

THE STONHOUSE

Menu

Cardamom Negroni 8 Genie Dry Apple Kombucha 0% 3.2 Winter Warmer 8

For the Table

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

Starters

Salt & pepper calamari, aioli 6
Scotch egg, coronation mayo 5.5
Duck parfait, toasted brioche, cornichons 7
Caramelised onion tart, blue cheese croquette, pickled walnut salad (v) 6.5
Gin & beet cured salmon, fennel slaw, radish, sour cream 7
Butternut squash & chestnut soup (vg) 5.5

Mains

Beef brisket bourguignon, horseradish mash 14.5
Chalk stream trout & spinach en croûte, sautéed Tenderstem, beurre blanc 15
Burrata winter salad, roast butternut squash, rocket, roasted cherry tomatoes 12.5
10 oz Sirloin, choice of chips, mash or mixed leaf salad, side peppercorn sauce 22.5
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
Vegan pumpkin & sage ravioli, cashew cream, pistou (vg) 13
Beer battered cod, chips, tartare sauce, pea puree 13.5

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

Sticky toffee pudding, vanilla ice cream
Christmas pudding, brandy butter
Vegan salted caramel & chocolate brownie, vanilla ice cream (vg)
Hamish Johnston Stilton & Cheddar, biscuits, grapes, fig jam
Selection of ice cream/sorbet