

THE STONHOUSE

Menu

Malfy Rosa Negroni 8 Genie Dry Apple Kombucha 0% 3.2 French Martini 8

For the Table

Marinated mixed olives 2.5 Chas & Momo sourdough 3.5
Mezze with lentil croquettes, tzatziki, hummus, olives, pitta (v) 8.5

Starters

Burrata bruschetta, grilled asparagus, peas & mint (v) 6.5
Fresh crab arancini, sweet chilli jam, spring onion, coriander 7`
Courgette, coriander & garlic croquettes, romesco sauce (vg) 6.5
Beef carpaccio, kohlrabi remoulade, crostini 7.5

Mains

Beer battered hake fillet, tartare sauce, pea purée, chips 13.5
Grilled Tenderstem broccoli, avocado & quinoa salad, pumpkin seeds, yoghurt 12.5
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
Grilled lamb steak, courgette, mint & cannellini bean salad, tzatziki 17.5
Pan-fried sea bass fillet, green beans, broad beans,
Tenderstem broccoli, lemon & caper butter 16.5

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 Hand-cut chips Fries
Rocket & Parmesan, aged balsamic Sweet potato chips 4.5

Kids 5

Pasta, tomato sauce, Parmesan (v)
Sausage & mash
Fish & chips
Cheeseburger & fries

Pudding 6

Salted caramel cheesecake
Sticky toffee pudding, vanilla ice cream
Selection of ice cream/sorbet
Chocolate & salted caramel brownie,
vegan vanilla ice cream (vg)