# **STANLEY'S**

RESTAURANT



# 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 Stanley – the characterful red dachshund pup he adopted.

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 — 9:15PM

# **STARTERS**

SWEET POTATO & BUTTERNUT SQUASH SOUP (GF. VE) toasted pumpkin seeds, red pepper £7.00

**TEMPURA KING PRAWNS (GF)** 

sweet chilli gel, coriander oil, winter herb

**VEGETABLE SAMOSA CHAAT (V)** 

chickpea salad, yoghurt, tamarind sauce £8.50

**CHICKEN & TARRAGON PRESSING** 

spiced tomato chutney, focaccia shard, baby leaf £9.00

**BEETROOT ARANCINI (GF, V)** 

whipped goats cheese, rocket, red pepper marmalade

# **MAINS**

#### **CLASSIC BATTERED HADDOCK (GF)**

mushy peas chunky chips, tartar sauce, charred lemon

**BREADED CHICKEN ESCALOPE (GF)** 

topped with mature cheddar cheese sauce, skinny fries and dressed salad £19.00

SPINACH & POTATO CURRY (GF. VE. OP)

with cumin rice, naan bread £15.50

BEEF MADRAS (GF. OP)

shin of beef slow cooked with authentic blend of spices, cumin rice, raita, naan £19.00 bread

PAN ROASTED SALMON (GF)

crushed new potato, braised carrots and leeks, lemon butter sauce

**SLOW COOKED LAMB STEW** 

root vegetables, potatoes, herb dumpling and crusty bread

HONEY GLAZED DUCK LEG (GF)

gratin potatoes, charred celeriac puree, tender stem broccoli, blackberry jus £18.00

CARAMELIZED ONION & FOREST MUSHOOM RISOTTO

£17.00 dressed rocket and parmesan

# FROM THE CHAR GRILL

all served with roasted tomato and mushroom, chunky chips and onion rings

**BUTTERFLIED CHICKEN BREAST (GF)** 

Cajun spiced or plain £19.50

100Z 28 DAY DRY AGED

**BRITISH RIBEYE STEAK (GF)** £29.50

80Z 28-DAY AGED SIRLOIN (GF) £27.00

SAUCES (GF)

peppercorn garlic & chilli butter

all £2.50 red wine jus

### **BURGERS**

all served in a toasted sour dough bun lettuce, tomato and red onion, skin on fries and onion rings (GF OP)

**60Z BEEF BURGER** £18.00

CHAR GRILLED CHICKEN BURGER

Cajun or plain £18.00

**BEYOND MEAT VEGGIE BURGER (VG)** £17.00

**TOPPINGS** 

smoked bacon cheddar cheese

blue cheese £1.50 each

# SIDES

ROAST ROOT VEGETABLES (VG GF)

GLAZED NEW POTATOES (VG GF)	£4.50
ONION RINGS (VG GF)	£4.50
CHUNKY CHIPS (GF VG)	£4.50
SKIN ON FRIES (GF VG)	£4.50
WINTER SUPER SALAD (GF VG)	£5.00

# PIZZA & FLAT **BREADS**

**CLASSIC MARGHERITA (V)** 

classic tomato sauce, mozzarella and herbs £13.50

**PEPPERONI** 

classic tomato sauce, mozzarella and beef £14.50 pepperoni

**BBQ CHICKEN PIZZA** 

BBQ base, mozzarella pulled chicken and red peppers £14.50

**GOATS CHEESE FLAT BREAD (V)** 

red onion and pesto flat bread topped with rocket £14.50

PARMA HAM FLAT BREAD

cherry tomato, buffalo mozzarella and fresh basil flat bread £15.00

ROASTED MEDITERRANEAN VEGETABLE FLATBREAD (V) with mozzarella and rocket £14.00

# **DESSERTS**

WARM DOUBLE CHOCOLATE BROWNIE

chocolate sauce and vanilla ice cream £8.00

**CLASSIC APPLE CRUMBLE** 

with sweet vanilla custard £8.00

ICE CREAM BUCKET (V)

£4.50

topped with marshmallows, berries & coulis £7.00

CEDAR CHEESE BOARD (GF OP)

a selection of Wensleydale, Cheddar, Brie & Yorkshire blue with crackers, chutney & £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

We strive to accommodate guests with allergies and intolerances, but all food and drinks are prepared in environments where allergens are present. Therefore, we cannot guarantee any item is completely allergen- or gluten-free. Please inform our team of any allergies or intolerances before ordering. An allergen matrix is available for reference. For gluten-free orders, we take precautions but cannot ensure the absence of gluten due to shared kitchen facilities. Those with coeliac disease or gluten intolerance should consider this when ordering. Your safety matters-ask if unsure.