

THE STONHOUSE

Menu

Chilli Margarita 9.5 Cardamom Negroni 9.5 Mango Mule 0% 4

For the Table

Marinated mixed olives 2.5 Chas & Momo sourdough 3.5
Mezze with lentil croquettes, tzatziki, hummus, olives, pitta (v) 9.5

Starters

Scotch egg, mustard mayo 5.5
Salt & pepper calamari, aioli 6.5
Cauliflower rarebit, chutney, parsley & spring onion 6.5
Grilled tofu & quinoa salad, green beans, avocado, toasted pumpkin seeds (vg) 6.5
Sautéed chicken livers, grape & red onion jus, brioche 6.5
Haddock smokie, poached egg, sourdough 7.5

Mains

Beer battered haddock, chips, tartare sauce, pea purée, lemon 15
Slow roasted lamb shoulder, braised chick peas, spinach & mint, green mojo 18.5
Butternut squash risotto, sauteed garlicky wild mushrooms, fennel cress (vg) 13.5
Moving Mountains plant based B12 burger, tomato relish, vegan mayo, fries (vg) 13
8oz Beef burger, tomato relish, mayo, fries 13
~ Add vegan Cheddar, Cheddar, Stilton, chorizo, bacon, free range egg to either - £1 each
Burrata bowl, grilled baby aubergines, borlotti bean & red onion salad, roasted peppers,
sun blushed tomato, sourdough crostini (v) 13.5
Roasted sea bream, clam & butter bean stew, salsa verde 16.5
Confit duck leg, gratin potato, green beans, orange jus 16

Steaks ~ with side green peppercorn sauce and choice of chips, salad or mash

10oz Rump 18.5 10oz Sirloin 22.5 10oz Rib-eye 24.5 16oz Châteaubriand (to share) 55

Sides 3.5

Garlic green beans Seasonal vegetables Hand-cut chips Fries
Rocket & Parmesan, aged balsamic Sweet potato chips 4.5