

# Sunday Menu



THE STABLES

## 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
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
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, shallots with brown bread and butter (d, fi, g, sd)	£10.00
Stables dressed crab with fresh hand-picked Dorset white and brown crab meat (cr, e, g, mu, sd)	£10.50

## Mains

Hand-made tagliatelle with wild mushrooms, celeriac, thyme and parmesan with truffle oil (v, ce, d, e, g)	£15.50
Artichoke risotto, extra fine capers, Amalfi lemon, flat leaf parsley and scarmorza (v, d, sd)	£18.00
Beer battered Atlantic cod, 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
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
Seared Shetland Island salmon fillet, Moroccan chickpea casserole, almond & coriander pesto (d, fi, nu)	£21.00
Roasted striploin of British beef, Yorkshire pudding, roasted potatoes and mixed vegetables (d, e, g)	£24.50
300g Beef Rib Eye: delicately marbled throughout for superb full bodied flavour (d)	£32.00
Served with watercress, field mushrooms, fresh horseradish, chunky chips, choice of one sauce (d, e, sd)	
<i>Sauces: BBQ (d, mu), peppercorn (ce, d, sd), Hollandaise (d, e, sd), Béarnaise (e, d, sd) or jus (ce)</i>	



# Sides

Chunky fries	£5.75
French fries	£5.75
Walled Garden vegetables (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            |

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All dishes are subject to seasonal changes

All prices are inclusive of VAT

