

Large Table Menu



THE STABLES

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

Starters

Walled Garden 'soupe du jour'

using offerings from our home-grown produce (v)

Toasted ancient sourdough with Isle of Wight tomatoes

with extra fine capers, sweet basil and pine nuts (v, d, mu, nu, sd)

Baby gem heart salad

with crisp pancetta, rosemary baked croutons, pickled red onions and shaved parmesan (d, g, sd)

Plate of Scottish smoked salmon

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

Mains

Hand-made spinach and goats cheese tortellini

with a herb butter and almond broth (v, d, e, g, nu)

Seafood Ceylon

classic Sri-Lankan curry flavoured with mustard seeds, curry leaves, creamy coconut milk (cr, e, fi, g, mu)

Rotisserie roasted marinated chicken

with new potatoes, chestnut mushrooms, pancetta and roasted lemon crème fraiche (ce, d, g)

The Stables 220g prime beef burger

served in a brioche bun with braised red onions, Applewood cheddar and seasoned 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 seasoned fries, watercress, field mushrooms, fresh horseradish and Hollandaise (d, e, sd)



Desserts

Meringue

Gariguet strawberry meringue with tarragon Chantilly cream (v, d, e)

Rice pudding

Yorkshire rhubarb and citrus rice pudding (d, fi)

Chocolate brownie

served with caramel popcorn (v, d, e, g, so)

Selection of ice cream (3 scoops)

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

Selection of sorbet (3 scoops)

3 scoops of raspberry, mango or blackcurrant (v)

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.

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| (v) Suitable for vegetarians | (ce) Contains celery |
| (g) Contains gluten | (mu) Contains mustard |
| (cr) Contains crustaceans | (fi) Contains fish |
| (d) Contains dairy | (sd) Contains sulphur dioxide |
| (nu) Contains nuts | (a) Contains alcohol |
| (e) Contains egg | (so) Contains soya |

