

Sunday Menu



THE STABLES

Starters

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

Mains

Orecchiette pasta with cauliflower, January king cabbage, garlic oil and Berkswell cheddar (v, d, g)	£15.50
Grilled venison sausages with creamed potatoes, braised red cabbage, cinnamon baked apple and sage (d, g, sd)	£18.00
Beer battered catch of the day with chunky fries, tartare sauce, pea purée and lemon (d, e, fi, g, sd, so)	£19.00
Charred fillet of sea bass home-smoked haddock brandade, crisp pancetta, sauce provençale (ce, d, fi, mu, sd)	£19.50
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
Roasted striploin of British beef with Yorkshire puddings, roasted potatoes and mixed vegetables (d, e, g)	£24.50
300g Beef Rib Eye 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>	£32.00



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

