

Lets Do Lunch

at THE STANHILL

2 COURSES FOR £14 | 3 COURSES FOR £18

Available at lunch Wednesday to Friday

STARTERS

CRISPY SMOKED BRIE WEDGE - sweet & sour beetroot, rocket & red pepper salad (V)

CHEFS SOUP OF THE DAY - rustic roll & butter (V&GFA)

SMOOTH DUCK LIVER & ORANGE PÂTÉ - apple & date chutney, toasted sourdough (GFA)

SALT & PEPPER SQUID - chilli jam & pea shoots (V&GF)

MAINS

PRIME 6OZ STEAK BURGER - brioche bun, creamy lancashire cheese, gem lettuce, beef tomato, burger sauce, sea salt fries & slaw

BUTTERFLIED CHICKEN BREAST - spring onion & chilli crushed new potatoes, buttered greens, peanut & coconut sauce (GFA)

WHITTAKERS SAUSAGE & MASH - 2 thick cumberland sausages, cream mash & caramelised red onion gravy

STILTON, WALNUT & WILD MUSHROOM LINGUINE - garlic cream sauce, toasted walnuts & pea shoots (V)

SCAMPI & CHIPS - breaded scampi, chunky chips & peas in a basket with tartar sauce

DESSERTS

WARM CHOCOLATE BROWNIE - mint choc chip ice cream & chocolate sauce (V)

STANHILL LEMON MESS - crushed meringue, lemon curd, chantilly cream, honey & ginger tuile, summer berries (V&GFA)

DUO OF WALLINGS ICE CREAM - homemade brandy snap basket, raspberry coulis (V&GFA)

CHERRIES JUBILEE - sweet waffle, warm black cherry compote, vanilla ice cream (V)

(IF YOU HAVE ANY ALLERGIES PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING)