



The Stanwick Hotel

Welcome to The Stanwick Hotel

Our food is freshly prepared on site and cooked to order. Please advise your server if you have any special dietary requirements.

Sunday Lunch Menu

Start

Roast Pepper and Vine Tomato Soup with Basil Oil. (GFA/DFA)

Devilled Whitebait, Garlic Aioli & Lemon. (DF)

Patatas Bravas. (GF/VGN)

Pork and Apricot Terrine, Grilled Ciabatta, Chutney. (GFA)

Middle

28 Day Aged Roast Sirloin of Beef, Yorkshire Pudding. (GFA/DFA)

Slow 'N' Low Black Garlic Belly Pork, Yorkshire Pudding. (GFA/DFA)

All above dishes are served with Seasonal Greens and Honey Mustard Roasted Root Vegetables.

Pan Fried Red Mullet, Garlic Crushed Potatoes, Med Veg and White Wine Sauce. (GF)

Spinach & Ricotta Cannelloni with Parmesan & Basil Oil. (V)

Add Cauliflower Cheese for an Additional £2.50

End

White Chocolate & Raspberry Cheesecake.

Lemon Meringue Pie.

Warm Chocolate Brownie with Vanilla Ice Cream.

Trio of Cheese, House Chutney and Crackers. (GFA)

(Brie, Wiltshire Blue & Cheddar)

1 Course £15

2 Course £18

3 Course £ 20

