

Starters

Walled Garden Jerusalem artichoke soup	£7.50
with shallots and truffle oil (v)	
Quinoa salad	£8.75
with pomegranate salsa, beetroots, toasted pine kernels and baby spinach (mu, nu, sd)	
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)	
Oven-baked pizetta	£9.50
with Florence fennel, salami finocchiona, black olives, extra fine capers and parmesan (d, g, 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 a soft herb, capers and shallots dressing, half lemon and buttered brown bread (d, fi, g, sd)	
Warm ragout of wild mushrooms	£10.00
with shallots and baby spinach, on toasted ancient sourdough (v, d, g)	
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 (ce, d, fi, mu, sd)	
Cassoulet of chicken	£19.50
with Toulouse sausage, pork belly, haricot beans with flat leaf parsley and garlic crumb (ce, d, 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)	
8-hour braised short rib of beef	£22.00
with truffled celeriac mash, roasted carrots and thyme jus (ce, d, g, 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)

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

