

FOOD MENU

S T A N L E Y ' S

<i>Sourdough & Bay Leaf Butter</i>	6
<i>Gordal Olives</i>	6
<i>Marcona Almond</i>	6
<i>Whipped Ricotta & Tomato Confit</i>	10
<i>Jerusalem Artichokes, Cultivated Mushrooms & Gremolata</i>	15
<i>Salt Baked Beetroot, Devon Blue Fondue & Quince</i>	14
<i>Gloucestershire Pork Croquettes & English Mustard Mayo</i>	15
<i>Stracciatella, Charred Carrots, Walnut & Chilli</i>	13
<i>Dexter Beef Tartare, Smoked Yolk & Crisps</i>	17
<i>Portland Crab & Citrus Salad</i>	19
<i>Squash Risotto, Sage & Chevin Goat Cheese</i>	21
<i>Cod, Sprouting Broccoli & Brown Crab Curry</i>	28
<i>Apricot Harissa Lamb, Coco Beans & Frigatelli</i>	29
<i>Hereford Rump, Celeriac Remoulade & Red Wine Jus</i>	31
<i>Oakleaf & Vinaigrette</i>	7
<i>Charred Hispi & Anchovy</i>	8
<i>Fried Agria Potatoes</i>	8
<i>Carrot Cake, Yoghurt & Todoli Orange</i>	9
<i>Dark Chocolate Mousse, Amfora Olive Oil & Sea Salt</i>	11
<i>Cornish Yarg, Brightwell Ash, Pear & Pane Carasau</i>	14



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A discretionary service charge of 12.5% will be added to your bill.

AFTER DINNER

S T A N L E Y ' S

Pudding Wines & Port

Glass | Btl.

<i>Tokaji '1413' Aszu- Disznoko</i> ²⁰¹⁸	HUNGARY 0.5LTR	15 60
<i>Hétszölő Tokaji Aszú 5</i> ²⁰⁰¹	HUNGARY 0.5LTR	95
<i>Vintage Niepoort, Late Bottled Vintage</i> ²⁰²⁰	DOURO, POR	8 60

Cognac/Calvados/Grappa

25ml

<i>Hennessy V.S.</i>	5
<i>Remy VSOP</i>	8
<i>Hennessy XO</i>	22
<i>Sassy Fine Calvados</i>	5.5
<i>Nardini Bianco Grappa</i>	6

Single Malts

25ml

<i>Glenmorangie</i>	8
<i>Talisker</i>	9.5
<i>Ardberg</i>	7.5
<i>Macallan 12</i>	10
<i>Oban</i>	11.5

Perfect Night Cap

<i>Irish Coffee</i>	12
<i>After 8</i>	12
<i>Salted Caramel Espresso Martini</i>	14

<i>Baileys Coffee</i>	12
<i>Last Word</i>	14
<i>Espresso Martini</i>	14

Coffee

<i>Espresso</i>	3.5 4.5
<i>Americano</i>	4.5
<i>Macchiato</i>	3.75
<i>Flat White</i>	4.5
<i>Latte</i>	4.5
<i>Cappuccino</i>	4.5
<i>Hot Chocolate</i>	4.5

Tea

<i>Organic English Breakfast</i>	4.5
<i>Organic Majestic Earl Grey</i>	4.5
<i>Organic Spring Mao Feng</i>	4.5
<i>Organic Mint Duo Herbal Tea</i>	4.5
<i>Chamomile Herbal Tea</i>	4.5
<i>Organic Blossom Ginger Breeze</i>	4.5
<i>Fresh Mint</i>	4.5

DRINKS MENU

S T A N L E Y ' S

Gordal Olives.....6 Marcona Almonds6

Beers

Peroni DRAFT..... 6
Noam 3 4 CL..... 7
Lucky Saint 0.5ABV..... 3 3 CL..... 6

Cider

Wignac Cidre Nature 3 3 CL..... 7
Wignac Cidre Rose 3 3 CL..... 7

Gin & Tonics

East London..... LIME | DOUBLE DUTCH TONIC 8.5
Knowsley..... FRESH MINT | DOUBLE DUTCH TONIC 9
Hendrick's..... CUCUMBER & PEPPER | DOUBLE DUTCH TONIC 10
Monkey 47..... GRAPEFRUIT | DOUBLE DUTCH TONIC 11.5

Cocktails

Bellini WHITE PEACH PUREE & ENGLISH SPARKLING. 15
Stanley's Elderflower Collins. GIN, FRESH LEMON & ELDERFLOWER TOPPED WITH SODA, ENGLISH SPARKLING, CUCUMBER & MINT. 12
Spicy Margarita CHILLI & LEMONGRASS INFUSED SILVER TEQUILA, COINTREAU & FRESH LIME. 12
Matcha Colada COCONUT RUM, MATCHA, FRESH LIME & PINEAPPLE. 12
Peanut Butter & Popcorn Old Fashion. PEANUT BUTTER & WHISKEY FLAVOUR LIQUEUR WITH POPCORN SYRUP. 14
Tidal Mojito..... TIDAL RUM, FRESH LIME & MINT TOPPED WITH GINGER BEER. 12
Smoked Paloma..... SILVER TEQUILA, SMOKED AGAVE, FRESH LIME & GRAPEFRUIT. 12
Lychee & Mint Martini VODKA, LYCHEE LIQUEUR & FRESH MINT. 12

Mocktails

Virgin Bellini WHITE PEACH PUREE & DE-ALCOHOLISED AMIE ROSE. 11
Skinny Paloma..... GRAPEFRUIT, SKINNY TONIC, GINGER & LEMONGRASS SYRUP. 8
Virgin Elderflower Collins FRESH LEMON & ELDERFLOWER TOPPED WITH SODA, CUCUMBER & MINT. 8

Champagne & English Sparkling

Glass | Btl.

