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## Starters

<b>Walled Garden Jerusalem artichoke soup</b>	£7.50
with shallots and truffle oil (v)	
<b>Terrine de campagne</b>	£9.50
with cornichons, mustard mayonnaise and toasted sourdough (a, d, g, mu, nu, sd)	
<b>Caesar salad</b>	£9.50
with baby gem, rosemary croutons, anchovies, shaved parmesan and smoked chicken (d, e, fi, g, mu, sd)	
<b>Quinoa salad</b>	£8.75
with pomegranate salsa, beetroots, toasted pine kernels and baby spinach (mu, nu, sd)	
<b>Oven-baked pizetta</b>	£9.50
with Florence fennel, salami finocchiona, black olives, extra fine capers and parmesan (d, g, sd)	
<b>Burrata di buffalo</b>	£9.75
cream filled mozzarella dressed with purple sprouting broccoli, rosemary and chilli oil (v, d, fi, g)	
<b>Plate of Scottish smoked salmon</b>	£10.00
with capers, shallots, a soft herb dressing, half lemon and buttered brown bread (d, fi, g, sd)	
<b>Warm ragout of wild mushrooms</b>	£10.00
with shallots and baby spinach, on toasted ancient sourdough (v, d, g)	
<b>Slow braised beef and red wine risotto</b>	£10.50
with rosemary and orange gremolata, pecorino and extra virgin olive oil (a, d)	

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## Mains

<b>Orecchiette pasta</b>	£15.50
with cauliflower, January king cabbage, garlic oil and Berkswell cheddar (v, d, g)	
<b>Grilled venison sausages</b>	£18.00
with creamed potatoes, braised red cabbage, cinnamon baked apple and sage (d, g, sd)	
<b>Beer battered catch of the day</b>	£19.00
with chunky fries, tartare sauce, pea purée and lemon (d, e, fi, g, sd, so)	
<b>Charred fillet of sea bass</b>	£19.50
home-smoked haddock brandade, crisp pancetta, sauce provençale (d, fi, sd)	
<b>Cassoulet of chicken</b>	£19.50
with Toulouse sausage, pork belly, haricot beans with flat leaf parsley and garlic crumb (ce, d, g)	
<b>The Stables 220g prime beef burger</b>	£19.50
served in a brioche bun with braised red onions, Applewood cheddar and skinny fries (d, g, sd)	
<b>8-hour braised short rib of beef</b>	£22.00
with truffled celeriac mash, roasted carrots and thyme jus (ce, d, sd)	



# Meat

## 250g Beef Sirloin

£26.50

our beef is selected and hand cut by Donald Russell, Scotland's finest butcher

Steaks are 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)

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## Sides

French fries	£3.95
Walled Garden vegetables (d)	£3.95
Mashed potatoes (d)	£3.95
Seasonal leaf salad (sd)	£3.95
Thyme-dressed carrots (d)	£3.95
Braised red cabbage (sd)	£3.95

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.

<b>(v)</b> Suitable for vegetarians	<b>(ce)</b> Contains celery
<b>(a)</b> Contains alcohol	<b>(mu)</b> Contains mustard
<b>(g)</b> Contains gluten	<b>(fi)</b> Contains fish
<b>(d)</b> Contains dairy	<b>(sd)</b> Contains sulphur dioxide
<b>(e)</b> Contains egg	<b>(so)</b> Contains soya

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All dishes are subject to seasonal changes

All prices are inclusive of VAT

