



SPA LUNCH TWO-COURSE MENU

Enjoy a starter followed by a light main course, or opt for a light main course and finish with one of our desserts.

**Indicates supplement price to be added to main course choice*

STARTERS

SALT ROASTED BEETROOT, goats cheese, candied walnuts, balsamic dressing (gf)
STICKY CHICKEN, grilled skewered chicken thighs, honey soy dressing, Asian slaw (gf)
CELERIAC AND APPLE SOUP, toasted hazelnuts and creme fraiche (v, gf)

LIGHT MAINS

BUTTERNUT SQUASH RISOTTO, topped with roasted squash, crispy basil leaves (ve,gf)
POTATO GNOCCHI, mushrooms, tomato, pesto cream sauce and Parmesan (v)
STANLEY HOUSE BURGER, Clawson's blue cheese, red onion chutney, home cooked chips
CLUB SANDWICH AND FRIES, chicken, turkey bacon, egg mayo, lettuce, tomato
GRILLED HALLOUMI, winter leaves, clementines, spiced pears, fig dressing (v, gf)
CLASSIC CAESAR SALAD, served with grilled chicken
SMOKED SALMON lemon and dill cream cheese on brown bloomer, crisps and redslaw
LANCASHIRE CHEESE, tomato and basil on bloomer bread, crisps and redslaw
CHICKEN PESTO FLATBREAD, chicken in a pesto mayo with pine nuts, crisps and redslaw
PRAWN COCKTAIL BAP, brioche roll filled with a classic prawn cocktail, crisps and redslaw

*ADD A SIDE DISH FOR £4.00

TRIPLE COOKED CHIPS (v)
SKINNY FRIES (v)
CREAMED SPINACH (v, gf)
ONION RINGS (v)
GARDEN LEAVES WITH HONEY AND MUSTARD DRESSING (ve, gf)

DESSERTS

STICKY TOFFEE PUDDING, butterscotch sauce, honeycomb ice cream (ve)
VANILLA CHESSECAKE, topped with a winter berry compote
SELECTION OF ICE-CREAM

FOOD ALLERGIES AND INTOLERANCES

If you suffer from a food allergy or food intolerance, please make a member of our team aware before placing an order for food and drink. Allergen information listing allergenic ingredients used in our menus is available via a member of our team. Please note: our kitchen and food service areas are not nut-free or allergen-free environments.

v = vegetarian, ve = vegan, gf = gluten free