

FOOD MENU

S T A N L E Y ' S

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

*Small Plates*

---

*Sourdough, Malt & Chestnut Butter* ..... 4  
*Coppa, Remoulade, Caperberries* ..... 9.5  
*Cheese Hot Pot* .....26  
*Crown Prince Squash, Cashew Cream, Granola, Crispy Sage*..... 11  
*Fried Brussel Sprouts, Nduja, Goat's Curd, Candied Walnut*..... 11.5  
*Beetroot, Beauviale, Blackberry, Horseradish, Fried Leaves* ..... 14  
*British Stracciatella, Leeks, Green Salsa, Pine Nut, Crumbs* ..... 14  
*Dorset Crab Crumpet, Kohlrabi, Sriracha Butter Sauce, Keta Caviar* ..... 16  
*Wild Mushroom, Salsify, Cured Yolk, Tarragon Emulsion*..... 14  
*Ham Hock Croquettes, Hispi, Potato, Apple Cider, English Truffle*..... 16

*Mains*

---

*Herb Crusted Cod, Puy Lentils, Nduja, Mussel, Preserved Lemon*..... 26.5  
*Hereford Ribeye, Bordelaise, Bone Marrow, Burnt Cauliflower* ..... 31.5  
*Suffolk Lamb Rump, Jerusalem Artichoke, Salsify, Blackberry, Jus* .....28  
*Cauliflower Schnitzel, Remoulade, Green Salsa, Black Garlic Mayo* ..... 19

*Puddings*

---

*Bread & Butter Pudding, Rum Raisin Caramel, Ricotta Ice Cream*..... 9.5  
*Burnt Cheesecake, Spiced Pear, Shortbread* ..... 10  
*Baron Bigod, Fig, Burnt Honey, Brioche*..... 12.5

*Sides*

---

*Winter Leaf, Malt Vinaigrette* ..... 5  
*Chantenay Carrots, Green Salsa* ..... 6  
*Pink Fir Potatoes, Green Leeks* ..... 6.5  
*Purple Sprouting Broccoli, Pinenuts* ..... 6



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.