



WINE

Wines By The Glass

WHITE

175ml / 375ml / Bottle

CHENIN BLANC

Mulderbosch, Stellenbosch,
South Africa, 2018
£7 / £14 / £28

SAUVIGNON BLANC,

Yealands, Marlborough,
New Zealand, 2016
£8 / £16 / £32

PINOT GRIGIO,

Sacchetto, Delle Venezie,
Veneto, Italy, 2016
£8 / £15 / £30

CHARDONNAY,

Gérard Bertrand, Pays D'Oc,
France, 2017
£7 / £14 / £28

VERDEJO,

Menade, Rueda, Spain, 2018
£8 / £16 / £32

White Wine of the Season

SAUVIGNON BLANC

Riccitelli, Blanco de la Casa,
Argentina, 2019
£10 / £20 / £40

RED

175ml / 375ml / Bottle

BARBERA D'ASTI,

Michelle Chiarlo, Italy, 2015
£8 / £16 / £32

MERLOT GRAN RISERVA,

Vina Echiverria, Curico
Valley, Chile, 2017
£7 / £14 / £28

MALBEC ESTACION

1883, Trapiche, Mendoza,
Argentina, 2015
£9 / £18 / £35

CÔTES DU RHÔNE, Nature,

Roche Audran, France,
2018
£7 / £14 / £28

Red Wine of the Season

CHIANTI RUFINA,

Frescobaldi, Tuscany, Italy, 2016
£11 £22/ £45



www.stouton.com 10088037

APPETIZERS

PUMPKIN SOUP

harissa, creme fraiche & granola.....£6

CRISPY GOATS CHEESE SALAD

clementine, beetroot & candied pecans.....£7

FRITTO MISTO

Nuoc Cham & lime.....£9

CHICKEN LIVER PARFAIT

brioche loaf & red onion jam.....£8

CRISPY DUCK SALAD

pickled cucumber & sesame.....£8

WEST COAST CRAB

pickled celeriac, apple, dill & lemon dressing.....£10

GRILL

*Scottish grass fed beef, cooked simply over
hot coals & served with French fries*

SIRLOIN (340G)

£29

FILLET STEAK (225G)

£31

STEAK FRITES (225G)

£18

ENTRÉES

WHOLE GRILLED LEMON SOLE

buttered potatoes, brown, capers & parsley.....£22

LAMB DHANSAK

basmati rice, raita, mango chutney & poppadoms.....£17

FISH & CHIPS

minted pea puree.....£14

TAGLIATELLE

girolles, parmesan & black truffle.....£6/12

ROAST PORK

caramelised onion, apple & potato terrine.....£25

ROAST COD

pumpkin, smoked butter sauce & green peppercorn.....£20

If you have an allergy or dietary requirement please let us know!

SPECIALS

Friday...

CHATEAUBRIAND FOR 2

grilled tomato, garlic mushrooms,
red wine jus & béarnaise

£60

Saturday...

CÔTE DE BOEUF

thick cut chips, ceps & red wine jus

£35

Sunday lunch...

ROAST SIRLOIN OF BEEF

Yorkshire pudding, roast potatoes &
vegetables, horseradish cream & red wine jus

£15

-175ml Merlot Gran Reserva-

(limited availability)

ON THE SIDE

peppercorn / red wine jus /

garlic butter / truffle mustard

£2.50

Sticky cauliflower / garlic mushrooms

honey roast carrots / thick cut chips

French fries / parsley buttered potatoes

£3

DESSERTS

PAVLOVA

Autumn berries & chantilly.....£6

VANILLA CHEESE CAKE

strawberries & white chocolate.....£7

CHOCOLATE DELICE

salted caramel ice cream.....£7

SELECTION OF BRITISH CHEESES

chutney & crackers.....£10