

Large Table Menu



THE STABLES

Available Monday to Saturday for groups of 8 – 11. Select 2 courses for £30.00 or 3 courses for £35.00. For groups of 12 and over, please provide us with your choices in advance.

Starters

Walled Garden Jerusalem artichoke soup

with shallots and truffle oil (v)

Terrine de campagne

with cornichons, mustard mayonnaise and toasted sourdough (a, d, g, mu, nu, sd)

Burrata di buffalo

cream filled mozzarella dressed with purple sprouting broccoli, rosemary and chilli oil (v, d, fi, g)

Plate of Scottish smoked salmon

with a soft herb, capers and shallots dressing, half lemon and buttered brown bread (d, fi, g, sd)

Mains

Orecchiette pasta

with cauliflower, January king cabbage, garlic oil and Berkswell cheddar (v, d, g)

Cassoulet of chicken

with Toulouse sausage, pork belly, haricot beans with flat leaf parsley and garlic crumb (ce, d, g)

Charred fillet of sea bass

home-smoked haddock brandade, crisp pancetta, sauce provençale (d, fi, sd)

The Stables 220g prime beef burger

served in a brioche bun with braised red onions, Applewood cheddar and skinny fries (d, g, sd)

250g Beef Sirloin

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

Steaks are served with watercress, field mushrooms, fresh horseradish, chunky chips and Hollandaise (d, e, sd)



Desserts

Pecan and maple pie

warm pecan and maple pie, vanilla ice cream and caramel sauce (v, d, e, g, nu, sd, so)

Baked cheesecake

Bahibé milk chocolate & almond nougat cheesecake served with Chantilly cream (v, d, e, g, nu, sd, so)

Tom and Jerry crème brûlée

spiced rum crème brûlée served with ginger biscuits (v, a, d, e, g, sd, so)

Selection of ice creams (3 scoops)

3 scoops of vanilla, strawberry, chocolate, mint chocolate or honeycomb (v, d, e)

Selection of sorbets (3 scoops)

3 scoops of raspberry, mango or blackcurrant (v)

All dishes are subject to seasonal changes

All prices are inclusive of VAT

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

(g) Contains gluten

(cr) Contains crustaceans

(d) Contains dairy

(nu) Contains nuts

(e) Contains egg

(ce) Contains celery

(mu) Contains mustard

(fi) Contains fish

(sd) Contains sulphur dioxide

(mo) Contains molluscs

(a) Contains alcohol

