

Let's Do Lunch

at THE STANHILL

2 COURSES FOR £16 | 3 COURSES FOR £19

Available lunchtimes Tuesday to Friday

STARTERS

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

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

SCORCHED GOATS CHEESE, POACHED PEAR & WALNUT SALAD - sweet & sour beetroot, jalapenos & raspberry dressing (V&GF)

POACHED SALMON & CRAYFISH TIAN - potato & chive salad, saffron aioli, piccalilli (GF)

MAINS

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

BUTTERFLIED CHICKEN BREAST - sautéed potato, red onion & samphire, wild mushroom & red wine jus (GFA)

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

FLASH FRIED MINUTE STEAK - parmesan & rocket salad, beer battered onion rings, skinny fries & peppercorn sauce (GFA)

CHAR-GRILLED PORK LOIN STEAK - nduja mash potato, buttered greens, grian mustard sauce (GFA)

DESSERTS

TANGY LEMON TART - raspberry sorbet & crushed meringue (V)

CREAMY VANILLA RICE PUDDING - sugar glaze, summer berry compote (V)

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

PASSION CRÈME BRULEE - blueberry compote, vanilla shortbread (V&GFA)

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