

WHERE FRIENDSHIP Meets Flavour

When a friend suggested that David Hockney might like to get a dachshund, no one could have predicted the lifelong, influential friendship that would be struck up between the artist and

Dachshunds are known for their loyalty, their love of comfort and their playful, inquisitive natures, and Stanley was an archetype of the breed. Curious, lively and delighted by good food and a comfortable cushion, he soon became a firm fixture in Hockney's studio, charming visitors and inspiring the experimental artist to explore themes of home and simple, everyday pleasures in his work.

Drawing on these same values of domesticity and comfort, plus Hockney's own deep connection to his Yorkshire roots, Stanley's restaurant is a playful, pleasurable nod to Bradford's colourful history of creativity and culinary riches.



STANLEY'S

RESTAURANT

MENU AVAILABLE 5:30PM - 9:00PM

STARTERS

BEST OF BRITISH

Ham hock croquette with pea puree, haggis & neeps bonbon & Glazed £11.00 Welsh rarebit.

YORKSHIRE PUDDING

slow braised beef cheek, crispy leeks & red wine & thyme jus. £9.00

ONION BHAJI (VG/GF)

spiced mango & coriander puree, chive £8.00 oil

FRIED CALAMARI (GF)

confit lemon & saffron aioli, charred baby gem £8.50

ENGLISH ASPARAGUS SOUP (V) (GF OP)

Apple & sage cream, toasted pinenuts £7.00

MAINS

CLASSIC BATTERED HADDOCK FILLET

Triple cooked chips, mushy peas & tartare sauce £17.50

AUTHENTIC BUTTER CHICKEN (N)

Pieces of chicken in a creamy sauce with pilau rice, garlic naan & raita £17.50

POTATO & CAULIFLOWER CURRY (VG)

In a medium spiced sauce with pilau rice & mango chutney £15.00

BREADED CHICKEN ESCALOPE (GF)

Topped with a mature Cheddar cheese sauce, served with fries & seasonal £17.50 salad

SLOW BRAISED BEEF RAGU

Pappardelle pasta, grated Parmesan £18.50

SPRING LAMB RUMP (GF)

Creamy mash potato, sprouting broccoli, carrot purée & rosemary jus £24.00

PAN ROASTED HAKE

Sautéed gnocchi with asparagus & sugarsnap, pea purée & light cream £18.00 sauce

PUMPKIN AND SAGE TORTELLINI (VG)

Rich tomato sauce, ribbon vegetables, vegan Parmesan £17.00

CHAR GRILL

All served with roasted mushroom & tomato, chunky chips & crispy onions (GFOP)

100Z 28 DAY AGED RIBEYE	£28.00
80Z 28 DAY AGED SIRLOIN	£26.00
100Z D-CUT GAMMON STEAK With Pineapple Salsa	£20.00
BUTTERFLY CHICKEN BREAST Served Cajun or Plain	£19.00

SAUCE & BUTTERS

peppercorn /	′ garlic & chilli butter /
red wine jus	all £2.50

BURGERS

All our burgers are served in a toasted sourdough bun with tomato, baby gem & relish, with skin-on fries & onion rings (GF OP)

60Z BEEF BURGER Streaky bacon, Cheddar cheese £18.50

CHAR-GRILLED CHICKEN BURGER Cheddar cheese £18.50

SPICED FALAFEL BURGER (VG) Roasted peppers & pomegranate £17.00 mayonnaise

PIZZA

Authentic stone-baked 12" pizzas

CLASSIC MARGHERITA (V) Rich tomato sauce, mozzarella & Italian herbs £13.00

PEPPERONI

Rich tomato sauce, mozzarella, beef pepperoni, garlic oil & rocket £13.50

MEDITERRANEAN VEGETABLE (VG)

Rich tomato sauce, roast vegetables olives, rocket & balsamic £13.50

BBQ PULLED CHICKEN

BBQ base, mozzarella, pulled chicken & £14.00 roast peppers

CEDAR HOT SHOT

Tomato sauce, mozzarella, beef pepperoni, jalapeños & hot honey £14.00

SIDES

HOME-COOKED CHUNKY CHIPS (GF/VE)	£4.50
SKIN-ON FRIES (GF/VE)	£4.50
ONION RINGS (VE)	£4.00
SEASONAL SUPER SALAD (VG/GF)	£4.50
BUTTERED SEASONAL VEGETABLES (GF/V)	£4.50

DESSERTS

YORKSHIRE RHUBARB & VANILLA PANNA COTTA (V/GF) With a light red berry soup £8.00

STICKY TOFFEE PUDDING (V) (GF OP) Butterscotch sauce & salted caramel ice cream £8.00

SUMMER FRUIT TRIFLE (V) Fruit jelly, vanilla custard topped with Chantilly cream **£8.0** £8.00

ICE CREAM BUCKET (V/GF)

Topped with marshmallows, berries & coulis £7.00

CEDAR CHEESE BOARD (GF OP)

A selection of Wensleydale, Cheddar, Brie & Yorkshire Blue with crackers, chutney & grapes £10.50

A discretionary service charge of 10% will be added to your bill and given to our team.

ALLERGENS & INTOLERANCES;

(VE) Vegan / (DF) Dairy Free / (V) Vegetarian / (GF) Gluten Free / (N) Nuts / (OP) Option Available

Whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. An allergens information file is available for you to view, identifying which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarentee that dishes are 100% free from these ingredients due to the preparation process. Please ask on of our team team members for this information.





for one of our upcoming events put together by our verv own **Minister of Fun**