

breakfast

PYTCHLEY BREAKFAST EVERY MORNING

Extensive breakfast menu available including delicious cooked-to-order Full English, accompanied by a choice of cereals, brown or white toast & preserves, fruit juice, Twinings tea or fresh coffee.

CHEF'S SPECIALS

Ask to see this week's Specials Menu which make the most of seasonal and locally-sourced produce. Menu includes fish, vegetarian & vegan dishes weekly, as well as featuring our **Burger of the Week**, **Risotto of the Week** and **Chef's Classic Steak Dish**

2-for-£20 THURSDAYS TWO MAINS FROM OUR CHEF'S SPECIALS

Double up and enjoy two main courses chosen from our weekly specials menu. (Dine-in only). **Available all day every Thursday.**

LIGHT LUNCH DEAL TWO COURSES £12.50

Our Light Lunch Deal changes fortnightly, offering a choice of modestly portioned Chef's Specials & Pytchley classics together with a delicious pud. **Available until 3pm, Monday-Friday.**

KIDS MENU

MAIN COURSE, ICE-CREAM & A DRINK £7.50
Great value meal deal for our younger diners aged 10 and under.

TEA-TIME TREATS

One kid's meal free (from the under 10's menu) with every adult main course ordered. **Available from 4pm until 6pm, Monday-Friday.**

SUNDAY ROASTS

**SIRLOIN OF BEEF, LEG OF LAMB, PORK LOIN, TURKEY
BREAST OR PYTCHLEY NUT ROAST from £11**

The Pytchley is renowned for its Sunday Roast. Our Best British joints are slow-roasted on the premises and carved to order. All roasts are served with Yorkshire pudding, roasted potatoes, cauliflower cheese & rich meaty gravy, together with traditional accompaniments & seasonal vegetables.
Available Sundays from 12pm until 8.30pm.

SPECIAL DIETS, ALLERGIES & INTOLERANCES

V - vegetarian / Vg - vegan / GF- Gluten-free / DF - dairy-free / Contains nuts - includes oils or sesame

Many of our dishes can be adapted to suit vegetarian, dairy-free, vegan or gluten-free diets. Please enquire about availability at the point of order & note that during our busiest times special requests may take a little longer to prepare. Our food is cooked on the premises, and every possible effort is made to reduce the risk of cross-contamination in our kitchens (including the use of separate equipment, fryers & utensils).

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

PLEASE ENSURE THAT YOU ADVISE US OF ANY ALLERGIES AT THE TIME OF ORDER SO THIS CAN BE NOTED AND HIGHLIGHTED ON YOUR ORDER

Take-aways available everyday 12pm-8pm

Collection discount 10%. Deliveries within 10 mile radius of West Haddon from Wednesday to Sunday (last deliveries on Sundays at 6pm).

*A warm & friendly welcome awaits you in the heart of
West Haddon. With 18 en-suite bedrooms, our
family-owned hotel balances modern facilities & traditional
values with the informal atmosphere of a classic inn.*



The Pytchley serves fresh food all day, every day

*Monday - Saturday from midday - 9pm
Sunday from midday - 8.30pm*

TAKE-AWAYS FOR DELIVERY & COLLECTION

CONTINENTAL & FULL ENGLISH BREAKFASTS
every day from 7am - 11am

CARRY-OUT BREAKFAST BAPS & COFFEES

MORNING/AFTERNOON COFFEE & CAKE

LIGHTER LUNCH TWO-COURSE DEAL - £12.50

SANDWICH MENU

SEASONAL WEEKLY SPECIALS

GROUP BOOKINGS & PARTIES

GIFT VOUCHERS AVAILABLE

tel 01788 510426 / 510172
email info@thepytchley.co.uk

www.thepytchley.co.uk

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thePytchleyinn

G R E A T B R I T I S H F O O D

menu

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 Platter £20

Pytchley mushrooms, breaded Camembert, southern-fried chicken strips, Cajun slaw, onion rings, buffalo wings, garlic ciabatta bread. Served with a Caesar side salad, creamy garlic mayonnaise and Cumberland dipping sauce.

Mediterranean meze platter 🍷 / *Vg-option £18

Falafels, southern-fried halloumi*, hummus, tzatziki*, spicy tomato arriabata dip, grilled red peppers & courgettes, mixed olives & warm pitta bread.

STARTERS

Homemade soup 🍷 / *GF-option £6

Freshly made using seasonal ingredients. With crusty bread*.

Garlic bread 🍷 / *GF-option / *DF-option £3.50

Two pieces of homebaked ciabatta* smothered in garlic butter*.

