

S T A N L E Y ' S

Nocellara Olives.....5 *Truffled Nut Mix*.....5 *Marcona Almonds*.....5

Small Plates

Sourdough & Smoked Garlic Butter 4
Air-Dried Coppa, Pickles 8
Padron Peppers, Cashew Cream, Apricot Harissa 8
Thorogood Asparagus, Hazelnut Romesco, Burford Brown, Seaweed 13
Whipped Cod's Roe, Spring Crudites 13
Isle of Wight Tomato, Peach, Sunflower Seeds, Basil 12
British Burrata, Courgette, Peas, Pesto, Salted Lemon 14
Tenderstem Broccoli, Anchovies, Wild Garlic Mayo, Chillli 11
Paprika Cured Monkfish, Sea Buckthorn, Cucumber, Dill 14
Hereford Beef Tartare, Beef Fat Mayo, Pickles, Horseradish, Toast 16

Mains

Graffiti Aubergine, Burnt Onion, Apricot Harissa, Pea Shoots 18
West Country Spring Lamb, Asparagus, Grape Must Sauce 28
Atlantic Cod, Jerusalem Artichoke, Sea Vegetables, Wild Garlic Emulsion 28
Dry-Aged Hereford Sirloin, Grelot Onions, Chimichurri 32
Day Boat Fish (share for 2) MP

Puddings

Rhubarb Eton Mess, Brown Sugar Custard, Raspberry 9
Chocolate Nemesis, Strawberry, Creme Fraiche 9
British Cheeses, Walnut Ketchup, Seeded Cracker, Pickles 13

Sides

Little Gem, Apple Vinaigrette..... 4
Spring Greens, Sunflower Seeds Pesto 5
Kentish New Potatoes, Green Goddess..... 5



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we can't guarantee the total absence of allergies. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens

A discretionary service charge of 12.5% will be added to your bill.