

Sunday Lunch Menu

Nibbles

Beer Battered Samphire with Lemon Hollandaise V | Korean BBQ Pork Belly Bites | Salt & Pepper Squid with Black Garlic Mayonnaise | Halloumi Fries with Spiced Tomato Chutney
V, GFO Olives VG, GF | Pumpkin Katsu - £6 Each or Three for £15

Small Plates

- Crispy Fried Goats Cheese Salad** | Caramelised Walnuts, Chicory Leaves, Figs GFO, N, 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 Chicken and Wholegrain Mustard Terrine** | Bacon Jam, Caramelised Baby Gem, Focaccia GFO - £12

Sharing Boards

- From The Garden** | Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Aubergine and Courgette, Smoked Halloumi, Crudités, Black Garlic Mayonnaise, Tzatziki, Honey and Thyme St.Ella Goats Cheese, Sourdough, Focaccia V, VGO. GFO - £32
- From The Land** | Prosciutto, Bresaola, Bavette Steak, Pork Pie, Balsamic Onions, Vine Tomatoes, Cornichons, Tunworth, Cranborne Blue Cheese, Béarnaise Sauce, Branston Pickle®, Tomato Chutney, Sourdough, Focaccia GFO - £34
- From The Sea** | Mussels, Whitebait, Tiger Prawns, Cockles, Beetroot Cured Salmon, Avruga Caviar, Salt & Pepper Squid, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia - £34

Mains

- Baked 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 of the Day** GF | Served with Samphire, Lemon Hollandaise and a choice of side - Market Price
- 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 Mayo, 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.*
- Roast Sirloin of Beef** | £27
- Roast Pork Loin** | £24
- Roast Leg of Lamb** | £24
- Stanwell House Full Roast** | includes all of the above - £30
- Individual Vegetable Wellington** | £21

Sides

Confit Garlic & Lemon Samphire GF | New Potatoes with Shallot & Parsley Butter GF | Side Salad GF | Seasonal Greens GF - £6 each

Fries

- Chunky Chips GFO | Skin on Fries GFO - £5
- Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayo, Chives, Crispy Onions GFO - £7

Desserts

- White Chocolate and Pistachio Fondant** | Raspberry Sorbet N - £9.50
- Blueberry Cheesecake** | Lemon Sorbet GF - £9.50
- Chocolate and Praline Tart** | Espresso Ice Cream N - £9.50
- Plum and Ginger Stem Steamed Pudding** | Vanilla Custard - £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

