

Starters

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| 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 |
| Chicken liver parfait, green tomato and apple chutney, crostini and pickled cornichons (d, e, g, mu, sd) | £9.50 |
| Caesar salad, baby gem, rosemary croutons, anchovies, shaved parmesan, smoked chicken (d, e, fi, g, mu, sd) | £9.50 |
| Rosemary & sage salad, roasted butternut squash, pomegranate, crème fraiche, sunflower seeds (d, mu, sd) | £9.50 |
| Clarence court duck Scotch egg with Stables home-made piccalilli (d, e, g, mu, sd) | £9.75 |
| Buffalo mozzarella, blood orange, toasted hazelnuts, mixed leaves, parmesan and aged balsamic (v, d, nu, sd) | £9.75 |
| Plate of Scottish smoked salmon, surfine capers, lemon and shallots with brown bread and butter (d, fi, g, sd) | £10.00 |
| Stables dressed crab · fresh hand-picked Dorset white and brown crab meat (cr, e, g, mu, sd) | £10.50 |

Mains

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| Hand-made tagliatelle, wild mushrooms, celeriac, thyme, parmesan with truffle oil (v, ce, d, e, g) | £15.50 |
| Artichoke risotto, extra fine capers, preserved lemon, flat leaf parsley, smoked mozzarella (v, d, sd) | £18.00 |
| The Stables home-made puff pastry pie of the day with watercress pomme purée (ce, d, e, g, mu) | £18.50 |
| Beer battered Atlantic cod with chunky fries, smashed peas, tartare sauce and lemon (d, e, fi, g, sd, so) | £19.00 |
| Charred fillet of sea bass with beetroots, chicory, walnuts and aged balsamic (d, fi, nu, sd) | £19.00 |
| Char-grilled loin of Dingly dell pork, boudin noir, colcannon and grain mustard sauce (ce, d, mu, sd) | £19.50 |
| Roasted chicken breast & leg, tarragon, mushroom, baby onions and a smoked garlic pomme purée (d, sd) | £19.50 |
| 8-hour slow cooked shoulder of lamb, parsnip and maple pavé, pickled girolles and basil oil (d, sd) | £19.50 |
| Seared Shetland Island salmon fillet, Moroccan chickpea casserole, almond & coriander pesto (d, fi, nu) | £21.00 |



Grilled Burgers & Meat

Donald Russell British meat

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| 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 Sirloin: tender yet succulent with its strip of juicy crackling (d) | £26.50 |
| 300g Beef Rib Eye: delicately marbled throughout for superb full bodied flavour (d) | £32.00 |
| <i>Steaks served with watercress, field mushrooms, fresh horseradish and a choice of one sauce (d, e, sd)</i> | |

Sides

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| Chunky fries | £5.75 |
| French fries | £5.75 |
| Walled Garden vegetables (d) | £5.75 |
| Minted new 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

