

Welcome to The Stanwell Hotel Heathrow

The Stanwell Hotel Heathrow has a reputation for fantastic food! Chef Manuel Zamora and his team offer an eclectic menu using fresh, and wherever possible, locally sourced products.

We pride ourselves on offering friendly service in a relaxed environment complemented by great food.

Our restaurant staff will be more than happy to recommend tried and tested dishes and be able to advise you on our selection of wines.

Please also take time or ask for our “Specials Menu”, which offers seasonal treats & interesting alternatives. We change this daily so please check these exciting dishes!

Enjoy a meal with family, friends or colleagues in a warm & inviting setting, where you can sit back, relax and enjoy an evening at The Stanwell Hotel Heathrow.

Food allergies and food intolerance; all our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering, full allergen information is available, please ask a team member for details
(V) = Vegetarian

Tapas

Heritage Tomato Bruschetta (v) (g)	£5.50
Vegetable Spring Rolls & Hoi-Sin (v)(6) (g, n: nutmeg, s)	£5.50
Samosas & Sweet Chilli (v)(5) (g, n: nutmeg)	£5.50
Mini Chicken Cajun Skewer (3)	£5.50
Crispy Calamari & Garlic Mayo (Cr, g, e, m)	£7.50
Chargrilled Bread & Olives (v) (g)	£4.50
Crisp whitebait with tartare sauce (f, g, m, e)	£5.50
Smoked salmon and tempura King prawn bruschetta (2) (f, Cr, g, m)	£7.50
Sautéed chorizo in red wine Griddled bread (g, m, Su)	£6.50

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Appetisers

Soup - Please ask your server for today's Soup (g) £5.95
Freshly made soup of the day served with griddled sourdough

The Stanwell Prawn Cocktail (f,e,g,Cr) £7.95
Pickled cucumber and baby gem salad, Marie Rose sauce

Gambas Pil-Pil (f,Cr,g) £8.95
Chilli & garlic, olive oil & griddle sourdough bread
Supplement £2.50
As a main course with one side order £14.95

Chicken Liver and bacon Pate (m,g,mu,) £6.50
Onion & fruit chutney, toasted granary bread, sea salt

Heritage tomatoes, panko coated mozzarella £6.50
(m,g)
Basil and tapenade salsa, olive oil crostini

Smoked coronation chicken salad (g,e,su,) £6.75
cider-soaked raisins, cranberry dressing, toasted naan bread

**All starters can be taken as a main course
with one side order for £13.50**

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From The Chargrill

Harissa spiced lamb steak, tomato tabbouleh (g,su) £15.95

Warm raisin chutney, steamed greens in olive oil

Sirloin Steak (m,c,)

£22.95

Supplement £5.00

Fries & green peppercorn sauce

Main Courses

Pappardelle Pasta (v)(g,)

£11.50

Heritage tomatoes with chilli & garlic, basil,
spinach & olive oil, griddle bread.

Add chicken

£3.00

Chargrilled Chicken Supreme, blue stilton (m,g,c,) £14.95

Mushroom, smoked bacon and shallot sauce, sautéed potatoes

Dutch Calves Liver (m,c,g)

£15.50

Crispy pancetta, leek mash, shallots & thyme gravy

Pan Fried fillet of salmon (f,m,)

£13.75

Saffron cream and crushed new potatoes with spring onions

Roasted pork fillet and serrano ham (m,su,c,)

£14.95

mash, roasted chorizo and vegetables a l'arrabiatta

Pan Fried Sea Bass (f,m,)

£15.50

Buttered crushed potatoes, cherry tomato reduction
with olive oil, garlic & parsley

Pan Fried strips of beef fillet Stroganoff (g,m,mu) £15.95

Shallots, mushrooms and paprika cream, steamed rice, broccoli

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Classics

- Beef Burger (g,mu,m,e,su) £13.00
tomatoes, salad, red onions & mayo, pickles
- BBQ Chicken Burger (g,mu,m,e,su) £13.00
tomatoes, salad, red onions & mayo, pickles
- Haloumi burger and portobello mushroom (m,g,e,su) £13.00
tomatoes, salad, red onions & mayo, pickles

Add Bacon £1.00
Add Swiss cheese £1.00
Add Portobello Mushroom £1.00

- Fish & Chips (f,g,su,e) £13.50
With tartare sauce and chunky chips
- Caesar Salad (v)(g,e) £10.50
Crispy Lettuce with Croutons, Caesar Dressing, Parmesan Shavings,
anchovies

Add Chargrilled chicken for £3.00
Add Cajun Chicken for £3.00

Side Orders

- Skinny Fries £3.50
Chunky Chips £3.50
Home cooked fries with truffle oil, parmesan £4.50
Sauté Potatoes £3.50
Baked Portobello Mushroom £3.00
Chef's Salad £3.50
Seasonal Vegetables £3.50
Steamed basmati rice £3.50
Chargrilled Bread £2.50

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Desserts

Spiced winter berries Eton Mess (m,e)	£5.95
Meringue shards, winter berries, double cream	
Dark Chocolate Brownie (m,g)	£5.95
Vanilla ice-cream & chocolate sauce	
Vanilla Crème Brulee (m,g)	£5.95
Home-made shortbread	
Warm sticky toffee and date pudding (g,m,su)	£5.95
Toffee sauce, vanilla ice cream	
Bramley apple and cranberry crumble (m,g,su)	£5.95
Vanilla custard, crunchy oat topping	
Selection of Cheeses (m,g,c,mu)	£8.95
	Supplement £2.50
With fruit chutney, crisp celery, grapes and biscuits	

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Coffee

Traditional Irish Coffee £6.95
made with Jameson Irish Whiskey

Brandy Coffee £6.95
made with Courvoisier Brandy

Liqueur Coffee £6.95
make it with:
Tia Maria
Baileys
Disaronno Amaretto

Americano Coffee £3.50

Decaffeinated coffee £3.50

Pot of tea £2.95
Choose from:
Earl Grey Tea
Chamomile Tea
Peppermint Tea
Green Tea

Cappuccino £3.50

Espresso £3.00

Double Espresso £3.95

Latte £3.50

Mocha £3.50

Liqueurs

Drambuie (25ml) £3.70

Tia Maria (25ml) £3.50

Baileys (50ml) £4.15

Amaretto Disaronno (25ml) £3.50

Cointreau (25ml) £3.95

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