



THE WILLIAM CECIL

at Stamford

SAMPLE LUNCH & DINNER MENU

TO START

Roast tomato soup, pesto	£8
Fillet of Mackerel, fennel and ponzu puree, braised chicory	£10
Crispy Jerusalem artichoke, caramelised onion puree, picked mushrooms, vegan jus (VE)	£8
Ham hock terrine, house chutney, brioche, pickles	£8
Goats cheese mousse, preparations of beetroot	£8

TO FOLLOW

Hand cut ribeye steak, cavolo, tempura onion rings, chips. Choice of red wine sauce or peppercorn sauce	£36
Orzo, wild mushroom, tarragon and crème fraiche (V)	£15
Pork tenderloin, creamed potato, celeriac, pear ketchup, sherry vinegar	£20
Breast of Lincolnshire chicken, hispi cabbage, confit swede, butternut squash, spring onion	£18
Beer battered coley, triple cooked chips with crushed peas, tartare sauce and charred lemon	£15
Pan roasted sea bream, saffron risotto, creamed leeks, herb oil	£18
The William Cecil Burger, Lincolnshire beef, streaky bacon, Lincolnshire poacher, tomato, gherkin. Served with Skinny fries	£16

TO FINISH

A selection of British artisan cheeses with celery, quince, grapes, and crackers

3 cheeses	£15
5 cheeses	£18
- Lincolnshire poacher (unpasteurised cows milk)	
- Stinking bishop v (Gloucestershire cows milk)	
- Whyte wytch, <i>local from Stamford</i> (Unpasteurised, Holsten and brown cows milk)	
- Kidderton ash (goats cheese)	
- Barkham Blue v (Guernsey and jersey cows milk)	

Sticky toffee pudding, clotted cream	£8
Ice cream or sorbet	£8
Double chocolate and cranberry brownie, milk chocolate ice cream	£9
Dark chocolate mousse, white chocolate mousse, chocolate soil, blackberry	£8
Caramelised pineapple, coconut sorbet, passion fruit gel (VE) (GF)	£8

Food Allergies and Intolerances: Please advise us of any allergies or dietary requirements

There will be a discretionary 10% service charge added to your bill. 100% of this goes to our staff members