

FOOD MENU

S T A N L E Y ' S

Gordal Olives..... 7

Marcona Almonds 7

Small Plates

Sourdough & Salted Butter 6.5

Whipped Cod Roe & Smoked Paprika 8

Baked Camembert, Confit Garlic & Grilled Sourdough 14

Warm Spiced Squash, Lovage, Fried Pumpkin & Seeds 13

Comté Cheese Croquettes & Wholegrain Mustard Emulsion..... 13

Artichoke & Parsley Ravioli, Brown Butter & Crispy Sage..... 15

Cured Trout Tartare Crumpet with Dill Yoghurt & Cucumber..... 16

Beetroot & Chicory Salad with Apple Gel & Pickled Mushrooms..... 13

Charred Lamb Belly, Hummus, Sun-dried Tomatoes & Crispy Parsley..... 16

Fried Tiger Prawns, Gem Lettuce & Marie Rose..... 16

Beef Shin Croquettes, Parsley Emulsion & Pickled Chilli..... 16

Mains

Wild Mushroom Risotto & Crispy Parsley 23

Roasted Cod with Pea Purée & Mint Oil 27

Skate Wing in Brown Butter, Capers, Lemon & Parsley 29

Chicken Milanese, Cabbage Slaw & Aioli 26

Dry Aged Sirloin, Peppercorn Sauce & Caramelised Shallots 39

Sides

Dressed Mixed Leaves, Fennel, Olives & Citrus Dressing..... 7

Sautéed Tenderstem Broccoli with Crispy Garlic..... 8

Handcut Parmesan Fries..... 7

Puddings

Sticky Toffee Pudding, Vanilla Chantilly & Butterscotch Sauce 11

Dark Chocolate Crèmeux, Italian Meringue & Poached Pear..... 12

Baron Bigod, Toasted Brioche, Chilli Jam, Acacia Honey & Red Grapes..... 12



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.

AFTER DINNER

STANLEY'S

Pudding Wines & Port

Glass | Btl.

<i>Tokaji '1413' Aszu- Disznoko</i> ²⁰¹⁸	HUNGARY 0.5LTR	15 60
<i>Hétszölő Tokaji Aszú 5</i> ²⁰⁰¹	HUNGARY 0.5LTR	95
<i>Vintage Niepoort, Late Bottled Vintage</i> ²⁰²⁰	DOURO, POR	8 60

Cognac/Calvados/Grappa

25ml

<i>Hennessy V.S.</i>	7.5
<i>Remy VSOP</i>	8.5
<i>Hennessy XO</i>	22
<i>Sassy Fine Calvados</i>	6.5
<i>Nardini Bianco Grappa</i>	6

Single Malts

25ml

<i>Glenmorangie</i>	8
<i>Talisker</i>	9.5
<i>Ardberg</i>	7.5
<i>Macallan 12</i>	11
<i>Oban</i>	11.5

Perfect Night Cap

<i>Little Wing</i>	<i>Rosaluna Mezcal, Elderflower, Aperol & Fresh Lime</i>	14
<i>Irish Coffee</i>	<i>Jameson, Coffee & Cream</i>	12
<i>Salted Caramel Espresso Martini</i>	<i>Caramel Vodka, Kahlua & Espresso</i>	14
<i>The Last Word</i>	<i>Chartreuse, Maraschino, Gin & Fresh Lime</i>	14
<i>After 8</i>	<i>Crème de Cacao, Menthe & Baileys</i>	12
<i>Pink Moon</i>	<i>Pisco, Violette, Lemongrass & Fresh Lime</i>	12
<i>South Side</i>	<i>Gin, Fresh Lime & Mint</i>	14

Coffee

<i>Espresso</i>	4 5
<i>Americano</i>	5
<i>Macchiato</i>	4.5
<i>Flat White</i>	5
<i>Latte</i>	5
<i>Cappuccino</i>	5
<i>Hot Chocolate</i>	6

Tea

<i>Organic English Breakfast</i>	4.5
<i>Organic Majestic Earl Grey</i>	4.5
<i>Organic Spring Mao Feng</i>	4.5
<i>Organic Mint Duo Herbal Tea</i>	4.5
<i>Chamomile Herbal Tea</i>	4.5
<i>Organic Blossom Ginger Breeze</i>	4.5
<i>Fresh Mint</i>	4.5