

The
STONHOUSE
Public House & Garden

SMALL PLATES

Nocellara olives	3
Homemade focaccia <i>olive oil & balsamic</i>	3.5
Jerk chicken wings <i>Pineapple mayo</i>	7.5
Mushroom & mozzarella arancini <i>tomato arrabiata (v)</i>	7

Chilli & garlic tiger prawns <i>Cherry tomato, parsley</i>	9.5
Ham hock & chicken terrine <i>Piccalilli & toast (v)</i>	8
Grilled Asparagus & Courgette <i>Cashew labneh, toasted almond, seeds & rice</i>	8.5
Calamari & Whitebait <i>Tartare sauce</i>	8

MAINS

Roasted stone bass <i>potato boulangère, sautéed spinach, confit chorizo crumble</i>	17
Burrata bowl <i>borlotti beans & red onion salad, tomato panzanella, marinated aubergines, focaccia (v)</i>	14
Roasted lamb rump <i>cauliflower tabbouleh, tenderstem broccoli, artichokes, salsa verde (gf)</i>	19
Pea & shallot ravioli <i>asparagus & basil pesto (vg)</i>	14.5
10oz Sirloin steak <i>hand cut chips, rocket & parmesan, peppercorn sauce (gf)</i>	22.5
Beef & marrow <i>or</i> Plant based burger <i>house relish, vegan mayo, French fries</i>	14
Add to burgers; <i>cheddar, blue cheese, fried egg, chorizo, bacon</i>	1.5 each

SIDES

Gem & avocado salad <i>Parmesan dressing</i>	4.5	Hand cut chips	4
Garlic spinach	4.5	French fries	4
Rocket & Parmesan.....	5	Sweet potato fries	5
Sautéed tenderstem broccoli <i>toasted almonds</i>	4.5	Aspen fries <i>truffle oil & parmesan</i>	5

SHARING BOARDS

Antipasti.....	15
<i>Grilled courgette, artichokes, , Burrata & tomato, Hummus & flatbread Olives, Taralli & homemade focaccia</i>	
Butcher's block.....	18
<i>Classic scotch egg, coronation mayo Ham hock & chicken terrine Chorizo & padron pepper pinchos Chicken croquettes</i>	

CLASSICS

Fish & chips <i>Beer battered cod, hand cut chips, pea purée, tartare sauce</i>	15
Chicken schnitzel <i>pickled apple slaw, Aspen fries ..</i> <i>add fried egg</i>	14.5 1.5
Fish cake <i>Smoked haddock & salmon fish cake, poached egg, garlic spinach, hollandaise</i>	16

PUDDINGS

Sticky toffee pudding <i>vanilla ice cream</i>	6.5
Banoffee pie	6.5
Lemon posset <i>berry salad</i>	6.5
Apple crumble <i>custard</i>	6.5
Chocolate brownie <i>vegan ice cream (vg)</i>	6.5
Jude's Ice Cream/sorbets	6.5
Cheese board	8.5

*A full list of allergen information is available, please ask your server for details.
 An optional 12.5% service charge will be added to your bill (all of which is distributed between staff)*