

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.

Mackerel & watercress fishcakes

Smoked mackerel, cod & watercress fishcakes. With horseradish potato salad & beetroot & tomato salsa.

Spaghetti & meatballs *GF option / *Vg option

Homemade pork & beef meatballs* in a rich tomato sauce, with spaghetti*, shards of Grana Padano cheese*.
*Veggie/vegan option (please specify)

Leek & cheddar quiche ①

Homemade quiche filled with buttery leeks & mature cheddar. Served with new potatoes & mixed salad.

Pulled pork & apple pie

Slow-braised pork, celery, onions & apples in a rich cider gravy, topped with a puff pastry crust. With chips and peas.

Millionaire's tart Vg / GF

Sponge of the day

Risotto of the week ① / GF / DF-option*

TRUFFLED WILD MUSHROOM £12.50

Creamy arborio rice, white wine, onions, garlic, & mixed forest mushrooms. Finished with Black Truffle oil, fresh rocket & Grana Pandano cheese.

add a portion of chicken +£3.50
salmon or prawns +£4.50

Burger of the week

JERK CHICKEN BURGER £15

Flattened chicken breast marinated in spicy Jamaican seasoning, chargrilled & heaped into a floured bun with freshly sliced mango, tomato, & little gem with lime mayo. Served with cajun slaw & skin-on fries.



CHEF'S SPECIALS

Pytchley Filly steak £14.50

Flat iron steak, lightly spiced with Pytchley steak seasoning & chargrilled to your liking. Sliced onto grilled ciabatta bread, heaped with sautéed onions, garlic, & mixed peppers. Topped with cheese sauce. Served with skin-on fries.

Mackerel & watercress fishcakes £13

Crispy bread-crumbed fishcakes made with smoked mackerel & flaked cod, flavoured with finely chopped watercress, lemon zest & English mustard. Served with potato salad lightly dressed with horseradish mayonnaise, & a beetroot & tomato salsa.

Leek & cheddar quiche ① £12.50

Homemade oven-baked quiche filled with buttery leeks & mature cheddar. Served with new potatoes & mixed salad.

Spaghetti & meatballs *GF option / *Vg option £14.50

Homemade Italian-spiced pork & beef meatballs* in a rich tomato sauce, with spaghetti*, shards of Grana Padano cheese* & served with garlic bread*.
*Veggie/vegan option (please specify)

Pulled pork, apple & cider pie £14

Slow-braised pork, celery, onions & apples in a rich cider gravy, topped with a puff pastry crust. Served with chips and peas.

2 for £20

THURSDAYS

Double-up and enjoy two main courses from our Chef's Specials Menu for only £20 every Thursday evening from 6pm. Offer excludes steak special. Dine-in only.



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.

① Vegan/vegetarian breakfast, and Gluten-free options.



From 12pm - 6pm Monday - Saturday

Ploughmans Lunch ① option / GF-option £11

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

Omelette ① 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) ①

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

drinks

-DRAUGHT SODAS

	1/2 pint	3/4 pint	pint
Coke / Lemonade	£2.20	£2.80	£3.50
soda water	£0.50	£0.75	£1.00
Fruit juice & lemonade		£3.40	£3.90
Squash & soda/water		£1.40	£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	£2.50
Highlands sparkling water	£2.50
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%)	£5.00
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

Profiteroles £7

Light choux pastry balls filled with cream and topped with chocolate sauce and chocolate soil.

Eton mess £7

A generous glass of crushed meringues, whipped cream, fresh strawberries & berry coulis.

Trillionaires tart GF / Vegan £6.50

Crumbly pastry base filled with rich toffee sauce & topped with a chocolate-flavoured ganache. Served with a generous scoop of dairy-free salted-caramel brownie icecream*.

Sponge of the day £7.50

Rich homemade traditional pud. Served hot with custard. Ask your waitstaff for further details.

Cheesecake of the day *Vg option £7

Served with cream*. Ask your waitstaff for further 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*
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.