

Daytime 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

Crispy Pork Belly Bites, Apple Gel *GFO* | Halloumi Fries, Sweet Chilli Mayonnaise *V, GFO* | Mixed Harlequin Olives *VG, GF* | Chickpea Chips, Mint Yoghurt *VG, GF* | Artisan Bakery Sourdough, Whipped Butter, Smoked Salt *V, GFO* | Confit Chorizo, Manchego Cheese, Rocket - **£6.50 Each or Three for £16**

Small Plates

Butternut Squash Salad | Mache Leaves, Pomegranate, Whipped Feta, Toasted Pumpkin Seeds *VGO, GFO* - £12 | £18 - Main Course

Wild Mushrooms on Toast | Flambard's Farm Soft Poached Egg, Smoked Paprika Hollandaise, Artisan Bakery Sourdough *VO, GFO* - £10

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

Seared Scallops | Smoked Pancetta, Pea Purée, Balsamic Pearls, Apple Gel *GF* - £15

Confit Chicken and Truffle Butter Terrine | Pickled Shimeji Mushroom, Fig Chutney, Toasted Brioche *GFO* - £12

Sharing Boards

From The Garden | Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Courgette and Aubergine, Grilled Halloumi, Rosary Ash Goats Cheese, Crudités, Red Onion Chutney, Tzatziki, Chickpea Chips, Sourdough, Focaccia *V, VGO, GFO* - £34

From The Sea | Mussels, Whitebait, Tiger Prawns, Garlic Buttered Scallops in the shell, Pickled Cockles, Stanwell House Smoked Salmon, Prawn Marie Rose, Keta and Arenkha Caviar, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Hollandaise, Blinis, Sourdough, Focaccia *GFO* - £45

Includes £1 charity donation to 'The Burnt Chef Project'. Please ask if you would like to find out more about our chosen charity.

Mains

Gnocchi | Balsamic Onions, Roquito Peppers, Tomato Fondue, Goats Cheese, Rocket, Aged Balsamic Glaze *V* - £24

Fish and Chips | Fillet of Cornish Fish, Chunky Chips, Crushed Peas, Tartare Sauce - £25

Aged 8oz Sirloin | Garden Salad *GFO* - £36 served with a choice of side

Aged 8oz Ribeye | Garden Salad *GFO* - £38 served with a choice of side

Chateaubriand for Two | Triple Cooked Chips, Roasted Vine Tomatoes, Garden Salad *GFO* - £90

Add a choice of sauce to any Steak - Pink Peppercorn, Red Wine, Béarnaise - all GF - £3.50

Catch of the Day *GF* | Samphire, Hollandaise - Market Price

Open Sandwiches, Salads and Burgers

Sandwiches are served on a choice of Granary or White and can be made Gluten Free on request

Hummus and Aubergine | Courgette, Cherry Tomato, Red Onion, Rocket, Skin on Fries *GFO, V, N* - £15

Prawn Marie Rose Sandwich | Picked Cucumber, Rocket, Skin on Fries *GFO* - £16

Steak Baguette | Caramelised Onions, Rocket, Monterrey Jack Cheese, Pink Peppercorn Sauce - £18

Stanwell Beef Burger | Smashed Patties, Artisan Burger Bun, Monterrey Jack Cheese, Bacon, Lettuce, Tomato, Gherkin, Burger Sauce, Skin on Fries *GFO* - £20

Chicken Burger | Crispy Fried Chicken Thigh, Truffle Mayonnaise, Monterrey Jack Cheese, Crispy Onions, Gem Lettuce, Artisan Burger Bun, Skin on Fries - £20

Sides

Tenderstem Broccoli, Sherry Vinegar Glaze *VO, V, GF* | **Buttered Samphire** *V, GF*
New Potatoes *V, GF* | **Garden Salad** *V, GF* - £6.50 each

Fries

Chunky Chips *GFO* | **Skin on Fries** *GFO* - £6.50 each
Crispy Garlic, Truffle & Parmesan Loaded Fries | **Truffle Mayonnaise**, Chives,
Crispy Onions *VO, GFO* - £7.50

