 98% lean British pork.



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.



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.

MORNING COFFEES & AFTERNOON TEAS

*Please ask to see our daily specials menu for today's cakes and desserts.
Hot or cold drinks should be ordered separately. In addition to the following,
a full breakfast menu is available until midday.*

Toasted buttered tea cake £1.45

Scone and clotted cream £2.95

One fruited scone served with strawberry preserve and clotted cream.

Pytchley cream tea £3.95

Two fruited scones, strawberry preserve and clotted cream.

Pytchley afternoon tea £7.50

Finger sandwiches, one fruited scone served with strawberry preserve and clotted cream,
and a cake or muffin of your choice.

Lightly spiced fruit cake £2.75

Selection of muffins or danish pastries from £1.95

Dessert of the day £3.50

A choice of tempting desserts & gateaux is available, with a choice of custard, cream or icecream.
See today's specials at the back of this menu.



Pot of Earl Grey or English breakfast tea £1.50

Espresso £1.25

Cappuccino £1.95

Latte £1.95

Americano £1.45

Mocha £2.15

Luxury hot chocolate £1.95

Finished with cream and sprinkled with chocolate.

LUNCH & SANDWICH MENU

Choose from our lighter lunch menu, available in addition to our main menu all day from midday. Baguettes and sandwiches are served until 6pm from Monday to Saturday.

Baguettes, sandwiches and ciabattas

All freshly made to order and served with salad garnish. Choose from brown or white bread, french baguette or ciabatta.

- 6oz rump steak and onion **£6.50**
- prawn and marie rose **£5.80**
- chicken caesar **£4.50**
- bacon, lettuce and tomato **£4.50**
- honey roast ham and tomato **£4.50**
- honey roast ham and cheese **£4.95**
- Pytchley whole pork sausage and onion **£4.95**
- cheddar cheese and pickle **£4.50** *vegetarian*
- tuna mayonnaise **£4.95**
- coronation chicken **£4.95**



Fishcakes **£5.75**

Two tasty smoked haddock fishcakes, served with creamy horseradish mayonnaise and salad garnish.

- Caesar salad (small) £4.50** **Caesar salad (large) £6.50** *vegetarian*
- Crispy cos lettuce, homemade croutons and parmesan shavings, with a creamy caesar dressing.
- with grilled chicken breast and bacon £8.95**

Pytchley ploughmans (*honey-roast ham, cheddar, stilton or brie*) **£5.95**

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

Prawn salad **£6.95**

A generous helping of prawns and fresh seasonal salad with marie-rose sauce and crusty bread.

Omelette **£6.25** *vegetarian*

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

- with cheese, ham or mushrooms £6.95**



Jacket potatoes

- with homemade chilli **£5.50**
- with chilli & cheese **£5.95**
- with prawns and marie rose sauce **£5.80**
- with grated cheddar cheese **£4.25** *vegetarian*
- with baked beans **£4.25** *vegetarian*
- tuna mayonnaise **£4.95**
- coronation chicken **£4.95**

DAYTIME SPECIALS

The following menus offer fantastic value to guests wishing to make the most of quieter periods. Our daytime specials are available from midday to 6pm, Monday to Friday.



TWO-COURSE BLACKBOARD SPECIALS

Our daily blackboard makes the best use of seasonal and locally sourced ingredients wherever possible. Choose a main course from our daily specials blackboard* and either a starter or dessert from our main menu, and pay only the blackboard price for the main course.

Available to all guests from midday to 6pm, Monday to Friday, and from midday to 5pm on Saturdays.



TWO-COURSE SENIOR SPECIALS

£ 6 . 5 0

A more modestly portioned and priced two course lunch for the smaller appetite.

Choose a main course from our daily specials blackboard*, and either a starter or any dessert from our main menu.

Available to our Senior guests from midday to 6pm, Monday to Friday, and from midday to 5pm on Saturdays.

FIRST COURSES & SIDES

Homemade soup £3.50 *vegetarian*

Freshly made using seasonal ingredients, and served with crusty bread.

Breaded brie £5.25 *vegetarian*

In a crispy breaded coating, served with a redcurrant sauce.

Garlic mushrooms £3.95 *vegetarian*

Button mushrooms sauteed in garlic butter and served with ciabatta bread.

Pytchley mushrooms £4.25

Stuffed with our famous homemade paté, with a crispy breadcrumb coating, served with garlic mayonnaise, and a garnish of tomato, cucumber and fresh mixed leaves.

