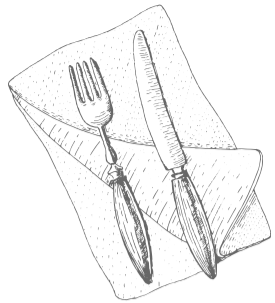


Daytime Menu

Nibbles



Beer Battered Samphire with Lemon Hollandaise V | Korean BBQ Pork Belly Bites
 Real Cure Nduja Arancini | Edamame Hummus and Toasted Sourdough Croutes VG, GFO
 Halloumi Fries with Spiced Tomato Chutney V, GFO | Olives VG, GF
 Padron Peppers with Black Garlic Mayonnaise V, VGO, GF

£6 Each or Three for £15

Sharing Boards

From The Garden

Hummus, Stuffed Peppers, Balsamic Onions,
 Marinated Artichokes, Vine Tomatoes,
 Grilled Aubergine and Courgette, Smoked Halloumi,
 Crudités, Black Garlic Mayonnaise, Tzatziki,
 Miso Glazed St.Ella, Sourdough, Focaccia
 V, VGO, GFO
 £28

From The Land

Prosciutto, Truffle Ham, Bresaola,
 Bavette Steak, Balsamic Onions, Vine Tomatoes,
 Cornichons, Tunworth, Cranborne Blue Cheese,
 Béarnaise Sauce, Piccalilli, Red Onion Relish,
 Sourdough, Focaccia
 GFO
 £30

From The Sea

Mussels, Whitebait, Tiger Prawns, Cockles,
 Beetroot-cured Salmon, Avruga Caviar,
 Battered Samphire, Fennel & Rocket Salad,
 Charred Lime, Crème Fraiche, Tartare Sauce,
 Lemon Hollandaise, Blinis, Sourdough, Focaccia
 £30

Small Plates

Roasted Fig and Prosciutto

Whipped Goats Cheese, Candied Walnuts
 GF, N, VO
 £10

Seasonal Soup

served with Sourdough Baguette
 GFO
 £8

Butterfly Tiger Prawns

Charred Gem, Miso Butter Sauce, Toasted
 Sourdough
 £12

Fruit Pig Black Pudding Scotch Egg

Homemade Brown Sauce, Watercress
 £12

Sandwiches and Burgers

Steak Sandwich

Red Onion Relish, Croissant Bun,
 Cranborne Blue Cheese,
 Skin on Fries, Peppercorn Sauce
 GFO
 £18

Croque Royale

Smoked Salmon and Cheese, Topped
 with Cheese and Onion Fondue,
 Soft Poached Egg, Skin on Fries
 GFO
 £16

Monk Dog

Breaded Monkfish, Black Garlic
 Tartare, Gem Lettuce, Brioche Roll,
 Crispy Capers, Pickled Cucumber,
 Triple Mustard Mayo, Skin on Fries
 £16.50

Portabello Mushroom Sandwich

Swiss Cheese, Hot Garlic Relish,
 Rocket, Skin on Fries
 GFO, V, VGO
 £14

Reuben Sandwich

Sourkraut, Wessex Pastrami,
 Emmental, Pickles, French
 Mustard, Skin on Fries
 GFO
 £16

Sandwiches are served on a choice of Granary, White or Baguette and can be made Gluten Free on request

Aged Brisket and Bone Marrow Beef Burger

Truffle Mayo, Monterey Jack Cheese, Lettuce, Tomato,
 Gherkins, Crispy Onions, Croissant Bun, Skin on Fries GFO
 £20

Southern-Fried Chicken Burger

Sriracha Mayo, Monterey Jack Cheese, Lettuce, Tomato,
 Gherkins, Croissant Bun, Skin on Fries GFO
 £20

Plant Based Burger

Truffle Mayo, Avocado, Vegan Bacon, Lettuce, Tomato,
 Gherkins, Croissant Bun, Skin on Fries V, VGO
 £18

Stanwell Signatures

Beef Blade and Horseradish Cottage Pie

Cheesy Mash Potato, Seasonal Greens
 GF
 £23

Home-Smoked Pork Belly

Homemade Hash Brown, Gherkin Ketchup,
 Fried Egg, Homemade Brown Sauce
 GF
 £18

Fish and Chips

Fillet of Cornish Haddock,
 Chunky Chips, Mushy Peas,
 Tartare Sauce GFO
 £22

Cornish Mussels

Served with Fresh Bread and Skinny Fries
 Served in a choice of White Wine, Cream, Garlic or
 White Wine and Real Cure Nduja Sausage GFO
 £18 | £10 - Starter No Fries

Mains

Gnocchi

Red Pepper Pesto, Sweet Pepper
 Drops, Parmesan Salad V
 £18

Pea and Bean Risotto

Broad Beans, Green Beans, Pea Shoots,
 Charred Tenderstem Broccoli, Parmesan Salad
 GF, V, VGO
 £22

Cornish Day Boat Fish of the Day GF

Served with Lemon Hollandaise and
 a choice of side
 Market Price

28 Day Aged 10oz Sirloin GFO

Cherry Tomato and Rocket Salad
 served with a choice of side and sauce
 Peppercorn, Red Wine, Lemon Hollandaise GF
 £30

Sides

Confit Garlic & Lemon Samphire GF
 New Potatoes GF | Side Salad GF | Seasonal Greens GF
 £5 each

Fries

Chunky Chips GFO | Skin on Fries GFO
 £5 each

Garlic, Truffle, Parmesan Loaded Fries
 Truffle Mayo, Chives, Crispy Onions GFO
 £7 each

Daily Specials

Please ask your server for
 today's specials



'Beauchamp', by Manuel Canovas,
 used with permission from
 Colefax and Fowler



GF - Gluten Free, N - Contains nuts, V - Vegetarian, VG - Vegan, VGO - Vegan Option Available,
 GFO - Gluten Free Option Available, VO - Vegetarian option available

If you have any special dietary requirements or allergies, please let a member of staff know as soon as possible

Please be advised that a discretionary service charge of 12.5% will be added to your bill.