

Stower Grange

A La Carte Menu

Spring 2021

Starters

- (V) Homemade soup of the day, croutons
£6.50
- Niçoise salad, char-grilled tuna, quail eggs, green beans, lettuce
£8.00
- (V) Chargrilled Norfolk asparagus, truffle pesto, rocket leaves
£7.50
- (V) Creamed feta, pickled beetroot, poppy seed crackers
£7.50
- Lamb Kofta, lemon hummus
£8.00
- Chicken Caesar salad, croutons, Parmesan shavings
£8.50

Main Courses

- Chargrilled 10oz sirloin steak, whipped tarragon and shallot butter, hand cut chips, baked field mushroom
£23.50
- Pan roasted pork tenderloin, panko black pudding, mashed potato, apple puree, thyme jus
£18.50
- Seared breast of duck, stir fry vegetables, soy and honey dressing, coconut rice
£18.00
- Oven baked breast of chicken, spring cabbage, pea and pancetta broth, fondant potatoes
£16.50
- Chermoula marinated cod fillet, roasted cherry tomato salsa, herb cous cous
£16.00
- Prawn, chorizo and saffron risotto, Parmesan crisp, lemon oil
£17.50
- (V) Vegetable samosa, sweet potato lentil dahl, Romano pepper, coriander
£14.50
- (Vg) Sage and goats cheese frittata, balsamic braised shallots, sauté Jersey Royals
£14.50

Desserts at 7.00 or Cheese at 8.50

Coffee and Petit Fours from 3.50

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

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Dessert Menu

Elderflower pannacotta, poached rhubarb, sablé biscuit

Bailey's cheesecake, dark chocolate crumb

Sticky ginger cake, rum marinated pineapple

Passion fruit iced parfait, Passoa syrup, tuille biscuit

Warm chocolate brownie, clotted cream ice cream

£7.50

Cheese

Selection of cheese and biscuits, chutney grapes and celery

£8.50

Coffee and Petits Fours

£3.50

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