

A La Carte Menu 22nd -27th April
Food served 12noon-8pm

At The Stamford we take great pride in cooking the finest seasonal – and where possible local – ingredients in a fun and innovative way. We still very much offer a traditional three course meal affair, however if you would prefer to share a selection of smaller dishes for the table please let us know & we'll switch it up. Our a la carte menu is served Monday to Saturday 12 – 8pm



Small Plates

- 6 | **Soup Of The Day** | Chef's bread & butter (v)
- 8 | **Wings** | Fried chicken wings, red cabbage slaw, garlic aioli
- 9 | **Asparagus** | New season English asparagus, crispy soft egg, wild garlic pesto, brioche crouton (v)
- 7 | **Scotch Egg** | Pork & black pudding scotch egg, nduja bearnaise
- 8.5 | **Bang Bang Chicken Salad** | Shredded chicken, lettuce, carrot, spring onion, bang bang sauce, crushed peanuts
- 9 | **Squid** | Crispy fried squid, orange & fennel salad

Mains

- 19 | **Beef Shin Lasagne** | Slow cooked shin lasagne, red cabbage slaw, pesto & parmesan focaccia
- 17 | **Caesar** | Gem lettuce, grilled chicken, bacon, Caesar dressing, soft boiled egg, garlic croutons, parmesan
- 14 | **Pappardelle** | Pea & British asparagus pappardelle pasta, wild garlic pesto, crumbled goats cheese (v)
- 19 | **Sea Bass** | Pan-fried fillet of sea bass, herb crushed new potatoes, seasonal greens, hollandaise sauce
- 12 | **Superfood Salad** | Avocado, leaf salad, edamame, corn, quinoa, mixed seeds, sesame, green goddess dressing (ve)
(Add shredded chicken £4 | Add 4oz steak £5 | Add halloumi £4)
- 22 | **Chicken** | Pan-roast chicken breast, potato gnocchi, new season asparagus, pea puree, chicken sauce
- 18 | **Pie Of The Day** | Shortcrust pie of the day, buttered mash, mushy peas, gravy
- 18 | **Stamford Burger** | 8oz beef burger, white cheddar, burger sauce, pickled onion rings, French fries (ve*)
- 18 | **Fish & Chips** | Beer battered fish & chips, mushy peas, tartare sauce, lemon (Half portion £13)
- Steak Frites** | Steak of your choice, Massey Farm fries, dressed salad, pepper or bearnaise sauce
- 27 | **250g 28 day dry aged rump** 40 | **300g native breed fillet**

This Week's Specials

- 18 | **Crab Linguine** | White crab meat linguine, tomato concasse, basil oil
- 18 | **Lamb Burger** | 6oz lamb burger, pickled cucumber, white cheddar, green sauce, French fries

Sides

- 5 | **Massey Farm Chips** | Hand cut & triple cooked, malt vinegar mayo (v)
- 6 | **Cheesy Chips** | Massey Farm fries, confit garlic, grated parmesan
- 5 | **Tenderstem** | Grilled tenderstem broccoli, garlic oil, toasted almonds (v)
- 5 | **Pickled Onion Rings** | Beer battered pickled onion rings (v)

Afters

- 7 | **Crumble** | Apple & cinnamon crumble, double cream custard (v)
- 7 | **Tart** | Lemon curd tart, raspberries, mint crumble (v)
- 7 | **Blondie** | Twice baked blondie, pastel de nata top, salted caramel ice cream (v)
- 7 | **Churros** | Cinnamon sugared churros, caramel sauce (v)
- 7 | **Sticky Toffee** | Sticky toffee & date pudding, toffee sauce, vanilla ice cream (v)

Please ask your server for full allergy menu | A discretionary 10% service charge is added to all tables
(v) vegetarian (ve) vegan