



## TITBITS

Selection of breads   salty butter	4	Veggie black pudding & Lancashire cheese bon bons	4.50		
Pork, black pudding & apricot sausage roll	4.50	Scotch egg   HP sauce	4.50	Onion bhajis   cucumber raita	4

## STARTERS

The soup   bread & butter	5
Crispy squid   garlic & chilli mayo	7
Welsh rarebit   veggie black pudding   tomato chutney   crispy leeks	6.50
Pan-fried king prawns   coconut rice   sweet chilli & lime sauce	9
Salmon and chive fishcake   wilted spinach   poached egg   hollandaise sauce	7
Chicken liver parfait   red onion marmalade   cherry sourdough toast	7
Hummus   roasted butternut squash   harissa oil   pitta bread (vegan)	6.50
Beetroot cured salmon   whipped goats cheese   pickled radish	8.50

## SALADS

Crayfish & orange salad   mango   pomegranate   mixed leaves   Dijon vinaigrette	14
Stamford Caesar   shredded chicken   garlic croutons   Grana Padano cheese	11
Sweet potato & feta salad   pomegranate seeds   spinach   balsamic syrup	11
Seabass Nicoise   baby potatoes   plum tomato   French beans   soft boiled egg   olives	15

## MAIN COURSES

6oz fillet steak   fondant potato   asparagus   red wine sauce	24
Beer battered haddock   chips   mushy peas   tartare sauce	12.50
Sweet potato saag aloo   coconut rice   onion bhaji (vegan) (Add shredded chicken + £3)	12.50
Pie of the day   buttered mash   gravy (Add mushy peas + £1)	14.50
Fried halloumi burger   spicy tomato sauce   crispy leeks   brioche bun   sweet potato fries	13
Pan fried hake   chorizo & chickpea cassoulet   crispy leeks	16
Moules mariniere   shallots   garlic   white wine cream   crusty bloomer	13
Pork belly   colcannon mash   pan roasting juices	16
Chuck steak burger   cheddar   brioche bun   Stamford burger sauce   chips (Add bacon + £2)	13
Jerk chicken thighs   coconut rice   jerk gravy	13
10oz rump steak   chips   mushroom & tomato (Add béarnaise or pepper sauce + £2)	18

## SIDES

Proper chips	3.50	Garden salad	3.50	Buttered mash	4	Chilli & garlic tender-stem broccoli	4.50
Asparagus & almonds	4.50	Sweet potato fries	4	Stamford house salad	4		



## THE STAMFORD SET

*Lighter portions of some of our classic dishes designed to be enjoyed as a two or three course meal*

**Available All Day Monday – Wednesday & Until 5pm Thursday – Saturday**

**2 Courses £13    3 Courses £17**

### STARTERS

The soup | bread & butter (v)

Chicken liver parfait | red onion marmalade | toast

Salmon fishcake | wilted spinach | hollandaise | poached egg

Stamford Caesar | shredded chicken | garlic croutons | Grana Padano cheese

Hummus | roasted butternut squash | harissa oil | pitta bread (vegan)

### MAINS

Chuck steak burger | cheddar | brioche bun | Stamford sauce | chips (add bacon £2)

Crumbled feta & sweet potato salad | pomegranate seeds | spinach | balsamic syrup

Crushed avocado | chilli | roasted pumpkin seeds | poached eggs | toast (with halloumi/bacon add £2)

Moules mariniere | shallots | garlic | white wine cream | crusty bloomer

Sweet potato saag aloo | cauliflower & almond Rice | onion bhaji (vegan)

5oz steak | poached eggs | spinach | hollandaise sauce | cheese & onion hash

Beer battered haddock | chips | mushy peas | tartare sauce

### PUDDINGS

Sticky toffee pudding | toffee sauce | vanilla ice cream

Apple crumble | vanilla custard

Vanilla crème brulee | shortbread biscuit

Lemon cheesecake | fresh blueberries | mint

### SANDWICH MENU

**Available until 5pm Monday- Saturday**

**Add a mug of soup to your sandwich for £2**

Roast beef wrap | caramelised onion | cheddar | mustard mayo | fries 9.5

Chicken & bacon club | tomato | lettuce | mayo | fries 8.5

Toasted brie | cherry tomato | red onion marmalade | herb oil | fries (open sandwich) 7.5

Spiced lamb pitta | tzatziki | feta | lettuce | fries 9.5

*All sandwiches served with French fries*