

THE GRILL ROOM*

Purveyors of fine British food

PUDDINGS

Sticky toffee pudding With Anglesey sea salt caramel and vanilla clotted cream ice cream	£5
Eton mess trifle Crushed meringue, strawberries with clotted cream	£6
Champagne mousse Poached strawberries	£6.50
Chocolate delice After Eight ice cream	£6
Arctic roll Mixed berries	£5.50

THE CHEESE TROLLEY

£9.95

Selection of British regional artisan cheese with artisan breads, wafer biscuits, pickles and chutney (V)

Ribblesdale 'owd' ewe

Award-winning aged hard sheep's cheese using the techniques by Cistercian Monks from Normandy, dating back to the 11th century

Shepherds purse

Harrogate blue, from Julia Bells, Classy Yorkshire cows

Tunworth

Handmade soft cheese from Hampshire Herriard Estate.
"The best camembert cheese in the world!" Raymond Blanc

Prices include VAT at 20%

A discretionary 10% service charge shared wholly between The Stanneylands team will be added to tables of 8 or more.
Some dishes contain allergens or traces of, please ask your server for further information.

LIVE IN THE MOMENT*



Tradition is not a thing of the past.

Tradition is the way things should be now and always, doing British food right and right by those we source our food from.

Dine and Live in the Moment.