



The Stanwick Hotel

Tapas

Gambas al Ajillo 10.95

Succulent king prawns sautéed in olive oil, garlic, and red pepper for a bold, flavourful bite

Salt & Pepper Squid 8.95

Crispy fried squid, served with a rich garlic and parsley mayonnaise

Panko Breaded Prawns 7.50

Golden, crispy prawns paired with a zesty lime and chilli mayonnaise

Chorizo al Vino 10.95

Spicy chorizo slow-cooked in red wine and garlic, bursting with deep, smoky flavours

Breaded Garlic Mushrooms 8.95

Crunchy, golden mushrooms served with a silky black garlic aioli

Patatas Bravas 8.95

Crispy fried potatoes topped with a spicy tomato sauce and creamy garlic aioli

Crispy Fried Chicken Strips 8.95

Tender chicken strips coated in a light, crispy batter, served with smoky BBQ sauce

Halloumi Fries 8.95

Golden halloumi fries paired with rich black garlic aioli

Sticky Pork Belly Bites 8.95

Slow-cooked pork belly glazed in a sticky soy and honey sauce, served with a dipping sauce

Albondigas 9.95

Traditional Spanish Beef and Pork meatballs in a rich tomato and paprika sauce

Bread, Olives, Balsamic & Oils 10.95

A selection of fresh homemade bread, marinated olives, and balsamic vinegar with infused oils

Baked Camembert 11.95

Oven-baked creamy Camembert served with house chutney and warm homemade bread

Meat Lover's Platter 20.95

A selection of albondigas, sticky pork belly bites, crispy chicken strips and chorizo al Vino

Vegetarian Platter 19.95

A mix of halloumi fries, breaded garlic mushrooms, patatas bravas and vegetable gyozas



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Starters

Homemade Soup of the Day 6.95

Freshly prepared soup, served with warm homemade bread. Ask our team for today's flavour

Prawn Cocktail 8.95

Juicy prawns in a classic Marie Rose sauce, served on crisp lettuce with brown bread

Brixworth Pâté 8.95

Rich and smooth locally made pâté, served with toasted homemade bread and house chutney

Tandoori Chicken with Mint Raita 8.95

Succulent chicken marinated in aromatic spices and yogurt, grilled to perfection, and served with a cooling mint raita. A delicious balance of smoky heat and refreshing herbs

Tomato, Basil & Mozzarella Salad 7.95

A fresh and vibrant salad featuring ripe tomatoes, creamy mozzarella, and fragrant basil, drizzled with extra virgin olive oil and balsamic glaze. A simple yet classic combination bursting with flavour

Sides

Beer Battered Onion Rings 3.95

Crispy, golden-fried onion rings in a light beer batter

Garlic Bread 3.95

Warm, freshly baked bread infused with garlic butter

Cheesy Garlic Bread 4.95

Our classic garlic bread topped with melted cheese

Parmesan Fries 4.95

Crispy fries sprinkled with Parmesan cheese

Stilton Fries 4.95

Golden fries topped with rich, crumbled Stilton cheese

Parmesan, Rocket & Sun-Dried Tomato Salad 3.95

A fresh and flavourful salad with Parmesan shavings

Thick Cut Chips 3.95

Chunky, hand cut chips, perfectly crispy on the outside and fluffy inside



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Mains

Braised Sticky Pork Belly with Fried Basmati Rice 24.95

Tender braised pork belly, slow-cooked to perfection in a rich soy and Shaoxing wine glaze. Accompanied by vibrant blanched greens and crispy shallots, this dish is elegantly presented with a side of fried Basmati rice. Garnished with fresh spring onions & chilli for a touch of freshness

Beer-Battered Haddock & Chips 17.95

Crispy, golden beer-battered haddock served with thick cut chips, traditional mushy peas, and tangy tartare sauce. Finished with a wedge of fresh lemon for the perfect balance of flavours

Sweet Potato, Halloumi & Coconut Curry 19.95

A fragrant coconut curry with tender sweet potato and golden pan fried halloumi served with pilau rice and homemade naan bread. Accompanied by a refreshing mint raita for the perfect balance of flavour

Beef Bourguignon with Mashed Potatoes, Carrots & Tenderstem Broccoli 17.95

Our slow-cooked Beef Bourguignon features tender beef braised in a deep, velvety red wine sauce with caramelised onions, garlic, and aromatic herbs. Served alongside creamy, buttery mashed potatoes, honey-glazed baby carrots, and vibrant tenderstem broccoli. A true comfort food experience, full of depth and flavour

Pasta of the Day 16.95

Enjoy our freshly made pasta dish, featuring seasonal ingredients and rich flavours. Ask our team for today's choice

Fillet Steak with Stilton, Cream & Port Sauce, Bubble & Squeak, Roasted Carrots & Buttered Kale 34.95

Indulge in our succulent fillet steak, seared to perfection and topped with rich, melted Stilton and a luxurious cream and Port sauce. Served with golden, crispy bubble & squeak, sweet roasted carrots, and buttery sautéed kale, this dish offers a perfect balance of bold flavours and comforting textures. A truly elegant dining experience

Pie of the Day with Puff Pastry Lid 16.95

A comforting homemade pie filled with seasonal ingredients and topped with a golden flaky puff pastry lid. Ask our team for today's delicious filling

Pan Seared Salmon 24.95

Pan seared salmon with Lemon and cracked black pepper butter served over a vibrant spinach and pea puree. Accompanied by pan fried new potatoes infused with the rich, umami flavour of black garlic and cream, finished with a garnish of sautéed asparagus and fresh microgreens for a touch of elegance

