

CASSIS at *Stanley House*

Sample A La Carte Menu

STARTERS

Artichoke and Langoustine Soup, Truffle Gnocchi	£13.00
Goosnargh Duck Too Many Ways to Mention	£13.00
Scallops Pan Roast, Squash Risotto, Trumpets of Death, Parmesan Crisps	£12.00
Chicken Ballotine, Pickled Girolles, Sweetcorn, Madeira Jelly	£8.00
Salmon Oak Smoked, Lemon and Black Pepper, Sour Cream and Capers	£9.50

MAIN COURSES

Monkfish Butter Poached, Confit Chicken, Puy Lentils, Chicken Jus	£20.00
Wild Duck Bread Mousse, Braised Cabbage, Blackberry and Armagnac Sauce	£18.00
Lamb Steamed Loin, Garlic and Shallot Puree, Smoked Mash	£20.00
35 Day Aged Beef Pan Roast Fillet, Hand Cut Chips, Red Wine or Peppercorn Sauce	£24.00
Belly Pork Confit, Samosa, Oriental Cabbage, Lemongrass and Ginger Jus	£19.00
Cheese and Onion Mille Feuille of Goats Cheese, Onion Textures, Tomato Chutney	£16.00

Some of our dishes may contain nuts. Whilst we endeavour at all times to provide GM free ingredients, this cannot be guaranteed.

Some of our dishes are served warm not hot.

Prices are inclusive of VAT at 15%. (V) = vegetarian. Please note that by its very nature, game and wild fowl may contain lead shot. Whilst we endeavour at all times to see that this is removed, we cannot guarantee it.