

# THE STANHILL

## PUB AND KITCHEN

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

### STARTERS

**FETA CHEESE, PICKLED BEETROOT & HAZELNUT SALAD** - raspberry & balsamic dressing (V&GF)

**SCOTTISH SMOKED SALMON** - sour creamed new potato & chive salad, saffron aioli, green oil & crispy kale (GF)

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

**CREAMY GARLIC MUSHROOMS** - smoked paprika cream, garlic focaccia, balsamic & truffle oil (V&GFA)

**SMOOTH DUCK & ORANGE PÂTÉ** - apple & date chutney, toasted sourdough (GFA)

**SALT & PEPPER SQUID** - rocket & red onion salad, chilli jam

### 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 FILLET** - chunky chips, mushy peas & tartar sauce (GFA)

**BRAISED BEEF & ALE OR CHEESE & ONION PIE** - creamy mash, braised red cabbage & proper gravy

**LANCASHIRE CHICKEN** - topped with bacon & lancashire cheese, sautéed potatoes, red onion, black pudding & kale, peppercorn sauce (GFA)

**SUN BLUSH TOMATO & RED PEPPER GNOCCHI** - garlic cream, toasted pine nuts & pesto (V)

**PAN FRIED SALMON FILLET** - Herb crushed new potatoes, buttered greens, lime crème fraiche & pesto (GF)

**PRIME 6OZ STEAK BURGER** - brioche bun, creamy lancashire cheese, gem lettuce, beef tomato, burger sauce, sea salt fries & slaw

**MARINATED HALLOUMI CAESAR SALAD** - classic caesar salad, parmesan, caesar dressing & toasted sesame seeds (V&GFA)

### DESSERTS

**STICKY TOFFEE PUDDING** - cinnamon butterscotch sauce, salted caramel ice cream (V)

**CHERRIES JUBILEE** - sweet waffle, warm black cherry compote, vanilla ice cream (V)

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

**STANHILL LEMON MESS** - crushed meringue, chantilly cream & lemon curd, sesame & orange tuile (V&GFA)

**MANDARIN & PAN AUX RAISIN TRIFLE** - toasted pistachios, honey & ginger spiral (V)

**PASSION FRUIT CRÈME BRULEE** - vanilla shortbread, chantilly cream, blueberry compote (V&GFA)

**1 COURSE £16 | 2 COURSES £21 | 3 COURSES £26**

(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.