

# THE STANHILL

## PUB AND KITCHEN

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

### STARTERS

- DEEP FRIED SMOKED BRIE** - chilli jam, crème fraiche & rocket (v)
- SMOKED SALMON & CRAYFISH CAESAR SALAD** - with or without fresh anchovies, caesar dressing
- GARLIC & SWEET CHILLI MUSHROOMS** - cream sauce, toasted focaccia, balsamic & crème fraiche (v)
- CHEF'S SOUP OF THE DAY** - rustic roll & butter (v)
- SMOOTH CHICKEN LIVER PÂTÉ** - apple, date & real ale chutney, sea salt crostinis
- PANKO SPICY LAMB KOFTA BALLS** - pickled cucumber & mint yoghurt, warm pitta

### 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.
- LANCASHIRE CHICKEN** - topped with bacon & lancashire cheese, sautéed potatoes, red onion, black pudding & spinach, peppercorn sauce
- BEER BATTERED HADDOCK FILLET** - chunky chips, mushy peas & tartar sauce
- PRIME 6OZ STEAK BURGER** - caramelised red onions, smoked cheese, toasted brioche, tomato relish, skinny fries & 'slaw
- SPINACH, SUN BLUSH TOMATO & PESTO LINGUINE** - finished with crème fraiche, pine nuts & pea shoots (v)
- PAN SEARED DUCK BREAST** - classic caesar salad, honey & grain mustard dressing, toasted sesame seeds
- SEARED SALMON SUPREME** - pesto mash, buttered greens, saffron cream, crispy kale
- VENISON CHILLI CON CARNE** - medium spiced, pilau rice, tortilla chips & sour cream

### DESSERTS

- BAILEYS & WHITE CHOCOLATE CRÈME BRULEE** - vanilla shortbread, chantilly cream & caramel fudge (v)
- LEMON & LIME CHEESECAKE** - passion fruit sorbet, crushed meringue (v)
- TRIO OF WALLINGS ICE CREAM** - homemade brandy snap basket, bitter chocolate sauce (v)
- STICKY TOFFEE PUDDING** - butterscotch sauce, salted caramel ice cream (v)
- ETON MESS** - crushed meringue, chantilly cream, berry compote, sesame & orange tuille (v)
- DARK CHOCOLATE TRUFFLE TORTE** - coconut ice cream, chocolate fudge sauce (v)

**1 COURSE £15 | 2 COURSES £20 | 3 COURSES £25**





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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.