Cheesy garlic bread 🍷 / *GF-option £4.50

Indulgent garlic ciabattas*, smothered with Cheddar & mozzarella cheese and grilled.

Breaded Camembert £8

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

Garlic mushrooms 🍷 / *GF-option / *DF-option £6.80

Mushrooms sautéed in garlic butter*, with ciabatta bread*.

Pytchley paté £8.50

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

Pytchley mushrooms starter £8.50 large £11

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

Buffalo wings GF £8.50

Succulent plump chicken wings marinated in a sharp & spicy sauce, & oven-baked. Served with celery sticks & a creamy blue-cheese dip.

Southern fried chicken strips Contains sesame £8

Crispy coated chicken breast strips, with Asian slaw & sticky soy dip.

Gambas pil pil DF / *GF-option £9

King prawns cooked in oil infused with garlic, paprika & chilli, finished with parsley & lemon. Served with griddled ciabatta*.

Prawn cocktail GF-option* / DF-option* £8.50

A traditional favourite with Marie-Rose sauce* & buttered brown bread**.



CHIP-UP YOUR STARTER



go small-plate mains by adding chips & peas or skinny fries & peas to any starter **+£3**

FISH

Smoked salmon, prawn & avocado salad GF-option* / DF-option* £17

Salad of crisp lettuce, mixed baby leaves, red peppers, cucumber & tomatoes, with smoked salmon, prawns & avocado. With a sour cream, lemon & caper dressing & ciabatta bread**.

Fish n' chips £17

Hand-battered fillet of cod or haddock (ask your waitstaff for today's catch).

With chips, garden or mushy peas, salad garnish, tartare sauce & wedge of lemon.

Atlantic salmon fillet GF-option* / DF-option* £17

A generous fillet of salmon served one of two ways, either:

With new potatoes, broccoli & green beans, with a watercress, crème fraîche & dill sauce,**
or

Topped with a sweet & zesty pistachio crust & served with sautéed potatoes, & a cherry tomato, rocket & parmesan salad.

Wholetail scampi

Crispy breaded scampi, served with chips, peas, salad garnish, tartare sauce & lemon.

small plate **£10.50** regular plate **£13**

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 either a grill or salad garnish.

ALL OUR PLAIN GRILL DISHES ARE NATURALLY GLUTEN-FREE, BUT IF YOU HAVE A SEVERE GLUTEN ALLERGY OR INTOLERANCE PLEASE LET YOUR WAITSTAFF KNOW, AND WE WILL ENSURE YOUR CHIPS ARE FRIED IN A SEPARATE FRYER.

PYTCHLEY FLEXI-DOUBLE-DEALS

Often imitated, never duplicated...

For quality and value our renowned steak double-deals for two are hard to match.

*Fillet steaks interchangeable with rib-eyes for £48, **sirloins with rumps for £41 - choose one of each, or both eat the same.

All meals for two include Pytchley peppercorn sauce and two regular glasses of red, white or rosé house wine.

2x 6oz fillet steaks* £48 2x 10oz rib-eye steaks* £48

2x 9oz sirloin steaks** £41 2x 12oz rump steaks** £41

Our more modestly-portioned double-deal, 2x 6oz rump steaks with chips, peas, grill or salad garnish, also comes with Pytchley peppercorn sauce, and two glasses of house wine

2x 6oz rump double-deal £30

Our chargrilled steak meals for one, with chips peas & either grilled portobello mushroom & tomato, or salad garnish...

6oz rump steak	£13	18oz butterfly sirloin steak	£34
12oz rump steak	£19	24oz jumbo rump steak	£34
9oz sirloin steak	£19	12oz butterfly fillet steak	£40
8oz fillet steak	£29	Surf 'n turf (choice of steak + £6)	
10oz ribeye steak	£23	Your favourite steak, with the addition of golden wholetail scampi, lemon wedge & tartare sauce.	
16oz T-bone	£26		

IT'S A MATTER OF TASTE...

Our Great British beef is packed full of flavour, so we choose not to salt our steaks prior chargrilling. Pytchley steak seasoning, salt & pepper is provided at table so that you can season to your personal preference.

Pytchley mixed grill £28

A huge meat feast... 6oz rump steak chargrilled to your liking, served alongside a lamb chop, gammon steak, pork loin, 95% pork sausage, topped-off with a fried egg & served with chips, peas and a grill garnish.

