

Stower Grange

A La Carte Menu

September 2020

Starters

- (Vg) Homemade soup of the day, croutons
£6.50
- Tempura tiger prawns, avocado purée, lime
£8.00
- Plate of smoked salmon, fennel salad, lemon
£7.00
- Spiced lamb kofta, tzatziki, lemon and coriander slaw
£7.50
- Chorizo and mozzarella arancini, saffron aioli, rocket
£7.25
- (V) Beetroot and cumin falafel, feta salad, balsamic syrup
£6.95

Main Courses

- Chargrilled 10oz sirloin steak, slow cooked tomato, baked field mushroom,
hand cut chips, peppercorn sauce
£23.50
- Oven baked breast of chicken, Lyonnaise potatoes, braised savoy cabbage,
wholegrain mustard sauce
£18.50
- Pan roasted Gressingham duck breast, soy and honey stir fried vegetables, sticky coconut rice
£19.50
- Oven baked fillet of salmon, potato rosti, creamy leek and crayfish sauce, tenderstem broccoli
£18.50
- Pan fried sea bass fillet, curried puy lentils, onion bhaji, chili syrup
£18.50
- (V) Stuffed aubergine, cumin spiced halloumi, herb couscous, toasted pumpkin seeds,
balsamic dressed leaves
£16.50
- (Vg) Butternut squash and rosemary risotto, rocket, toasted pumpkin seeds
£16.50

Selection of Desserts & Coffee

If you have a food allergy or intolerance, please ask your waiter for guidance, some items on the menu may be adaptable for you