

THE STONHOUSE

Dinner

For the Table

Marinated mixed olives 2.5 San Francisco-style sourdough 3.5
Mezze with lentil croquettes, tzatziki, hummus, olives, pitta (v) 8.5
Cannon & Cannon British charcuterie with coppa, chorizo, venison salami, bresaola 9

Starters

Haddock smokie, sourdough 7
Stilton, walnut & caramelized onion tart (v) 6.5
Butterflied tiger prawn skewers, chimichurri, aioli 7.5
Chicken & ham hock terrine, pea shoot & sweet onion salad, cornichons, toast 6.5
Polenta, sautéed wild mushrooms, cashew & coconut pesto, black truffle oil (vg) 7
Golden beetroot, pomegranate & orange salad, goat's cheese mousse, crushed hazelnuts (v) 6.5

Mains

Mushroom & ricotta tortelloni, sage butter, rocket, shaved Parmesan (v) 12
Moving Mountains plant based B12 burger, tomato relish, vegan mayo, fries (vg) 12
8oz Beef burger, tomato relish, mayo, fries 12
~ Add vegan Cheddar, Cheddar, Stilton, chorizo, bacon, free range egg to either - £1 each
Confit Barbary duck leg, broccoli, braised red cabbage, orange & honey jus 15.5
Braised lamb shank, mash, honey roasted swede, minted gravy 17
Pan-fried sea bream fillet, pak choi, beansprouts, red peppers, toasted sesame seeds, soy sauce 15.5
Beer battered hake fillet, tartare sauce, pea purée, chips 13.5
Butternut squash, wild mushroom & rainbow chard Wellington, green beans, celeriac velouté, gravy (vg) 13.5

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

10oz Sirloin 22.5 10oz Rib-eye 24.5 16oz Châteaubriand (to share) 50

Sides 3.5

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

Kitchen opens: Sunday 12 – 9pm; Monday – Friday 12 – 3.30pm, 6 – 10pm; Saturday 12 – 10pm
Prices include VAT. An optional 12.5% will be added to your bill all of which is distributed to staff.
A full list of allergen information is available. Please ask for details.

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