Pytchley paté £4.50

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

Prawn cocktail £5.25

On a bed of crispy iceberg lettuce, served with marie-rose sauce and crusty bread.

Fishcakes £5.75

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

Caesar salad (small) £4.50 *vegetarian*

Crispy cos lettuce, crunchy croutons and shavings of parmesan cheese, with a creamy caesar dressing.



Side orders

chips **£1.60**

onion rings **£1.75**

mushrooms **£1.75**

garlic ciabatta bread **£1.95**

garlic ciabatta bread with cheese **£2.75**

side salad **£2.75**

crusty bread **£1.00**

P Y T C H L E Y G R I L L S

Over the years The Pytchley steak has earned a closely guarded reputation for quality, taste and value. We are proud to offer only the most carefully sourced best British meat, chargrilled to perfection and served simply with chips, peas and a garnish of tomato, cucumber and fresh mixed leaves.

P Y T C H L E Y D O U B L E S

Our renowned British steak meals for two include pepper sauce and half a carafe of red or white wine.

2 x 8oz fillet steaks £29.95

2 x 9oz sirloin steaks £25.95

2 x 12oz rump steaks £24.95



9oz sirloin steak	£11.50	20oz t-bone steak	£17.95
12oz rump steak	£10.95	18oz butterfly sirloin steak	£20.95
8oz fillet steak	£13.95	24oz jumbo rump steak	£19.95
12oz ribeye steak	£13.95	16oz butterfly fillet steak	£23.95



B E S T O F T H E R E S T

Surf 'n turf £12.95

A 12oz rump steak served with golden whole-tail scampi and homemade tartare sauce.

Pytchley mixed grill £12.95

Fantastic value! A 6oz rump steak, served alongside a lamb chop, gammon steak, pork loin, Pytchley whole pork sausage and mushrooms, topped-off with a fried egg.

Pytchley belly-buster £29.95

An unbelievably whopping 48oz rump steak - not for the faint-hearted!

Trio lamb chops £9.95

Three tender, juicy lamb chops, chargrilled to your taste.

with new potatoes, seasonal vegetable and minty gravy £10.95

Gammon steak £9.50

A deliciously thick slice of best honey-roast gammon served with pineapple or fried egg.

Pytchley quarter-pounder £5.45

A juicy 4oz burger homemade with best British minced beef served in a floured bun.

quarter-pounder with cheese £6.50

Pytchley half-pounder £7.75

Two juicy 4oz burgers homemade with best British minced beef served in a floured bun.

half-pounder with cheese £8.95



A L I T T L E S O M E T H I N G E X T R A

Give your steak or grill a little extra oomph with our homemade pepper sauce or delicious melting butters.

Pytchley pepper sauce £1.95

Chilli, lime and coriander butter £1.75

MAIN COURSES

The Pytchley is well-known for consistently good-quality homemade pub food. All main courses are served with chips, peas, and a garnish of tomato, cucumber and fresh mixed leaves, unless otherwise stated.

Pytchley sausages

Our famous Pytchley sausages are handmade using 98% lean pork, lightly seasoned to our own recipe!

Served with creamy mash, vegetables and onion gravy £8.25

Served with chips, peas and egg £7.95

Half a roasted chicken £7.95

Chicken Tenerife £8.95

Succulent strips of chicken breast, sautéed in garlic butter.

Pytchley mushrooms £7.25

Our best-selling breaded mushrooms, stuffed with Pytchley paté, and served with garlic mayonnaise.

Homemade moussaka £8.90

Homemade beef lasagne £8.90

Homemade steak & ale pie £8.90

Homemade chilli con carne £7.50

Served with rice and a garnish of tomato, cucumber and fresh, mixed leaves.

Stilton & vegetable crumble £8.75 *vegetarian*

Broccoli, cauliflower, french beans and peppers in a rich stilton sauce with a crunchy crumb.

Served with salad and crusty bread.

Broccoli & cheese bake £8.75 *vegetarian*

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

Mushroom & cashew nut stroganoff £8.75 *vegetarian*

A homemade dish of fresh mushrooms and cashews in a creamy paprika sauce. Served with rice.

Mushroom & prawn sauté £6.95

Fresh mushrooms & succulent prawns, pan-fried in garlic butter, served with crusty bread & salad.

As well as chips, peas and fresh mixed salad, all fish dishes are served with homemade tartare sauce and a lemon wedge.

Jumbo cod & chips £9.95

A generous 8-10oz cod in crispy homemade beer batter, with tartare sauce.

