



STANTON MANOR
COTSWOLDS
RESIDENTS MENU

APPERTISERS

Bread and butter 5.50
Homemade bread, Fussels rapeseed oil, balsamic vinegar with butter

Mixed nuts 4.00
Smokehouse peanuts, chilli broad beans, salt & herb peanuts

PRE DINNER DRINKS OFFERS

Bath gin and Fever
Tree Tonic

Aperol Spritz

White - Pinot Gris, New Zealand
Layers of ripe fruit, notes of ginger, mineral finish

Red - Merlot, Chile
Easy drinking, smooth dry wine, lots of berry fruit

Offer price 6.50

Offer price 8.50

Normal price 33.00 / Offer price 25.00

Normal price 31.00 / Offer price 26.00

STARTERS

Celeriac veloute (ve)
with white truffle oil, sourdough croutons and micro celery

Duck liver pate
with plum and cranberry chutney with toasted Guinness wheaten bread

Rabbit and scallion croquettes
with wild mushroom ketchup and a baby leaf salad
Locally sourced rabbit, tender and full of flavour, with the rich flavour of mushrooms

Our chef recommends

Choose a starter from our A la Carte menu at a small extra cost

Gin cured salmon 5.00
with pickled cucumber, toasted rye bread, micro parsley dill and lemon creme fraiche

MAINS

Roasted chicken supreme
with carrot puree, pearl barley with spinach, tenderstem broccoli, carrot crisps and a red wine jus

Butternut squash wellington (ve)
with hasselback potatoes, caramelised shallot puree, tender stem broccoli, vegan jus

Smoked haddock and salmon fishcakes
with a fennel, caper and lemon salsa. Served with a rocket, pear, walnut and blue cheese salad

CLASSICS

The Stanton Burger
6oz beef burger, beer battered pickled onion rings, smoked cheese, brioche bun, red pepper and tomato relish. Served with chunky chips

Turf and turf burger (ve, gf)
Vegan burger made from chickpeas, wild mushrooms and spring onion, carrot relish in a toasted bun. Served with chunky chips

Beer Battered fish of the day
Triple cooked chips, mushy peas, malt vinegar and mayonnaise

SIDES 4.50

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

Choose a main from our A la Carte menu at a small extra cost

Guinness braised lamb shank 8.00
with buttery champ, sauteed carrots and green beans, stout and rosemary jus
Rich, full of flavour, slow cooked and falling off the bone

Our chef recommends

8oz Ribeye 10.00
48 day dry aged, served with triple cooked chips, shoestring onions and a green peppercorn and madeira sauce

STEAK

Vanilla crème brûlée
with summer berries and a citrus sable biscuit

Poached pear (ve)
with almond milk rice pudding, candied orange and toasted almonds

Warmed treacle tart
with hazelnut brittle, Chantilly cream and raspberry gel

Choose a dessert from our A la Carte menu at a small extra cost

Cheese selection 5.00
Locally sourced cheeses, frozen grapes, cheese crackers with a Butcombe ale and apple chutney

Hot chocolate brownie 4.00
with morello cherry gel, pistachio ice cream and salted caramel
Rich, soft chocolate, balanced with sweet pistachio and sour cherry

Our chef recommends