

Stower Grange

A La Carte Menu

Starters

- (V) Homemade soup of the day, croutons
£7.00
- Grilled mackerel fillet, toasted sesame seeds, crunchy salad, soy and lime dressing
£7.50
- Scottish smoked salmon, marinated fennel and lemon salad
£8.00
- Poached chicken Caesar salad, croutons, fresh parmesan
£7.50
- Lamb kofta, houmous, pickled red onions
£8.50
- (V) Spiced feta, crispy filo pastry, pickled courgette, toasted pumpkin seeds
£7.50

Main Course

- Chargrilled 10oz sirloin steak, peppercorn sauce, hand cut chips,
slow cooked tomato, baked field mushroom
£27.50 or £7 supplement for D.B.B
- Harissa marinated chicken breast, sweet potato and apricot tagine, couscous, coriander yogurt
£18.95
- Roast pork tenderloin, dauphinoise potatoes, buttered hispi cabbage, apple puree
£18.95
- Chermoula marinated fillet of coley, tomato and roasted red pepper salsa, roasted new
potatoes
£18.95
- Pan fried sea bream, crayfish and dill risotto, samphire
£18.50
- (V) Roasted butternut squash, rosemary and spinach pancakes, topped with grilled goats
cheese, sauté new potatoes, balsamic dressed leaves
£16.95
- (Vegan) Vegetable Thai red curry with lychees, ginger scented rice, coriander
£16.95

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

Stower Grange

Desserts

(V) Honey and Greek yogurt iced parfait, coconut granola, mixed berries

Cappuccino mousse, chocolate ganache, shortbread biscuit

(V) Warm chocolate brownie, salted caramel ice cream, chocolate crumb

(V) Santiago almond torte, fresh raspberries, vanilla ice cream

£8.00

Cheese

Selection of cheese and biscuits, chutney, grapes and celery

£9.00

Coffee and petit fours

£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