Stanley's, Coates & Seely Brut Reserve NV..... HAMPSHIRE, ENG 14 | 69
Stanley's, Coates & Seely Rosé NV..... HAMPSHIRE, ENG 16 | 79
Bollinger Special Cuvee NV..... CHAMPAGNE, FR 105
Laurent Perrier Rosé NV..... CHAMPAGNE, FR 155
Ruinart Blanc de Blancs NV..... CHAMPAGNE, FR 185
Amie de-alcoholised: Sparkling Rosé ALCOHOL FREE 8 | 39



Wines served at 175ml (125ml on request) Spirits served at 25ml (50ml on request). Champagne and traditional method 125ml
A discretionary service charge of 12.5% will be added to your bill.

DRINKS MENU

S T A N L E Y ' S

White Wine

Glass | Btl.

<i>Amie, Sauvignon Blanc</i> ²⁰²⁴		LANGUEDOC-ROUSSILLON, FR		10.5 42
<i>Mâcon Villages, Domaine de la Denante</i> ²⁰²⁴		BURGUNDY, FR		12 48
<i>Albarino, Eidos de Padrinan</i> ²⁰²⁴		RÍAS BAIXAS, ESP		13 52
<i>Gavi di Gavi 'Masseria del Carmelitani'</i> ²⁰²⁴		PIEMONTE, IT		14 55
<i>Chablis, Domaine des Hâtes</i> ²⁰²³		BURGUNDY, FR		65
<i>Sancerre, 'Chavignol' Domaine Delaporte</i> ²⁰²³		LOIRE VALLEY, FR		75
<i>Kumeu River, Estate Chardonnay</i> ²⁰²³		HAWKE'S BAY, NZ		85
<i>Pouilly Fuisse, Domaine Daniel Barraud</i> ²⁰²³		BURGUNDY, FR		95
<i>Puligny Montrachet 1er Cru, Domaine de la Choupette</i> ²⁰²²		BURGUNDY, FR		37.5 150
<i>Meursault, Domaine Rémi Jobard</i> ²⁰²¹		BURGUNDY, FR		185

Rosé

Glass | Btl.

<i>St Felix Rosé</i> ²⁰²⁴		LANGUEDOC-ROUSSILLON, FR		9.5 38
<i>Amie Rosé</i> ²⁰²⁴		LANGUEDOC-ROUSSILLON, FR		10.5 42
<i>Whispering Angel</i> ²⁰²⁴		PROVENCE, FR		16 65
<i>Rock Angel</i> ²⁰²³		PROVENCE, FR		80
<i>Whispering Angel Magnum</i> ²⁰²⁴		PROVENCE, FR		130
<i>Rock Angel Magnum</i> ²⁰²⁴		PROVENCE, FR		150
<i>Garrus, Chateau d'Esclans</i> ²⁰²¹		PROVENCE, FR		175

Red Wine

Glass | Btl.

<i>Amie Rouge</i> ²⁰²⁴		LANGUEDOC-ROUSSILLON, FR		10.5 42
<i>Stanley's House Claret, Chateau Lauriol</i> ²⁰²⁰		BORDEAUX, FR		11 44
<i>Puy de Dome, Pinot Noir</i> ²⁰²³		AUVERGNE, FR		12 48
<i>Malbec Estate Reserve, Finca Sopenia</i> ²⁰²⁴		MENDOZA, ARG		14 52
<i>Rosso Di Montepulciano, Cantine Dei</i> ²⁰²³		TUSCANY, IT		54
<i>Fleurie, 'Clos de la Roilette'</i> ²⁰²³		BEAUJOLAIS, FR		55
<i>Rioja Reserva, Bodega Ruconia</i> ²⁰¹⁴		ALAVESA, ESP		58
<i>Chateauneuf-du-Pape, Domaine Jean Roger</i> ²⁰²⁰		SOUTHERN RHONE, FR		76
<i>Barolo, Andrea Oberto</i> ²⁰²⁰		PIEDMONT, IT		85
<i>Marsannay, Domaine Huguenot</i> ²⁰²⁰		BURGUNDY, FR		90
<i>Brunello di Montalcino, Padelletti</i> ²⁰¹⁷		TUSCANY, IT		95
<i>Gevrey Chambertain, Domaine Thierry Mortet</i> ²⁰²¹		BURGUNDY, FR		29 115
<i>Chateau Langoa Barton, St Julien</i> ²⁰¹²		BORDEAUX, FR		138
<i>Chateau Batailley, Pauillac</i> ²⁰¹⁶		BORDEAUX, FR		37 148
<i>Chateau Grand-Puy Lacoste, Pauillac</i> ²⁰¹⁵		BORDEAUX, FR		152
<i>Tignanello Antinori</i> ²⁰¹⁹		TUSCANY, IT		235
<i>Chateau Lynch Bages, Pauillac</i> ²⁰⁰⁸		BORDEAUX, FR		295

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