

Starters

Seasonal soup made with "Walled Garden" home-grown vegetables (v, ce, d, g)	£7.50
Quinoa salad with pomegranate salsa, beetroots, toasted pine kernels and baby spinach (v, mu, nu, sd)	£8.75
Baked goats cheese, watercress, toasted walnuts, roasted piquillo peppers and truffled honey (v, ce, d, g, mu, nu, sd)	£9.50
Baby gem Caesar salad, rosemary croutons, anchovies, shaved parmesan and smoked chicken (d, e, fi, g, mu, sd)	£9.75
Salad of Isle of Wight tomatoes with wild rocket, pickled shallots and goats curd (v, d, g, sd)	£10.00
Clarence court duck Scotch egg with Stables home-made piccalilli (d, e, g, mu, sd)	£10.50
Buffalo mozzarella, marinated chargrilled "Walled Garden" courgettes, mint, lemon and aged belazu balsamic (v, d, mu, sd)	£11.00
Plate of Scottish smoked salmon, surfine capers, lemon and shallots served with brown bread and butter (d, fi, g, sd)	£12.00
Bruschetta of hand-picked Dorset white crab meat, Amalfi lemon aioli and dressed summer leaves (cr, e, g, mu, sd)	£12.50

Mains

Fusilli pasta with aubergines, cherry vine tomatoes, wild rocket and pecorino (v, d, e, g, sd)	£15.50
Risotto "alla Sorrentina" · Isle of Wight tomatoes, capers, basil and buffalo mozzarella (v, d)	£18.00
The Stables home-made puff pastry pie of the day with watercress pomme puree (ce, d, e, g, mu)	£18.50
Beer battered Atlantic cod, served with chunky fries, smashed peas, tartare sauce and lemon (d, e, fi, g, sd, so)	£19.00
Pan roasted curry spiced monkfish, cauliflower puree, pickled carrots and hazelnuts (d, fi, nu, sd)	£19.00
Char-grilled Shetland Island salmon fillet "à la niçoise" with anchovy and lemon aioli (d, e, fi, mu, sd)	£19.50
Rotisserie roasted marinated chicken, Florence fennel and potato "al forno" and tarragon salsa (g, sd)	£19.50
Breast of Barbary duck with sweet potato puree, dressed bok choy, spring onion and balsamic dressing (d, sd)	£19.50
Seared Dorset scallops with home-smoked haddock brandade and roasted tomato vinaigrette (fi, mo, sd)	£22.00



Grilled Burgers & Meat

Donald Russell British meat

The Stables 220g prime beef burger served in a brioche bun with braised red onions, Applewood cheddar and skinny fries **(d, g, sd)** £19.50

250g Beef Rib Eye: delicately marbled throughout for superb full bodied flavour **(d)** £29.50

250g Beef Sirloin: tender yet succulent with its strip of juicy crackling **(d)** £26.50

Steaks served with watercress, field mushrooms, fresh horseradish and a choice of one sauce **(d, e, sd)**

Sauces: BBQ **(d, mu)**, peppercorn **(d, ce, sd)**, Hollandaise **(d, e, sd)**, Béarnaise **(d, e, sd)** or jus **(ce)**

Sides

Chunky fries £5.75

French fries £5.75

Buttered large leaf spinach **(d)** £5.75

Minted new season potatoes **(d)** £5.75

Mixed leaf salad **(sd)** £5.75

Broccoli with lemon oil £5.75

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.

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| (v) Suitable for vegetarians | (ce) Contains celery |
| (g) Contains gluten | (co) Contains molluscs |
| (d) Contains dairy | (mu) Contains mustard |
| (nu) Contains nuts | (fi) Contains fish |
| (e) Contains egg | (sd) Contains sulphur dioxide |
| (cr) Contains crustacean | (so) Contains soya |

All dishes are subject to seasonal changes

All prices are inclusive of VAT

