

THE STANHILL

PUB AND KITCHEN

A SPECIALLY CREATED MENU JUST FOR THE BEST DAY OF THE WEEK... A STANHILL SUNDAY

STARTERS

CHILLI & HONEY CHICKEN STRIPS - asian slaw, hot honey & chilli sauce (GFA)

POACHED SALMON TIAN - rocket, cucumber & lemon crème fraiche (GF)

CREAMY GARLIC & SMOKED PAPRIKA MUSHROOMS - balsamic glaze, toasted focaccia, crispy onions & bacon bites (V&GFA)

CHEF'S SOUP OF THE DAY - rustic roll & butter (V&GFA)

GOATS CHEESE & SUN-DRIED TOMATO ARANCINI - pickled beetroot, garlic & herb aioli (V)

SMOOTH DUCK LIVER & ORANGE PÂTÉ - house chutney, red onion & rocket salad, toasted bloomer (GFA)

MAINS

ROAST SIRLOIN OF BEEF OR ROAST CHICKEN BREAST - roast potatoes, parsnip puree, buttered greens, root vegetable mash, Yorkshire pudding & as much gravy as you want. (Please note that our beef is served pink) (GFA)

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

SEARED SEABASS FILLET - dauphinoise potato, seasonal greens, crayfish butter sauce & crispy samphire (GF)

CHICKEN SATEY - butterflied chicken breast, crushed new potatoes & smoked bacon, buttered savoy cabbage, creamy satey sauce (GFA)

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

PRIME 7OZ STEAK BURGER - toasted brioche bun, creamy lancashire cheese, burger sauce, beef tomato, gem lettuce, skinny fries & 'slaw

PORK SCHNITZEL - sautéed potatoes & red onion, tender stem broccoli, rich harissa sauce

BRAISED BEEF, STILTON & MUSHROOM POT PIE - puff pastry lid, creamed mash potatoes, sweet sticky red cabbage & proper gravy (GFA)

STANHILL FISH PLATTER - smoked salmon, peppered mackerel, fresh anchovies, marie rose prawns & crayfish, beer battered haddock goujons, lime creme fraiche, tartar sauce & rustic roll (GFA)

DESSERTS

STICKY TOFFEE PUDDING - warm butterscotch sauce, cream egg cream (V)

MANGO & PASSION FRUIT CHEESECAKE - mango crème fraiche, passion fruit sorbet & honeycomb (V)

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

CHEESE BOARD - 3 local cheeses, fruit loaf, crackers, house chutney & olives (£3 supplement)

ETON MESS - crushed meringue, fresh strawberries & berry compote, chantilly cream, raspberry coulis, sesame & orange tuile (v)

DOUBLE CHOCOLATE STEAMED PUDDING - hot chocolate fudge sauce, chocolate soil, chocolate tuille (V)

1 COURSE £18 | 2 COURSES £23 | 3 COURSES £28

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

THE STANHILL PUB & KITCHEN

61 Stanhill Road, Oswaldtwistle, Lancashire, BB5 4PS

Tel. 01254 396669





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(V) = Vegetarian (VE) = Vegan (GF) = Gluten free (GFA) = Gluten free available upon request
If you have any allergies please speak to a member of staff before ordering. A list of allergens that appear in our dishes is available upon request. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due the risk of cross contamination in our busy kitchen.