

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  

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

Breaded camembert £6.25 

In a crispy coating, served with cumberland sauce and a fresh salad garnish.

Garlic mushrooms £5.25   

Fresh mushrooms sautéed in garlic butter, served with ciabatta bread.

Pytchley mushrooms £6.50

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

Pytchley paté £6.25

Deliciously smooth homemade chicken liver paté made to our Chef's own recipe, with toast, cumberland sauce and a fresh salad garnish.

Smoked haddock fishcakes £6.95

Mini homemade smoked haddock fishcakes, served with creamy horseradish mayonnaise, and a fresh salad garnish.

Calamari £6.95 

Succulent squid, crisply fried in panko breadcrumbs, served with sweet chilli dipping sauce, and a fresh salad garnish.

New Zealand Greenlipped mussels £6.25

Mussels served hot in their shells, with garlic butter and a cheesy breadcrumb topping. Accompanied with sweet chilli dip and a fresh salad garnish.

Smoked salmon £7.25  

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

Prawn cocktail £7.25  

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

SHARING PLATES

Try one of our very generous sharing platters - perfect to share as a starter, or as an alternative to a main course for one.

Pytchley Tasting Platter £15.50

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

Seafood Tasting Platter £15.50

Mini smoked haddock fishcakes, smoked salmon, calamari, chilli/lime & coriander prawns, New Zealand mussels, wholetail scampi, buttered brown bread and a mixed side salad. Served with lemon wedges, homemade tartare sauce and sweet chilli dipping sauce.



Vegetarian



Dairy-free



Gluten-free

* V DF or GF option available



contains nuts or seeds

PYTCHLEY GRILLS

We take pride in offering only the most carefully sourced 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 and burgers. Choose from Pytchley peppercorn sauce, stilton and chive sauce, or why not try one of our tasty flavoured butters.

PYTCHLEY FLEXI-DOUBLE-DEALS

Our renowned steak double-deals for two are now even more flexible. *Fillet steaks interchangeable with rib-eyes for £42, **sirloins with rumps for £35 - choose one of each, or both eat the same. All meals for two include Pytchley peppercorn sauce and two large glasses of red, white or rosé house wine.

upgrade to a full bottle of house wine with your steak double + £3.50

2x 8oz fillet steaks* £42 2x 12oz rib-eye steaks* £42

2x 9oz sirloin steaks** £35 2x 12oz rump steaks** £35

6oz rump steak £9.95

12oz rump steak £16.00

9oz sirloin steak £16.00

8oz fillet steak £19.50

Surf 'n turf (steak + £4.90)

Your favourite steak, with the addition of golden whole tail scampi & tartare sauce.

12oz ribeye steak £19.50

18oz butterfly sirloin steak £29.00

24oz jumbo rump steak £29.00

16oz butterfly fillet steak £36.00

Pytchley belly-buster £44.00

An unbelievably whopping 48oz rump steak, served with a heap of onion rings, grilled mushrooms, chips and peas!

The perfect complement to our steaks, gammon, chops or burgers, why not add a meltingly delicious disc of flavoured butter...

Lemon & chive or Garlic & parsley or Chilli, coriander & lime +£1

...remember to look out for our butter flavour of the week!

Pytchley mixed grill £19.95

A huge meat feast... 6oz rump steak chargrilled to your liking, served alongside a lamb chop, gammon steak, pork loin, Pytchley pork sausage, topped-off with a fried egg and served with chips, peas and a grill garnish.

Chargrilled lamb chops - with chips, peas and minty gravy.

small plate £7.95 regular plate (x3) £15.95

Gammon steak - deliciously thick slice of best honey-roast gammon chargrilled and served with chips, peas and chargrilled pineapple or fried egg, (or both +£1.50)

small plate £8.50 regular plate £13.50

Chargrilled pork loin - with chips, peas and gravy.

small plate (x1) £7.50 regular plate (x2) £12.95

 Our plain grill dishes are naturally gluten-free, but if you have a severe gluten allergy please specify and we will ensure that your chips are fried in a separate fryer.

Swap your chips for sweet potato fries +£1

Swap your chips and peas on any grill or main course for buttered new potatoes and seasonal fresh vegetables +£1.50



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MAIN DISHES

Pytchley burger* - our juicy chargrilled burger is homemade with best British minced beef, served with sliced tomatoes in a floured bun, together with chips, coleslaw and spicy Pytchley BBQ sauce.

6oz burger **£8.95** 12oz mega-burger **£11.95** * *

Cajun chicken burger* **£10.50** * *

Succulent spiced chicken breast, chargrilled served in a floured bun topped with lettuce, tomato & creamy mayonnaise. Served with chips, salad garnish and Pytchley slaw.

**Stack up your burger or chicken burger with extra toppings:
cheddar, mozzarella, stilton, mushrooms or onions **+£1** per topping
bacon, blackpudding, fried egg or chilli con carne **+£1.50** per topping*

Pytchley sausages - handmade to our own recipe using 97% lean pork. Choose either creamy mash, vegetables and onion gravy, or chips peas and a fried egg.

small plate **£6.95** regular plate **£9.95**

Chicken Tenerife *

Chicken breast strips, sautéed in garlic butter, served with chips, peas & salad garnish.

small plate **£7.75** regular plate **£10.95**

*Add a portion of garlicky king prawns **+£3.75***

Pytchley mushrooms **£10.25**

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 **£7.95** regular plate **£10.95**

Homemade steak & ale pie - succulent braised steak, topped with a shortcrust pastry piecrust, served with chips, peas & a pan of gravy.

small plate **£7.95** regular plate **£10.95**

Homemade chilli con carne - served with rice. 

small plate **£7.75** regular plate **£10.50**



VEGETARIAN DISHES

Oriental stir-fry   *  (black bean sauce contains sesame oil)

Crunchy fresh vegetables, egg noodles & a choice of black bean or sweet chilli sauce.

small plate **£7.50** regular plate **£10.50**

*Add a portion of chicken breast, king prawns or salmon **+£3.75***

Risotto of the day  

Deliciously creamy arborio rice, 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.

small plate **£7.50** regular plate **£10.50**

*Add a portion of chicken breast, king prawns or salmon **+£3.75***

Homemade mushroom & cashew nut stroganoff   

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

small plate **£7.50** regular plate **£10.50**

Sweet potato, chickpea, spinach & peanut curry    

Vegetables cooked with aromatic herbs and warm curry spices, cooked in a delicious rich tomato and peanut butter sauce. Served with rice.

small plate **£7.50** regular plate **£10.50**

Broccoli & cheese bake **£9.50** 

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



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SEAFOOD & FISH

Medley of seafood with oriental dressing £16.50 * *

Fillet of seabass and salmon, together with a medley of large prawns and New Zealand greenlipped mussels, on a bed of wilted spinach and spring onions, Served with sauté potatoes, and a warm sweet chilli, lime & coriander butter.

Atlantic salmon fillet *

A generous fillet of salmon topped with lemon and chive butter. Served with new potatoes and a choice of salad or steamed seasonal vegetables.

small plate £9.95 regular plate £14.95

Smoked haddock fishcakes £10.95

Mini homemade smoked haddock fishcakes, served with creamy horseradish mayonnaise, served with new potatoes and salad.

Wholetail scampi

Served with chips, peas & salad garnish, tartare sauce & lemon.

small plate £7.25 regular plate £10.50

Hand-battered cod

Served with chips, peas & salad garnish, tartare sauce & lemon.

small plate £7.95 regular plate £10.95

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 £7.75 regular plate £10.95

Smoked salmon & prawn salad £12.50 *

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

SIDE ORDERS & 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.

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	Pytchley slaw	£2.50
A side bowl of lettuce & fresh mixed leaves, red onions, tomatoes, peppers & cucumber.		Battered onion rings	£2.75
Rocket & cherry tomato salad	£4.50	Mushrooms	£2.75
Balsamic tossed peppery rocket leaves, cherry tomatoes, & shards of Grana Padano cheese.		Garlic ciabatta bread	£2.75
Buttered spinach & spring onions	£3.95	Cheesy garlic bread	£3.75
Bowl of fresh seasonal vegetables	£3.95	Side of chips, jacket potato <u>or</u> buttered new potatoes	£2.95
		Sweet potato fries	£3.95
		Pan of gravy	£1.20

ALLERGENS

In addition to the dietary restrictions shown on our menu, we hold a full listing of all allergens present in our dishes. Please advise your waitstaff, 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.



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GREAT BRITISH FOOD
ALL DAY - EVERY DAY

offers
VALUE OFFERS

Family dining at The Pytchley continues to offer great value with a huge range of home-cooked food using the best ingredients. In addition to our fixed-price deal at £5.95 for under-10's, an extensive selection of small plates from our main menu offers a wide choice to all our junior guests.

Check out our blackboard for our fantastic daytime offer where you can enjoy a free starter or dessert with any regular or small Chef's Specials main course.

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
- * Pytchley quarterpounder
- * Chicken fillet bites
- * Homemade fishcakes



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THE PYTCHLEY SUNDAY ROAST

In addition to our extensive main menu, our renowned Sunday roast is available all day from midday Sunday, and on Bank Holiday Mondays.

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.

small plate £8.50 regular plate £10.95

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, yorkshire pudding, gravy, roast potatoes, and freshly steamed seasonal vegetables.

small plate £8.50 regular plate £10.95

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 £8.50 regular plate £10.95

Roast sirloin of beef

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

small plate £10.50 regular plate £13.50

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 £10.50 regular plate £15.95

Cashew and lentil roast

A very popular vegetarian Christmas special, this delicious homemade loaf is now available all year. Packed with chopped nuts, lentils, grated vegetables, herbs and cheese. Roasted in the oven and served with yorkshire pudding, roast potatoes, freshly steamed seasonal vegetables and veggie gravy.

small plate £8.50 regular plate £10.95

DESSERTS, ICECREAMS & CHEESE

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



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