

Father's Day Lunch Menu



THE STABLES

Select 2 courses for £35.00 or 3 courses for £40.00. Includes a complimentary beer or glass of wine for Dad. For groups of 12, please provide us with your choices in advance.

Starters

Tartar of fresh, smoked Scottish salmon

with crème fraîche and cucumber (d, fi)

Roasted butternut squash soup

with crushed amaretti biscuits and sage pesto (v, a, ce, d, e, g, nu)

Buffalo mozzarella

with chargrilled artichokes, wild rocket and aged Belazu balsamic (v, d, sd)

Isle of Wight tomato salad

with pickled red onions, mixed summer leaves, shaved parmesan and capers (v, d, sd)

Mains

Roasted rib eye of beef

with Yorkshire puddings and horseradish crème fraîche (d, e, g)

Pan-seared Shetland Island salmon

with braised peppers, basil and Taggiasca olives (fi, sd)

Handmade tagliatelle

with wild mushrooms, asparagus, rocket and truffle oil (v, d, e, g)

Rotisserie roasted marinated chicken

with potato and fennel 'al forno' served with sauce verte (g, sd)



Desserts

Bread and butter pudding

with with vanilla pod sauce (v, d, e, g)

Rum baba

with vanilla cream and caramelised pineapple (v, a, d, e, g, sd)

Chocolate, hazelnut and caramel bar

topped with hazelnut ganache, chocolate mousse, served with vanilla ice cream (v, d, e, g, nu, sd, so)

Selection of ice creams (3 scoops)

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

Cheese plate

selection of Chef's choice cheeses served with chutney and stone baked biscuits (v, d, g)

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

(d) Contains dairy

(nu) Contains nuts

(e) Contains egg

(ce) Contains celery

(fi) Contains fish

(sd) Contains sulphur dioxide

(so) Contains soya

(a) Contains alcohol

