

# Let's Do Lunch

at THE STANHILL

**2 COURSES FOR £16 | 3 COURSES FOR £20**

Available lunchtimes Wednesday to Saturday

## STARTERS

**SALT & PEPPER CHILLI SQUID** - dressed leaves, sweet chilli dip (GF)

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

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

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

## MAINS

**BREADED SCAMPI** - chunky chips, garden peas & tartar sauce

**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)

**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)

## DESSERTS

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

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

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

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

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