



THE STABLES

Set Menu | Monday-Friday

For tables up to 6 people

2 courses for **£22.50**

3 courses for **£28.00**

### Starters

Soup of the day made with 'Walled Garden' home-grown vegetables (Ce, D, G, V)

Tabbouleh – flat leaf parsley, red onion, tomato, mint and bulgur wheat (G, Sd, V)

Dressed Heritage carrot, mint, pistachio and feta salad with preserved lemons (D, Mu, Nu, Sd, V)

Moroccan spiced salmon cakes with 'Walled Garden' rocket leaves and smoked garlic mayonnaise  
(D, E, Fi, G, Sd)  
*£5.00 supplement*

### Mains

Char-grilled fish of the day, marjoram, radish, black olive and fennel top salad (D, Fi, Sd)

Vegetarian tagine with chick peas, olives and spiced harissa sauce (D, Sd, V)

Chicken tagine, lemon, olives and dates, with lemon and thyme dressed couscous (Ce, D, G, Sd)

Lemon and yoghurt marinade lamb leg, sundried tomatoes, baby onions and anise jus (D, Sd)  
*£6.00 supplement*

### Desserts

Moroccan orange cake with cardamom crème fraiche (D, E, G)

Fig leaf and lavender pannacotta (D, V)

Selection of ice creams (D, E) - 3 scoops

Vanilla

Strawberry

Chocolate

Honeycomb

Many of our dishes can be adapted to meet any dietary needs

If you have a food allergy or specific dietary requirement please inform a member of the hospitality team prior to ordering

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

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