



STANTON MANOR  
COTSWOLDS

## A LA CARTE MENU

### APPETISERS

Homemade bread 5.50

*Homemade bread, Fussels rapeseed oil, balsamic vinegar with butter*

Home roasted mixed nuts 4.00

*Smokehouse peanuts, chilli broad beans, salt & herb peanuts*

### STARTERS

Chef's Homemade Soup (Ve) 6.50  
*Served with warmed homemade bread*

Croquettes filled with Bath brie, sage 7.50  
*Smoked bacon, served with cranberry Aioli and baby leaf salad*

Seafood chowder 9.50  
*Soft boiled egg, garden herbs peas and homemade Guinness wheaten bread*

Tempura Tenderstem Broccoli (Ve) 8.00  
*Thai carrot salad with a sweet chilli dipping sauce*

*Hamhock cornichon terrine, pear and date chutney toasted sourdough, mixed leaf salad* 8.50

### CLASSICS



The Stanton Burger 17.50  
*6oz beef burger, beer battered pickled onion rings, smoked cheese, toasted brioche bun, red pepper, and tomato relish with triple cooked chips.*

Beer battered fish of the day 17.00  
*Served with handcut chips, mushy, peas, caramelized lemon, malt vinegar and mayonnaise.*

Irish beef stew 16.00  
*cooked in guinness with carrots, potatoes and leeks served with toasted soda bread*

Thai green curry (Vegan/GF) 15.50  
*Served with sticky rice, charred pak choi crispy garlic and coriander*

Tempura chicken strips 16.00 *home made*  
*sweet chilli sauce, roast garlic Aioli, mixed salad and skinny chips.*

### MAINS

Slow cooked lamb shank (GF) 28.00  
*served with charred hipiz cabbage, butterbaked carrot, potato rosti, mint infused wine jus.*

Pan roasted chicken supreme (GF) 21.00  
*With roast garlic and thyme crushed new potatoes sauté kale, red wine jus and carrot crisps.*

Pan seared fillet of salmon 21.50  
*served with a tagliatelle of spring onion, peas, tomato concasse and fresh herbs*

Honey and watercress Cumberland sausages 18.00  
*with buttery champ, green beans, caramalised onion and cider jus.*

Wild mushroom risotto (vegan) 17.50  
*with roasted butternut squash, tempura courgette and parsley oil*

### STEAK

8oz Northern Irish Dexter Ribeye 30.00  
*48 day dry aged, served with triple cooked chips, shoestring onions and a green peppercorn and madeira sauce*

#### SIDES

Triple cooked chips | Side salad |  
Seasonal vegetables | Mash potatoes 4.50

#### SAUCES 2.50

Homemade gravy | Peppercorn sauce

Please let our team know any allergies or dietary requirements.  
Please note that a 10% service charge will be automatically added to the total bill. Thank you for your custom.