

Valentinés Menn

FRIDAY 14TH FEBRUARY 2025

_• Starlerg •____

Homemade Soup of the Day Freshly made from local market produce served with freshly baked bread and butter	6.50
Calamari Crispy fried calamari, aioli and lemon	7.90
Ham Hock Terrine With caramelised onion chutney, salad leaves, artisan bread	6.90
BBQ Pork Ribs With a rich honey glaze	6.80

4.80

¥

Halloumi Goujons Sweet Chilli Dip	8.00
Ricotta & Spinach Ravioli Tomato & basil sauce	6.50
Baked Portobello Mushrooms Garlic & cheese	7.10
Tempura Battered Prawns Sriracha Mayonnaise	7.90

• Garlic Bread •____

with Tomato

5.10	٠	with Cheese	6.60

	• Main
Rib Eye Steak (approx 8oz uncooked) Grilled tomato, onion rings & mushrooms	22.50
Sirloin Steak (approx 8oz uncooked) Grilled tomato, onion rings & mushrooms	23.80
Sword Fish Steak (GF available) Garlic & lemon butter	21.50
Freshly Battered Haddock Fillet Mushy peas	18.50
Lamb Medallions Medallions of roasted leg of lamb on a leek mash with port and redcurrant jus	24.00
Lasagne Traditional oven baked meat lasagne	12.80
Stir Frieg • Stir fry seasonal vegetables are served with either:	
Slices of Duck Breast (Hoisin & Orange)	24.50
King Prawns (Sweet Chilli)	19.00
Griddled Chicken Fillet (Cajun Sauce)	15.60

Main	Courses .	-
22 50	Homomodo Ch	

Homemade Cheese & Bacon Burger	14.00
Cajun Chicken Burger	15.60
Halloumi Burger	14.50
All burgers served in a brioche bun with tomato,	

little gem, fries, coleslaw & onion rings

Fytrag .

Sauce Portions: Diane, Pepper, Blue Cheese	3.50
Onion Rings	4.20
Mushrooms	4.20

Selection Of Sweets Available

The Owls at Standish

Large Garlic Bread

Standish, Wigan 01257 424242 | www.theowlsatstandish.co.uk

Allergens

If any member of your party has an allergen(s), please inform a member of our team before placing your order.

Follow us on Social Media

theowlsatstandish

(O) @theowlsatstandish