

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 - **£6.50 Each or Three for £16**

Small Plates

Heritage Tomato Salad | Heritage Tomato, Buratta, Lusso Leaf, Serrano Ham VO, GFO - £10 | £20 - Main Course

Seasonal Soup | Sourdough Baguette GFO - £10

Crab on Toast | Hand Picked Crab Meat, Isle of Wight Tomato, Pickled Shallot, Lusso Leaf Salad V, GFO - £14

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

Sharing Boards

From The Garden | Homemade Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Courgette and Aubergine, 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, Potted Crab, Avruga Caviar, Smoked Mackerel, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia - £38.50

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 Fish, Chunky Chips, Mushy Peas, Tartare Sauce - £25

Gnocchi | Isle of Wight Blue Cheese, Isle of White Tomato, Rocket, Aged Balsamic Glaze V - £24

Buttermilk Chicken Burger | Rice Krispie® Chicken Thigh, Truffle Mayonnaise, Crispy Onions, Cheese, Bacon, Croissant Bun, Skin on Fries - £20

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 Leg of Lamb GFO | £26

Stanwell House Roast GFO | *includes all of the above* - £36

Individual Vegetable Wellington V, VGO, GFO, N | £24

All Roasts available as a child's half portion at £14 each (under 12 only)

Sides

Peas, Bacon, Caramelised Onion VO, GF | Confit Garlic & Lemon Samphire V, GF | New Potatoes V, GF | Garden Salad GF, V - £6.50 each

Fries

Chunky Chips GFO | Skin on Fries GFO - £6.50 each

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

Desserts

Dark Chocolate Fondant | Peanut Butter Ice Cream, Honeycomb N, V - £10.50

Raspberry and Pistachio Bakewell Tart | Raspberry Sorbet N, V - £9.50

Lemonthyme and Strawberry Steamed Pudding | Crème Anglaise V - £9.50

Vanilla Panna Cotta | Ginger Cake, Cherry Compote GFO - £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

