

# THE STONHOUSE

## Menu

Pear & Elderflower Martini 8    Blood Orange & Cardamom Soda 3.9    Malfy Rosa Negroni 8

### 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  
Courgette, coriander & garlic croquettes, romesco sauce (vg) 6.5  
Smoked barbery duck salad, endive, figs, sumac, pickled walnuts 7  
Heritage beetroot, goat's cheese & orange salad, caramelised silver onions, toasted pine nuts (v) 6.5  
Seared Shetland scallops, cauliflower velouté, crispy pancetta, black truffle oil 9.5

### Mains

Beer battered haddock, chips, tartare sauce, pea purée, lemon 15  
Leek & pea risotto, fried courgette flower, cashew pesto, pea shoots (vg) 13.5  
Grilled chicken breast, Tenderstem broccoli, minted yoghurt, pomegranate seeds 15.5  
Timothy Taylor braised brisket, chimichurri, fennel & red cabbage slaw, sweet potato chips 17  
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 halibut, crayfish & caper butter, Lyonnaise potatoes 19

**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) 55

### Sides 3.5

Garlic 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

Selection of ice cream/sorbet  
Blueberry & Oreo cheesecake  
Sticky toffee pudding, vanilla ice cream  
Pistachio & olive oil cake, poached nectarine,  
vegan vanilla