Wholetail scampi £8.45

Breaded plaice & chips £6.95

Ocean platter £8.95

A generous medley of lightly breadcrumbed fish and seafood.

Fillet of scotch salmon £10.45

Freshly grilled to order and finished with butter. Served with new potatoes and a choice of salad or steamed seasonal vegetables.

SENIOR & JUNIOR MENU

As part of the Pytchley's commitment to affordable family dining, we are able to offer a comprehensive menu of great quality dishes for the smaller appetite. Available to guests under 12 and Senior Citizen's alike, all dishes are prepared to the same exacting standards as our main menu.

Unless otherwise specified, all junior and senior choices come with chips, peas and a garnish of tomato, cucumber and fresh mixed leaves.

6oz rump steak £6.95

5oz gammon steak £5.95

Hugely popular Pytchley chargrilled gammon, topped-off with a fried egg or pineapple.

Crispy breaded plaice & homemade tartare sauce £4.95

Beer-battered cod & homemade tartare sauce £5.50

A 5-6oz cod fillet in a crispy homemade beer batter.

Wholetail scampi & homemade tartare sauce £4.95

Homemade beef lasagne £4.95

Pytchley sausages £4.95

Our famous 98% lean pork chipolatas. Choose either creamy mashed potatoes, vegetables & gravy, or fried egg, chips & peas.

Pytchley quarter-pounder in a floured bun £4.25

Lamb chop £5.50

Tender lamb, chargrilled and served with new potatoes, steamed vegetables and mint gravy.

Pork loin £5.50

A 4oz boneless loin of pork chargrilled and served with new potatoes, steamed vegetables and gravy.

Roast chicken £5.50

Quarter of a chicken, roast potatoes, steamed vegetables and gravy.

Chicken bites £4.25

Lightly battered chunks of chicken breast fillet.



TWO-COURSE SENIOR SPECIALS £6.50

Available from midday to 6pm, Monday to Friday, and from midday to 5pm on Saturdays

A more modestly portioned and priced two course lunch for the smaller appetite.

Choose a main course from our daily specials blackboard*, and either a starter or any dessert from our main menu.



DESSERTS £3.50

See last page of the menu for our current selection of delicious desserts.

SUNDAY ROAST

Available all day Sunday, our great value Sunday roast is renowned. Only the finest quality British beef, lamb, pork and turkey is selected each week, from local suppliers wherever possible, then roasted to perfection, freshly carved and served to order.

Roast loin of beef £7.95

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

Roast leg of lamb £7.95

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.

Roast loin of pork £7.95

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.

Roast breast of turkey £7.95

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.



Mixed roast £11.95

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.



Junior roast £4.95

For our younger guests with a smaller appetite, choose from beef, lamb, pork or turkey, yorkshire pud, roasties, vegetables and gravy. Available for under 12s.

Junior mixed roast £5.95

A more modest serving of beef, lamb and pork, and served with all the traditional trimmings.

WINE LIST

Our wine list has been selected to complement our menu, and to offer excellent value across a variety of grapes, tastes and styles.

CARAFES & WINE BY THE GLASS

Shiraz Mataro

Colombard Chardonnay

Liebfraumilch

Half-litre carafe £7.75 175ml glass £2.95 250ml glass £3.95



HOUSE WINE £9.95

Pierre Javert Vin de Pays

A super range of red, dry white and medium dry white wines from southern France with a fruit-driven, easy drinking style.



RED WINE

As a taste-guide, red wines are classified with the letters 'a' to 'e', with 'a' being the lightest and 'e' being the deepest and fullest.

1. Moondarra Shiraz c £12.50

South East Australia. A rich, spicy mouthful of ripe plums and bramble fruits - soft, rich and warm in style and finish.

2. Anapi River Pinot Noir b £15.25

South Island - New Zealand. A complex nose of cherries and cloves, with a touch of mint. Soft tannins and light oak to balance the rich fruit.

3. Oliver & Greg's Merlot b £12.50 (185.5ml £3.25)

Chile. Voluptuous, soft and lingering. Upfront, juicy fruit flavours, and a soft, supple finish.

4. Beaujolais Villages Ropiteau a £14.50

France. Voluptuous, soft and lingering. Upfront, juicy fruit flavours, and a soft, supple finish.

5. Rioja Campo Viejo Crianza c £14.95

Spain. Ruby red in colour, with sweet cherry aromas and silky oaky flavours. Light, smooth & velvety.

