

The  
**STONHOUSE**  
Public House & Garden

## SMALL PLATES

|                                                                                             |     |                                                                                       |     |
|---------------------------------------------------------------------------------------------|-----|---------------------------------------------------------------------------------------|-----|
| Nocellara olives .....                                                                      | 3   | Grilled asparagus & courgette<br>cashew labneh, toasted almonds,<br>seeds & rice..... | 8.5 |
| Homemade focaccia<br>olive oil & balsamic .....                                             | 3.5 | Mushroom & mozzarella<br>arancini<br>tomato arrabbiata (v) .....                      | 7   |
| Heritage beetroot<br>whipped goat's cheese, hazelnuts,<br>charred green beans (v, gf) ..... | 7.5 | Potted Cornish mackerel<br>cucumber jelly, sourdough soldiers ....                    | 8   |
| Seared scallops<br>pea purée, mint, chorizo in red wine.....                                | 9.5 | Ham hock & chicken terrine<br>piccallily, sourdough toast.....                        | 8   |

## MAINS

|                                                                                                                                                                            |          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| Stonhouse sea bass niçoise<br>semi-dried tomato, grilled shallots, green beans, nocellara olive purée,<br>lemon confit, new potato, crispy quail egg, smoked oysters ..... | 17       |
| Pappardelle primavera<br>asparagus, broad beans, peas, baby leeks, Parmesan (v) .....                                                                                      | 14       |
| Roasted lamb rump<br>roast Jersey Royals, tenderstem, artichokes, salsa verde (gf).....                                                                                    | 19       |
| Miso glazed aubergine<br>apricot & almond quinoa, pickled red cabbage, coconut chili yogurt (vg, gf) .....                                                                 | 14.5     |
| 10oz Sirloin steak<br>hand cut chips, rocket & Parmesan, peppercorn sauce (gf).....                                                                                        | 22.5     |
| Beef & marrow or Plant based burger<br>house relish, vegan mayo, French fries .....                                                                                        | 14       |
| Add to burgers;<br>cheddar, blue cheese, fried egg, chorizo, bacon .....                                                                                                   | 1.5 each |

## SIDES

|                                                      |     |                                             |   |
|------------------------------------------------------|-----|---------------------------------------------|---|
| Gem & avocado salad<br>Parmesan dressing .....       | 4.5 | Hand cut chips .....                        | 4 |
| Garlic spinach .....                                 | 4.5 | French fries .....                          | 4 |
| Roasted new potatoes<br>rosemary & feta .....        | 5   | Sweet potato fries .....                    | 5 |
| Sautéed tenderstem broccoli<br>toasted almonds ..... | 4.5 | Aspen fries<br>truffle oil & Parmesan ..... | 5 |

## SHARING BOARDS

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| Antipasti .....                                                       | 15 |
| <i>Grilled courgette, aubergine &amp; artichokes, sundried tomato</i> |    |
| <i>Caper &amp; chilli burrata</i>                                     |    |
| <i>Ezme dip &amp; flatbread</i>                                       |    |
| <i>Olives, Taralli &amp; homemade focaccia</i>                        |    |
| Butcher's block .....                                                 | 18 |
| <i>Classic scotch egg, coronation mayo</i>                            |    |
| <i>Pork rillettes, sourdough</i>                                      |    |
| <i>Chorizo &amp; padron pepper pinchos</i>                            |    |
| <i>Chicken croquettes, aioli</i>                                      |    |
| Fish board .....                                                      | 21 |
| <i>Loch Fyne smoked salmon, capers, pickled radish</i>                |    |
| <i>Potted mackerel, cucumber jelly</i>                                |    |
| <i>Calamari &amp; whitebait, aioli</i>                                |    |
| <i>½ pint prawns, rye crispbread</i>                                  |    |

## CLASSICS

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

## PUDDINGS

|                                                      |     |
|------------------------------------------------------|-----|
| Sticky toffee pudding<br>vanilla ice cream .....     | 6.5 |
| Banoffee pie .....                                   | 6.5 |
| Lemon posset.....                                    | 6.5 |
| <i>berries</i>                                       |     |
| Vegan chocolate brownie<br>vegan ice cream (vg)..... | 6.5 |
| Jude's ice creams/sorbets ..                         | 6   |
| 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)