



STARTERS

Soup of the day house-baked bread	5.00
Sticky beef cheek & onion Yorkshire pudding onion cream	8.00
Garlic woodland mushrooms sourdough truffle pesto	6.00
Pork scotch egg piccalilli ketchup	5.00
Prawn & crayfish cocktail pickled melon sorbet house-baked granary	7.50
Salt-baked celeriac & date tart radish, plum & hazelnut salad (vegan)	6.50
Garstang Blue twice baked cheese soufflé waldorf salad candied walnuts	5.50
Chicken liver parfait onion marmalade toasted brioche doorstep	6.50
Beetroot & horseradish cured salmon dill yoghurt rye bread	8.00

MAINS

Slow braised beef & Guinness pie chips mushy peas gravy	13.50
Haggis cottage pie neep puree sticky lamb ribs pickled red cabbage	14.50
Grilled plaice fillet caramelised onion risotto fennel seaweed butter	16.00
Flat iron steak beef butter proper chips blue cheese & watercress salad	18.50
Fisherman's pie poached egg cheddar mash samphire & cucumber salad	14.00
Black treacle bacon chop potato terrine fried duck egg sour cabbage	14.50
Coconut curry roasted butternut squash rice roti (vegan)	12.50
Beer battered haddock chips mushy peas tartare sauce	13.00
Panko breaded chicken burger brioche bun BBQ sauce salad chips	12.00
House-pressed beef burger brioche bun Stan's special sauce salad chips	12.00
<i>Burger toppings - cheddar cheese / halloumi / streaky bacon</i>	<i>add 1.50 each</i>
<i>Upgrade to sweet potato fries</i>	<i>add 1.00</i>

SIDES

Proper chips 4.00	Sweet potato fries 4.00	Skinny fries 3.50	Garden Salad 3.50
Garlic baguette 4.00	Garlic baguette w/ cheese 5.00		

DESSERTS

Frosted chocolate stout cake pink custard	6.50
Warm toffee apple rice pudding burnt sugar	6.50
Pineapple upside down cake pistachio ice cream	6.50
Chocolate brownie toasted marshmallow raspberry sorbet chocolate sauce	6.50
Banana bread caramelised banana lime custard	6.50
Fallen fruit crumble gingerbread ice cream	6.50



THE STAMFORD SET

*Served All Day Tuesday & Wednesday | 12pm - 7pm Thursday - Saturday
2 Courses £15 3 Courses £19*

STARTERS

Soup of the day | house-baked bread

Pork scotch egg | piccalilli ketchup

Crispy whitebait | samphire | bloody Mary ketchup

Whipped hummus | harissa oil | roasted butternut squash | pitta (vegan)

MAIN COURSES

Slow-cooked beef cheek risotto | blue cheese | roast hazelnut | horseradish

Coconut curry | roasted butternut squash | rice | roti (vegan)

Pork sausages | mashed potato | cider braised leeks | crispy onions | gravy

Grilled chicken Caesar salad | bacon | parmesan | croutons

DESSERTS

Fallen fruit crumble | vanilla ice cream

Warm toffee apple rice pudding | burnt sugar

Frosted chocolate stout cake | pink custard

Exotic fruit salad | coconut sorbet (vegan)

LUNCHTIME FAVOURITES

Served 12-5pm Monday-Saturday

Traditional BLT skinny fries	6.50
Brie rarebit sweet onion hazelnut truffle honey	8.50
Beer battered fish finger butty mushy peas tartare sauce skinny fries	8.50
Stamford Ploughmans platter	9.95