

THE STIRLING ARMS MENU

FRESH OYSTERS

Rock Oysters, Naked,
Mignonette Dressing
or Bloody Mary

3 for 10 or 3.5 each **ngci**

SMALL PLATES

Cauliflower Pakora
with Coronation
Mayonnaise - 7 **vgn ngci**

Roasted Pepper, Strawberry
& Burrata Salad, Fresh
Basil, Toasted Pinenut
Dressing - 9 **v**

Chicken Caesar Croquettes,
Smoked Anchovy,
Salad Wedge - 9

Scorched Asparagus, Wild Garlic
Aioli, Crispy Soft Boiled
Egg - 8.5 **v vgn ngci**

Crab & Avocado Cocktail - 9 **ngci**

Grilled Scallop on the Shell,
Cauliflower, Black Treacle
Bacon - 12 **ngci**

House Salmon Pastrami, Kohlrabi
Remoulade, Wasabi Tobiko
Caviar - 9.5 **ngci**

Buttermilk Crispy Fried Squid,
Black Garlic Aioli,
Chorizo Jam - 9

Sticky Korean Pork Cheeks,
Ginger Beer, Apple &
Sesame Donuts - 9

LARGE PLATES

Sumac Roasted Cod, Squid Ink
Freekeh, Harissa - 22

Wine Pairing: Solara, Orange, Viile
Timisului, Romania 2022

Classic Mussels Marinière /
Steamed Spiced Mussels with
'Nduja - 20 **ngci**

Rump of Beef, Charred Tomato,
Bonè Marrow Butter, Frites,
Watercress - 24 **ngci**

Wine Pairing: Man Meets Mountain,
Malbec, Mendoza, Argentina, 2023

Orange & Tomato Pot Roasted
Lamb Porchetta, Basil Creamed
Polenta, Lamb Bacon Jus - 22

Spring Vegetables Paella
Croquettes, Romesco Sauce,
Charred Hispi Cabbage - 19 **vgn**

'All Chicken' Stuffed Crown,
Chicken Hot Pot, Crispy
Skin Salad - 20

Wine Pairing: Bodegas Manzanos, Blanco
Viñas Viejas, White Rioja, Spain 2022

Burgers
(See blackboard for options) - 17

SIDES

Hand cut Chips - 5.5

Seasonal Market Veg - 6.5

New Potato with
Samphire - 6.5

Salad Wedge - 5.5

Check blackboards for more dishes &
be sure to check your tables wine list

v - Vegetarian **vo** - Vegetarian Option
vgn - Vegan **vgn**o - Vegan Option
ngci - Non Gluten Containing Ingredients

THE 
STIRLING
ARMS

SPRING MENU

CHECK BLACKBOARDS FOR SEASONAL SPECIALS