

Sunday Lunch Menu

If you have any special dietary requirements or allergies, please let a member of staff know as soon as possible

GF - Gluten Free, N - Contains nuts, V - Vegetarian, VG - Vegan, VGO - Vegan Option Available,
GFO - Gluten Free Option Available, VO - Vegetarian option available

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

Nibbles

Beer Battered Samphire with Lemon Hollandaise V | BBQ Pork Belly Bites | Halloumi Fries with Sweet Chilli Mayonnaise V, GFO | Olives VG, GF | Chic Pea Chips with Mint Yoghurt
£6 Each or Three for £15

Small Plates

Solstice Jersey Cows Cheese | Red Wine Poached Pear, Chicory, Honey Thyme Dressing V, GFO, VGO - £10 | £20 - Main Course

Seasonal Soup | served with Sourdough Baguette GFO - £10

Wild Mushrooms on Toast | Soft Poached Egg, Sourdough V, GFO - £12

Stanwell Scotch Egg | Please ask for details of the current special - £14

Smoked Guinea Fowl Pressing | Basil Gel, Pickled Shallots, Foccacia, Red Onion Jam GF - £12

Sharing Boards

From The Garden | Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Aubergine and Courgette, Smoked Halloumi, Crudités, Red Onion Chutney, Tzatziki, Honey and Thyme Goats Cheese, Sourdough, Focaccia V, VGO. GFO - £32

From The Sea | Mussels, Whitebait, Tiger Prawns, Mussels, Cockles, Smoked Trout, Avruga Caviar, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia - £34

Mains

Glazed Goats Cheese | Tomato and Butterbean Cassoulet GFO, V, VGO - £26

Fish and Chips | Fillet of Cornish Haddock, Chunky Chips, Mushy Peas, Tartare Sauce - £24

Cornish Day Boat Fish Pie | Seasonal Greens GF - £28

Buttermilk Chicken Burger | Rice Krispie® Chicken Thigh, Ranch Dressing, Miso Mayonnaise, Croissant Bun, Skin on Fries - £20

Pulled Teriyaki Oyster Mushroom Burger | Croissant Bun, Pickled Salad, Rocket, Miso Mayonnaise, Skin on Fries GFO - £18

Roasts

All served with Roast Potatoes, Honey Roasted Parsnips and Carrots, Greens, Cauliflower Cheese & Jus, All roasts also served with a Yorkshire Pudding. Served 12pm-3pm.

Roast Sirloin of Beef | £28

Roast Pork Loin | £24

Roast Leg of Lamb | £25

Stanwell House Roast | includes all of the above - £32

Individual Vegetable Wellington | £22

All Roasts available as a child's half portion at £10 each (under 12 only)

Sides

Peas, Bacon, Caramelised Onion GF | Confit Garlic & Lemon Samphire GF | New Potatoes GF | Maple Glazed Carrots and Bacon GF
Seasonal Greens GF - £6 each GFO

Fries

Chunky Chips GFO | **Skin on Fries** GFO - £6

Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayo, Chives, Crispy Onions GFO - £7.50

Desserts

Stanwell Soufflé | Ask for the details of the current special - £13

Lemon and Passionfruit Meringue Tart | Raspberry Sorbet - £9.50

Sticky Toffee Pudding | Clotted Cream Ice Cream, Toffee Sauce - £9.50

Chocolate Orange Delice | Baileys Ice Cream - £9.50

Lime and Chilli Pineapple Carpaccio | Mojito Sorbet GF, VG - £9.50

Hampshire, Dorset and Isle of Wight Cheese | Spiced Apple Chutney, Artisan Biscuits, Candied Walnuts N - £12.50

