The STONHOUSE
Public House & Garden

FOR THE TABLE

Olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Salt & pepper calamari, aioli 9

STARTERS

Wimbledon Smokehouse smoked salmon, horseradish crème fraîche, pickled cucumber, rye toast 11.5

Twice-Baked Montgomery Cheddar soufflé, walnut & chicory salad (v) 10.5

Roast Delica pumpkin salad, pomegranate, toasted pumpkin seeds, pickled raisins, crispy sage (vg, gf) 9

Duck confit & chicken liver terrine, spiced plum chutney, cornichons, toasted brioche 11

Classic Scotch egg, Coronation mayo 7

MAINS

Roast Chalk Stream trout, crushed new potatoes, buttered leeks, brown shrimp & parsley butter (gf) 23

Red wine braised shin of beef, potato pavé, glazed shallots, red wine jus (gf) 21

Celeriac, mushroom & truffle Wellington, braised red cabbage, vegan gravy (vg) 19

Chicken schnitzel, fried egg, rocket & Parmesan 17.5

Beer battered haddock, hand cut chips, pea purée, tartare sauce 17

10oz Sirloin steak, hand cut chips, rocket & Parmesan 26.5 ~ chimichurri, Bearnaise or peppercorn sauce 2 each

Dry aged beef burger, house relish, mayo, coleslaw, French fries 15.5

Plant-based burger, house relish, vegan mayo, French fries (vg) 15.5

~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 2 each

SIDES

Tenderstem broccoli, chilli 6

Rocket & Parmesan 6

Sautéed garlic green beans 6

French fries/Hand cut chips 5

Sweet potato fries, aioli 6

PUDDINGS

Dark chocolate delice, crème fraîche, honeycomb 8.5

Sticky toffee pudding, vanilla ice cream 7

Apple & blackberry crumble, custard 7

Orange, rosemary & olive oil cake, blood orange sorbet (vg, gf) 7

Selection of Jude's ice cream/sorbet 6.5

British cheese selection 12.5

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 to staff.