Pan Roasted Rack of Lamb 29.95

Pan roasted herb-crusted lamb rack, served atop a velvety purple and white potato mash. Accompanied by a smooth carrot purée, sautéed kale, and delicate carrot ribbons. This dish is finished with a luscious honey and mint sauce for a perfect balance of sweetness and freshness

Creamy Tuscan Chicken with Sautéed New Potatoes 17.95

Succulent chicken breasts pan-seared to perfection and enveloped in a rich, creamy sauce infused with garlic, sun-dried tomatoes, and Parmesan. Paired with pan-fried new potatoes tossed with vibrant spinach for a delightful blend of flavours and textures



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Grill

Fillet Steak 31.95

Sirloin Steak 29.95

Ribeye Steak 30.95

Cajun Chicken 17.95

Served with grilled tomatoes, mushrooms, rocket, sun-dried tomato and parmesan salad, and thick-cut chips

Burgers served with chips and slaw

The Stanwick Cheeseburger 17.95

A classic beef burger in a brioche bun with gem lettuce, tomato, gherkin, and melted cheese

Crispy Fried Chicken Burger 16.95

Golden fried chicken with black garlic aioli, served in a brioche bun with gem lettuce, tomato, and gherkin

Tandoori Chicken Burger 17.95

Spiced tandoori chicken wrapped in naan bread with mint raita, gem lettuce, tomato, and red onions

Garden Burger (Vegan) 16.95

A hearty plant-based burger packed with fresh vegetables, herbs, and spices, served in a toasted bun with crisp salad. A satisfying and flavourful meat-free option

Salads

Cajun Chicken Salad 12.95

Spiced Cajun chicken served with a zesty lime and parsley dressing

Smoked Salmon Salad 12.95

Delicate smoked salmon paired with a cracked black pepper mayonnaise

Tomato & Mozzarella Salad 12.95

Fresh tomatoes, creamy mozzarella, and fragrant basil

Feta, Olive & Pepper Salad 12.95

A Mediterranean-inspired mix of feta cheese, olives, and peppers

Chicken Caesar Salad 12.95

Grilled chicken with little gem lettuce, crispy bacon, croutons, parmesan, and classic caesar dressing

Prawn Marie Rose Salad 12.95

Juicy prawns tossed in a rich and tangy Marie Rose sauce



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Ciabattas served with fries & salad

Cajun Chicken & Melted Cheese 11.95

Spiced Cajun chicken with gooey melted cheese, finished with a zesty lime and parsley mayonnaise

The New Yorker 11.95

Juicy chicken and crispy bacon smothered in smoky BBQ sauce with melted cheese

Tuna and Cheese Melt 11.95

Classic tuna mayonnaise topped with melted cheese for a rich, comforting bite

Sun Dried Tomato and Mozzarella Melt 11.95

Ripe sun dried tomatoes and creamy mozzarella, melted to perfection with fragrant basil

Toasted Cheese & Ham 11.95

A warm and crispy ciabatta filled with melted cheese and succulent ham, toasted to perfection for a golden, crunchy finish

Sandwiches served with fries & salad and your choice of brown or white bread with a touch of butter

Home Cooked Gammon Ham & Fresh Salad 8.95

A classic, gammon ham paired with crisp, garden-fresh salad and tomato finished with mayonnaise

Cheese and Onion 8.95

A delicious combination of creamy mature cheddar and tangy red onion. Simple, classic, and full of flavour

Tuna Mayonnaise and Cucumber 8.95

Creamy tuna mayonnaise with delicate cucumber ribbons for a refreshing bite

Prawns in Marie Rose Sauce £9.95

Succulent prawns tossed in a rich, tangy Marie Rose sauce, served on baby gem lettuce

Egg Mayonnaise & Cress 8.95

A smooth and creamy egg mayonnaise filling, topped with fresh cress

Roast Sirloin of Beef & Horseradish 9.95

Slices of tender sirloin of beef with a bold horseradish kick

Smoked Salmon, Cream Cheese & Cucumber Ribbons 9.95

Luxurious smoked salmon with cream cheese and refreshing cucumber ribbons

Toasted Club 10.95

A classic triple-layered sandwich with crispy bacon, tender grilled chicken, fresh lettuce, juicy tomatoes, onions and creamy mayonnaise, served between perfectly toasted bread



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Desserts

Lemon Posset with homemade Raspberry Hobnob Biscuit 8.95

A silky, creamy lemon posset bursting with tangy citrus flavour, perfectly complemented by a homemade raspberry hobnob biscuit for a delightful crunch

Strawberry, Baileys and White Chocolate Cheesecake 8.95

A rich and creamy cheesecake featuring fresh strawberries, indulgent Baileys and smooth white chocolate, on a crisp biscuit base

Belgian Waffle with Vanilla Ice Cream and Biscoff Sauce 8.95

A warm, golden Belgian waffle drizzled with luscious Biscoff sauce, sprinkled with Biscoff crumb and served with a scoop of vanilla ice cream

Stanwick Mess 8.95

A delightful twist on the classic Eton Mess featuring layers of crisp meringue, Chantilly cream and a medley of fresh mango, passion fruit and strawberries. Light, fruity and irresistibly indulgent

Trio of Ice Cream or Sorbet 8.95

A selection of three scoops of premium ice cream or refreshing sorbet.

Trio of Fine Cheeses with Chutney and Crackers 11.95

A hand picked selection of fine cheeses, served with a rich fruit chutney and crisp crackers for the perfect balance of flavours and textures

Please make us aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients. We cannot guarantee that any of our dishes are free from food allergens. We advise those with food allergies or sensitivities to enquire about our ingredients.