

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, Lemon Hollandaise V | Halloumi Fries, Sweet Chilli Mayonnaise V, GFO | Olives VG, GF | Chickpea Chips, Mint Yoghurt VG, GF | Wild Garlic Arancini V
£6 Each or Three for £15

Small Plates

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

Seasonal Soup | Sourdough Baguette GFO - £10

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

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

Confit Lamb Croquette | Swede Purée, Lamb and Rosemary Jus - £10

Sharing Boards

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

From The Sea | Mussels, Whitebait, Tiger Prawns, Cockles, Stanwell House Smoked Trout, Avruga Caviar, Smoked Mackerel, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia - £34.50

Includes 50p charity donation to 'Room to Reward'. Please ask if you would like to find out more about our chosen charity.

Mains

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, Truffle Mayonnaise, Crispy Onions, Cheese, Bacon, Croissant Bun, Skin on Fries - £20

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

Roasts

Roast Potatoes, Honey Roasted Parsnips and Carrots, Greens, Cauliflower Cheese, Yorkshire Pudding, Jus. Served 12pm-3pm.

Roast Sirloin of Beef GFO | £28

Roast Pork Loin GFO | £24

Roast Chicken GFO | £22

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

Individual Vegetable Wellington V, VGO, GFO, N | £22

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

Sides

Peas, Bacon, Caramelised Onion VO, GF | Confit Garlic & Lemon Samphire V, GF | New Potatoes V, GF | Maple Glazed Carrots, Bacon GF, VO - £6 each
Truffle Macaroni Cheese, Tunworth Cheese, Crispy Onion V - £8

Fries

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

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

Desserts

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

Apple and Rhubarb Tarte Tatin | Crème Fraiche Sorbet V - £9.50

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

Dark Chocolate and Malt Cheesecake | Malt 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, GFO, V - £12.50