6. Santa Serena Cabernet Sauvignon Merlot b £12.95

Chile. Blackcurrant flavours softened by juice, plummy fruit. A smooth, rich red.

WINE LIST

ROSE WINES

Rose, white wines and champagnes are designated numbers from '1' to '9' as a guide to taste, with '1' being the driest, and '9' being the sweetest.

7. Oliver & Greg's Zinfandel Rosé 4 £12.50 (185.5ml £3.25)

California. Exciting, juicy and refreshing, with a strawberry fruit-laden palate balanced by a crisp, clean finish.

8. Pinot Grigio Blush Sartori 3 £13.50

Italy. Elegant and crisp, with clean summer fruit flavours and just a hint of sweetness.



WHITE WINES

9. Oliver & Greg's Pinot Grigio 2 £12.50 (185.5ml £3.25)

Italy. Refreshing, light and crisp. With an aromatic nose, this is a light and lively white wine.

10. Moondarra Chardonnay 2 £12.50

South East Australia. Tropical fruit complemented with a touch of oak gives a classic appealing Aussie Chardonnay.

11. Cape Promise Chenin Blanc 2 £12.95

South Africa. Refreshing ripe melon and citrus fruit with a lively, clean finish.

12. Santa Serena Sauvignon Blanc 2 £12.95

Chile. A very clean and citrusy Sauvignon Blanc with bags of flavour and great balance.

13. Chablis Ropiteau 2 £17.95

France. Ripe apples and brioche flavours, elegantly dry with delicate, mineral notes.



CHAMPAGNE AND SPARKLING WINES

14. Oliver & Greg's Cava 2 £16.50

Spain. Sparkling, irresistible and fun. Lightly appley with an exciting mouthful of bubbles.

15. Beringer Sparkling Rosé 2 £17.50

California. Soft, lusciously sweet fruit, both light and refreshing.

16. Moet et Chandon Brut Imperial 1 £38.50

France. Delicate with vine and lime blossom aromas. The palate is well-balanced and shows finesse.

17. Veuve Clicquot Yellow Label 1 £54.00

France. Full-bodied, rich and fruity with great elegance and a delightful long finish.

COFFEES & DIGESTIFS

Round off your evening perfectly with a coffee or after-dinner drink.

Pot of Earl Grey or English breakfast tea £1.50



Espresso £1.25

Small, intensely flavoured black coffee made from the finest Italian beans and finished with a perfect créma.

Cappuccino £1.95

A single shot of espresso, topped with a satisfying creamy froth of textured milk, and finished with a sprinkle of chocolate.

Latte £1.95

A distinctively mild mug of dark velvet espresso, with lashings of silky smooth milk.

Americano £1.45

A large cup of rich but mellow black coffee, served with a choice of milk or cream.

Mocha £2.15

Indulge yourself with a mug of dark intense espresso, combined with silky hot chocolate and topped to perfection with cream.

Luxury hot chocolate £1.95

A satisfying mug of creamy hot chocolate finished with cream and sprinkled with chocolate.



Single malt whiskey £2.95

Glenfiddich, Glenlivet or Glenmorangie.

Courvoisier brandy £2.50

Taylor Late Bottled Vintage port £2.50

Bailey's Irish cream £2.50

DESSERTS £ 3 . 5 0

All our delicious desserts are available with a choice of cream, custard or ice-cream. Please use the dessert order slips to make your selections for desserts, coffees and digestifs and take your order slip to the bar. Your order will then be brought to your table.

Cherry Bakewell cheesecake

A rich biscuit base with slow-baked almond and cream cheese filling, swirled with red cherry compote and sprinkled with toasted almonds.

Jam roly poly

A traditionally warm and comforting pudding.

Crème caramel

A rich and creamy favourite, topped with caramel sauce.

Banoffee pie

Crisp digestive base, banana slices and a sweet decadent toffee sauce, topped with fresh cream and a dusting of cocoa.

Lemon meringue sponge

A lightly soaked lemony sponge, layered with lemon yogurt cream and chewy meringue and finished with a fruity lemon topping.

Chocolate puddle pudding

An individual moist chocolate pudding with a meltingly delicious white chocolate centre, drizzled with rich chocolate sauce.



Cheeseboard £4.50

An assortment of cheeses served with crackers, grapes, celery and chutney.



ICE - CREAMS

Alternatively finish your meal with two or three scoops of vanilla, chocolate or strawberry icecream.

Children's ice-cream £1.95

Adult's ice-cream £2.95