

Starters

Walled Garden 'soupe du jour'	£7.50
using offerings from our home-grown produce (v)	
Baked Heritage beetroots	£9.50
with chorizo, pear and toasted hazelnuts with 'Wobbly Bottom Farm' goats curd (d, nu, sd)	
Toasted ancient sourdough with Isle of Wight tomatoes	£9.50
with extra fine capers, sweet basil and pine nuts (v, d, g, mu, nu, sd)	
Baby gem heart salad	£9.50
with crisp pancetta, rosemary baked croutons, pickled red onions and shaved parmesan (d, g, sd)	
Oven-baked pizetta	£9.50
with slow-braised longhorn beef shin, charred radicchio and fresh gorgonzola (d, g)	
Burrata di buffalo	£9.75
cream filled mozzarella with char grilled English asparagus and aged balsamic (v, d, sd)	
Woodall's air-dried British ham	£10.00
with char grilled stem artichokes and lemon dressed pea shoots (sd)	
Plate of Scottish smoked salmon	£10.50
with a soft herb, capers and shallots dressing, half lemon and buttered brown bread (d, fi, g, sd)	
Arancini of hand-picked Dorset white crab meat	£10.50
with lemon and horseradish aioli, chilli and wild rocket (a, cr, d, e, g)	

Mains

Hand-made spinach and goats cheese tortellini	£16.50
with a herb butter and almond broth (v, d, e, g, nu)	
Seafood Ceylon	£18.00
classic Sri-Lankan curry flavoured with mustard seeds, curry leaves, creamy coconut milk (cr, e, fi, g, mu)	
The Stables 'home-made' pie of the day	£18.50
puff pastry pie with pomme purée, baby carrots and watercress (ce, d, e, g, mu)	
Beer battered catch of the day	£19.00
with seasoned fries, tartare sauce, pea purée and lemon (d, e, fi, g, sd, so)	
Rotisserie roasted marinated chicken	£19.50
with new potatoes, chestnut mushrooms, pancetta and roasted lemon crème fraiche (ce, d, g)	
8 hour slow cooked side of Cumbrian pork	£19.50
with black pudding, bubble and squeak (ce, d, g)	

Turn over for more main courses and sides



Mains

The Stables 220g prime beef burger	£19.50
served in a brioche bun with braised red onions, Applewood cheddar and seasoned fries (d, g, sd)	
Pan-roasted monkfish tail	£21.00
with aubergine caponata and wild garlic leaf pesto (d, fi, nu, sd)	
250g Beef Sirloin	£25.00
our beef is selected and hand cut by Donald Russell, Scotland's finest butcher	
300g Beef Rib Eye	£30.50
our beef is selected and hand cut by Donald Russell, Scotland's Finest Butcher	
Steaks are served with seasoned fries, watercress, field mushrooms, fresh horseradish (d, e, sd)	
Add your choice of one sauce for £1.50 - <i>BBQ</i> (d, mu), <i>peppercorn</i> (d, ce, sd), <i>Hollandaise</i> (d, e, sd), <i>Béarnaise</i> (d, e, sd) or <i>jus</i> (ce)	

Sides

Seasoned fries	£4.00
Walled Garden vegetables (d)	£4.00
Minted new season potatoes (d)	£4.00
Mixed leaf salad (sd)	£4.00
Broccoli with lemon oil and smoked sea salt (d)	£4.00
Isle of Wight tomato salad (sd)	£4.00

All dishes are subject to seasonal changes

All prices are inclusive of VAT

Please note a 12.5% discretionary service charge will be applied to your bill

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
(cr) Contains crustaceans	(nu) Contains nuts
(g) Contains gluten	(fi) Contains fish
(d) Contains dairy	(sd) Contains sulphur dioxide
(e) Contains egg	(so) Contains soya

