The STONHOUSE
Public House & Garden

SUNDAY

STARTERS

Olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Salt & pepper calamari, aioli 9

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

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

ROASTS

All roasts served with roast potatoes, seasonal vegetables, gravy

Roast beef, Yorkshire pudding 21

Roast pork belly, apple sauce, Yorkshire pudding 21

Roast chicken, bread sauce, Yorkshire pudding 21

Sweet potato & spinach wellington (vg), Yorkshire pudding (v) 19

MAINS

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

Chicken schnitzel, fried egg, rocket & Parmesan 17.5

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

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

Plant-based burger, house relish, vegan mayo, fries (vg) 15.5
~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 2 each

SIDES

Rocket & Parmesan 6

French fries/ Hand cut chips 5

Sweet potato fries, aioli 6

Cauliflower cheese – for two 7

Roast potatoes – for two 7

PUDDINGS

Dark chocolate delice, crème fraîche, honeycomb 8.5

Sticky toffee pudding, vanilla ice cream, toffee sauce 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.