

Sunday Menu



THE STABLES

Starters

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

Mains

Orecchiette pasta	£15.50
with cauliflower, January king cabbage, garlic oil and Berkswell cheddar (v, d, g)	
Grilled venison sausages	£18.00
with creamed potatoes, braised red cabbage, cinnamon baked apple and sage (d, g, sd)	
Beer battered catch of the day	£19.00
with chunky fries, tartare sauce, pea purée and lemon (d, e, fi, g, sd, so)	
Charred fillet of sea bass	£19.50
home-smoked haddock brandade, crisp pancetta, sauce provençale (d, fi, sd)	
Roasted striploin of British beef	£24.50
with Yorkshire puddings, roasted potatoes and mixed vegetables (d, e, g)	
The Stables 220g prime beef burger	£19.50
served in a brioche bun with braised red onions, Applewood cheddar and skinny fries (d, g, sd)	
300g Beef Rib Eye	£32.00
delicately marbled throughout for superb full bodied flavour.	
Served with watercress, field mushrooms, fresh horseradish, chunky chips and a choice of one sauce (d, e, sd)	
<i>Sauces: BBQ (d, mu), peppercorn (d, ce, sd), Hollandaise (d, e, sd), Béarnaise (d, e, sd) or jus (ce)</i>	



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.

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

All dishes are subject to seasonal changes

All prices are inclusive of VAT

