

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) £5.50
(g, n: nutmeg, s)
- Samosas & Sweet Chilli (v)(5) £5.50
(g, n: nutmeg)
- Mini Chicken Cajun Skewer (3) £5.50
- Crispy Calamari & Garlic Mayo £7.50
(Cr, g, e, m)
- Chargrilled Bread & Olives (v) £4.50
(g)
- Crisp whitebait with Tartare Sauce £5.50
(f, g, m, e)
- Chicken Yakatori, Japanese BBQ Skewer (3) £5.50
(Soy)
- Thai Spiced Fish Cakes, Sweet Chilli Chutney (3) £5.50
(f, g, m, e)

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Appetisers

Freshly made Soup – olive oil drizzle

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 & Bacon Paté (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

Crispy Goat's Cheese Spring Roll (g,e,su,)

£6.75

Red onion and cranberry marmalade, leaf salad with capers

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

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From The Chargrill

Rib Eye Steak (g,su,m) £24.95

Supplement £6.00

With stilton portobello mushroom, thrice cooked chunky chips

Sirloin Steak (m,c,) £22.95

Supplement £5.00

Fries & green peppercorn sauce

Saffron Chicken and Yogurt Skewers (m,e) £14.95

Egg fried rice and coriander and leaf salad

Main Courses

Pappardelle Pasta (v) (g, f) £11.50

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

Add chicken £3.00

Add tempura king prawn £5.00

Add roast salmon £6.00

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

Madras and coriander cream, fries, cauliflower pakora, naan

Dutch Calves Liver (m,c,g) £15.50

Crispy pancetta, leek mash, shallots & thyme gravy

Seafood Linguine, Calamari, King Prawns, (f,m) £14.75

Chilli and garlic, and cherry tomato cream, griddle bread,

Braised Shoulder of Lamb, Lamb Spring Roll (m,g,su,c,)

Leek mash, heritage roasted carrots, red currant gravy £15.95

Pan Fried Sea Bass (f,m,) £15.50

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

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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

Halloumi Burger & 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

Mexican Sourdough & Spiced King Prawn Baguette £12.50
guacamole, coriander and lime salsa, fries, (g,sh,)

Side Orders

Skinny Fries £3.50

Tenderstem Broccoli & Butter £4.00

Chunky Chips £3.50

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,e) £5.95
Vanilla ice-cream & chocolate sauce

Warm Sticky Toffee & Date Pudding (g,m,e,su) £5.95
Toffee sauce, vanilla ice cream

Lemon Creamy Cheesecake, Shortbread Crumble £5.95
Lemon jelly, crushed meringues(g,m,e,)

English Summer Strawberry Tart, Elderflower Cream £5.95
Strawberry sorbet, fruit compote(g,m,e,)

Selection of Cheeses (m,g,c,mu) £8.95
With fruit chutney, crisp celery, grapes and biscuits
Supplement £2.50

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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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