

THE STANHILL

PUB AND KITCHEN

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

STARTERS

SMOOTH DUCK LIVER & ORANGE PÂTÉ – apple, date & plum chutney, toasted bloomer (GFA)

CREAMY SMOKED PAPRIKA MUSHROOMS – garlic, white truffle & chive cream, garlic focaccia, aged parmesan & pea shoots (V&GFA)

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

GRILLED BURY BLACK PUDDING – creamy mash, peppercorn sauce, parsnip crisps

SEAFOOD COCKTAIL – atlantic prawns & crayfish, iceberg lettuce, marie rose sauce, brown bread & butter (GFA)

SPICED GOATS CHEESE FRITTER – caramelised red onions, aged balsamic, pesto dressing (V)

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)

PARMESAN & CHILLI CHICKEN – crushed new potatoes, seasonal green, satay cream sauce (GFA)

CHAR-GILLED MINUTE STEAK – rocket & parmesan salad, skinny fries, peppercorn sauce & onion rings (GFA)

BRAISED BEEF & ALE OR CHEESE & ONION PIE – chunky chips, bbq beans & proper gravy

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

CHAR-GRILLED PORK LOIN STEAK – nduja mash, creamed savoy cabbage, mushroom & smoked bacon jus (GFAO)

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

TANGY LEMON & RASPBERRY POSSET – summer berry jelly, crushed meringue & raspberry sorbet (v)

STICKY TOFFEE PUDDING – butterscotch sauce, vanilla ice cream (V)

TRIO OF WALLINGS ICE CREAM – homemade brandy snap basket, raspberry gel (V&GFA)

CHEESE BOARD – 3 local cheeses, fruit loaf, crackers, house chutney & olives (£4 supplement)

BAILEYS CHEESECAKE – bonfire toffee ice cream & honeycomb (V)

MANDERIN & PAN AUX RAISIN TRIFLE – toasted pistachios, honey & ginger spiral (V)

1 COURSE £17 | 2 COURSES £22 | 3 COURSES £27

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





THE STANHILL

PUB AND KITCHEN

(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.