Lamb chops £16 (extra chop +£5)

Two succulent British chargrilled chops with chips, peas & minty gravy.
or with creamy mash, steamed vegetables & minty gravy **+£2.50**

Gammon steak

Deliciously thick slice of best honey-roast gammon chargrilled & served with chips, peas and either chargrilled pineapple or a fried egg, and a grill garnish.

small plate **£11** regular plate **£16.50**

add a wedge of melted Brie **+£1.50**

Grilled sausages* GF / *Vg-option available

Lightly seasoned lean 95% pork sausages*, chargrilled & served with chips, peas and a fried egg.

small plate (x2) **£10** regular plate (x3) **£12.50**

or with creamy mash, steamed vegetables & onion gravy **+£2.50**

Upgrade to sweet potato fries **+£1**

Swap your chips and peas on any grill or main course for buttered new potatoes and seasonal fresh vegetables **+£2**

ASK TO SEE OUR CHEFS' SPECIALS MENU, OFFERING GREAT VALUE DEALS INCLUDING **2-for-£20 THURSDAYS**, AND TWO-COURSE LIGHT LUNCHES FOR **£12.50** ...

keeping your favourite pub the affordable place to eat out more often!

BURGERS

Our famous steak burgers are delicious as they come. But if you fancy a little extra, stack up your burger with extra toppings ...

Mushrooms, red onions, spicy arrabbiata sauce or tzatziki **+£1** (per topping)

Bacon, cheddar, mozzarella, Stilton, Brie or halloumi, **+£1.50** (per topping)

Pytchley burger 6oz burger **£11.50** 12oz mega-burger **£16** *GF-option

Our juicy chargrilled burgers are homemade with best British minced steak, served with sliced tomatoes & lettuce in a floured bun*, together with chips*, coleslaw and spicy BBQ sauce*.

Crispy chicken burger £15

A succulent southern-fried chicken breast, melted cheese & rocket in a brioche bun. With sweet potato fries and arrabbiata sauce.

Cajun chicken burger £14 *GF-option

Succulent butterflied and spiced chicken breast, chargrilled, topped with lettuce, spicy arrabbiata sauce, sour cream & red onion. In a floured bun*, with chips*, salad garnish & Cajun slaw.

Halloumi burger 🍷 £14

Southern-fried halloumi, sun-dried tomatoes & peri mayo in a brioche bun, with chips & Pytchley slaw.

Beyond meat 'cheeseburger' 🍷 / Vg / DF / *GF bun available (not vegan) £15

Succulent plant-based patty (lightly seasoned pea & rice protein), with vegan smoked cheese, lettuce, tomato, pickled gherkin & garlic aioli, served in a burger bun*, with chips* and vegan slaw.

MAIN DISHES

Chicken Tenerife *GF option / DF-option

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

small plate **£10.50** regular plate **£14**

Homemade beef lasagne - served with salad & garlic bread.

small plate **£10.50** regular plate **£14**

Pork stroganoff *GF option / DF-option

Strips of lean pork loin, stir-fried with onions, mushrooms, garlic & paprika finished with parsley & sour cream. Served with tagliatelle.*

small plate **£10.50** regular plate **£14**

Homemade steak & ale pie - succulent braised steak, topped with a shortcrust

pastry pie crust, served with chips, peas & a mini pan of gravy.

small plate **£10.50** regular plate **£14**

Caesar salad GF-option / 🍷option*

Crispy cos lettuce, homemade herbed croutons, smoky bacon*, Italian Grana Padano cheese, with breast of chicken **£13** with southern-fried chicken, or halloumi* **£14**

Homemade mushroom & cashew nut stroganoff 🍷 / GF / DF-option* / Contains nuts

Fresh mushrooms and cashews in a creamy* paprika sauce. Served with rice. **specify if vegan*

small plate **£10** regular plate **£13**

Sweet potato, chickpea, spinach & peanut curry 🍷 / GF / DF / Contains nuts

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

small plate **£10** regular plate **£13**

Risotto - check out our weekly specials menu for this week's recipe. 🍷 / GF / DF-option*

£13.50 with breast of chicken **+£3.50** or salmon or prawns **+£4.50**

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.

Pytchley peppercorn sauce	£2.80	Sautéed tenderstem with garlic & chilli	£4
Stilton & chive sauce	£2.80	Side of chips, sauté potatoes, or buttered new potatoes	£3.50
Garlic butter	£1.50	Truffled parmesan mash	£5
Sautéed mushrooms	£4	Sweet potato fries	£4.50
Battered onion rings	£3.50	Skinny fries	£3.50
Side Caesar salad	£4	Pan of gravy	£1.50
Pytchley slaw/Cajun slaw	£2.50		