



Website – thestapletonarms.com

Tel - 01963 370028

Email – thestapletonarms@gmail.com

NIBBLES

Chilli & garlic olives £4

Homemade bread & olives * £5

Home roasted spiced nuts £3

STARTERS

Chef's seasonal homemade soup of the day with bread & butter *	£6.00
Scottish smoked salmon, Brixham crab & prawn roulade served with mixed leaves & sweet mustard & dill sauce	£9.00
Terrine of local game, bacon, red onion marmalade with garlic & thyme crostini *	£7.50
Seared Lyme Bay scallops, pea puree, samphire with lobster velouté *	£10.00
Wild mushroom & sun blush tomatoes Arancini with basil & garlic mayonnaise (Vg)	£7.00

MAINS

Pub Favourites

Beer battered cod & chunky chips with minted mushy peas & homemade tartar sauce *	£15.00
Chef's homemade 8 oz beef burger with bacon, cheddar, tomato relish, coleslaw & chips *	£14.00
Homecooked Wiltshire ham with brace of hen's eggs & Chips	£13.50
Andrew Barclay's 10 oz sirloin steak with roasted thyme field mushrooms, plum tomatoes, chunky chips, salad & peppercorn sauce	£24.00

Specials

Chargrilled chicken supreme served with apricot & date couscous, Mediterranean vegetables & toasted Moroccan dressing	£15.00
Tomato polenta with caponata of vegetables & toasted cashew nuts (V)	£14.00
Seared sea bass fillets with salt roasted new potatoes, braised fennel & Sauce Vierge	£20.00
Japanese style slow roasted pork belly, sweet potato puree, stir fried vegetables with Katsu dressing	£18.00
Roasted rump of lamb, rosemary salt roasted potatoes, ratatouille with red wine Jus & Aioli	£22.00

SIDES

Chips £3.50 Cheesy Chips £4.50 Vegan Cheesy Chips £4.50

Unless otherwise indicated all meals are gluten free. All * meals can be modified to be gluten free if required & gluten free bread is available. V – Vegan. Vg - Vegetarian

Please inform a member of staff if you have any dietary requirements



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Homemade puddings £6.50 each

Sticky toffee pudding with butterscotch sauce & salted caramel ice cream (not G/F)

Vanilla Crème Brulee with soft fruits & raspberry sorbet

Warm chocolate brownie with clotted cream vanilla ice cream & raspberries

Chocolate or Eton Mess Sundae *

Cheeses £9.00

Chef's selection of 3 Artisan cheeses with house chutney & Peter's Yard cheese biscuits *

Marshfield's ice cream £2.00 per scoop

Clotted Cream Vanilla

Strawberry

Chocolate

Salted Caramel

Sorbets £2.00 per scoop

Lemon

Mango

Raspberry

Affogato £4.50

Hot espresso served over homemade vanilla ice cream with amaretti biscuits

Why not add a shot of Amaretto, Tia Maria or Baileys - £4.00 per shot

Coffee

Espresso	£1.75	Double Espresso	£2.25
Cappuccino	£2.80	Latte	£2.80
Flat White	£2.80	Mocha	£3.00

Hot Chocolate £3.00

Tea

Dorset Gold	£1.75	Peppermint	£2.00
Chamomile	£2.00	Fruity	£2.00

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