



THE STABLES

STARTERS

Seasonal soup with 'Flourish Bakery' Artisan bread (v)	£8.75	Ce, D, G
Quinoa salad with pomegranate salsa, beetroots, toasted pine kernels and baby spinach (v)	£10.00	Mu, Nu, Sd
Chicken liver parfait, house made chutney and toasted ancient sourdough	£10.00	Ce, D, G, Mu, Sd
Salad of baby spinach, roasted Walled Garden squash, toasted pine kernels, feta cheese and balsamic (v)	£10.00	D, Mu, Nu, Sd
Clarence court duck 'Scotch egg' with Stables home-made piccalilli	£10.50	D, E, G, Mu, Sd
Caesar salad, baby gem, rosemary croutons, anchovy, shaved parmesan and smoked chicken	£11.00	D, E, Fi, G, Mu, Sd
Baked camembert with caramelised onions and garlic rubbed bruschetta (v)	£11.00	D, G, Mu, Sd
Seared Dorset scallops with home smoked haddock brandade, lemon gremolata	£12.00	Fi, Mo
Severn and Wye oak smoked salmon and fresh salmon tartare, cucumber and crème fraiche	£12.00	D, Fi, Sd

MAINS

Tagliatelle with a roasted beef tomato vinaigrette, wild rocket, Ligurian black olives and pecorino (v)	£16.50	D, E, G, Sd
Risotto of wild mushrooms, baby spinach, shaved parmesan and truffle oil (v)	£18.00	Ce, D, G
Beer battered Atlantic cod, served with chunky fries, smashed peas, tartare sauce and lemon	£18.50	D, E, Fi, G, Sd, So
Seared Shetland Island salmon with coriander, braised Walled Garden greens and grain mustard sauce	£18.50	D, Fi, Mu, Sd
Stables 'home-made' puff pastry pie of the day with watercress pomme puree	£18.50	Ce, D, E, G, Mu
Pan roasted spring chicken, sautéed new potatoes, braised onions and chestnut mushrooms	£19.00	Ce, D, Sd
Seafood Ceylon – classic Sri-Lankan curry flavoured with mustard seeds, curry leaves and creamy coconut milk	£19.00	Cr, D, E, Fi, G
Slow cooked lamb shank with braised chick peas, root vegetables and sauce verte	£19.50	Ce, D, Mu, Sd
Seared fillet of sea bass, Jerusalem artichokes, lemon, capers and watercress	£20.00	D, Fi, Sd

GRILLED BURGERS & STEAKS

Donald Russell British meat

Our Stables' 220g prime beef burger served in a brioche bun with braised red onions, Applewood cheddar and skinny fries	£19.50	D, G, Sd
250g Beef RIB EYE: delicately marbled throughout for superb full bodied flavour	£29.50	D
250g Beef SIRLOIN: tender yet succulent with its strip of juicy crackling	£26.50	D
Steaks served with watercress, field mushrooms, and fresh horseradish, and a choice of one sauce		
Sauces: BBQ (Mu, D), peppercorn (D, Ce, Sd), Hollandaise (E, D, Sd), Béarnaise (E, D, Sd) or jus (Ce)		

SIDES

£5.75

Chunky fries, French fries, buttered large leaf spinach (D), new potatoes (D),
Green beans and lemon oil, mixed leaf salad (Sd), cauliflower cheese (D, G)

Many of our dishes can be adapted to meet any dietary needs
If you have a food allergy or special dietary requirement please inform a member of the hospitality team prior to ordering

(V) suitable for vegetarians (G) contains gluten (D) contains dairy (Nu) contains nuts (S) contains sesame (E) contains egg (Cr) contains crustacean
(Ce) contains celery (Mo) contains molluscs (Mu) contains mustard (Fi) contains fish (Pe) contains peanuts
(Lu) contains lupin (Sd) contains sulphur dioxide (Sh) contains shellfish (So) contains soya

All dishes are subject to seasonal changes. All prices are inclusive of VAT