

# Let's Do Lunch

at THE STANHILL

**2 COURSES FOR £16 | 3 COURSES FOR £19**

Available lunchtimes Tuesday to Friday

## STARTERS

**SEAFOOD COCKTAIL** - atlantic prawns & crayfish, iceberg lettuce, marie rose sauce, brown bread & butter (GFA)

**DUCK LIVER & ORANGE PÂTÉ** - house chutney, dressed leaves, toasted bloomer (GFA)

**CHEFS SOUP OF THE DAY** - rustic roll & butter (V&GFA)

**SPICED GOATS CHEESE FRITTER** - beetroot & walnut salad, honey & grain mustard dressing (V)

## MAINS

**BEER BATTERED HADDOCK FILLET** - chunky chips, mushy peas & tartar sauce (GFA)

**CHAR-GILLED MINUTE STEAK** - rocket & parmesan salad, skinny fries, peppercorn sauce & onion rings (GFA)

**STILTON, WALNUT & WILD MUSHROOM LINGUINE** - garlic cream sauce, toasted walnuts (V&GFA)

**BUTTERFLIED CHICKEN BREAST** - sautéed potatoes & smoked bacon, buttered greens, creamy satay sauce, toasted sesame seeds (GF)

**PORK RAGUE** - pork fillet & chestnut mushrooms in a rich garlic & spiced tomato sauce, aged parmesan & linguine (GFA)

## DESSERTS

**STICKY TOFFEE PUDDING** - butterscotch sauce, vanilla ice cream (V)

**DUO OF WALLINGS ICE CREAM** - homemade brandy snap basket, chocolate sauce (V&GFA)

**BLUEBERRY FOOL** - blueberry compote, toffee cream, crushed meringue & toasted oats (V)

**CREAMY VANILLA RICE PUDDING** - sugar gazed crust, summer berry compote (V)

(IF YOU HAVE ANY ALLERGIES PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING)