

Set Menu



THE STABLES

Available Monday to Friday. Select 2 courses for £22.50 or 3 courses for £28.00.

Starters

Chilled pea and mint soup

made with pea shoots and lemon oil (v, sd)

Isle of Wight tomato salad

with toasted sourdough, micro basil and bocconcini (v, d, g, sd)

Salad Lyonnaise

with poached egg, pancetta, frisee and toasted croutons (e, g, mu, sd)

Arancini of hand-picked Dorset white crab meat • £7 supplement

with lemon and horseradish aioli, chilli and wild rocket (a, cr, d, e, g)

Mains

Whole roasted mackerel

shaved fennel, golden raisins, pine nuts, orange, mint and lemon aioli (e, fi, mu, nu, sd)

Confit duck leg and sauce verte

with Puy lentils, wild rocket and shallots (mu, sd)

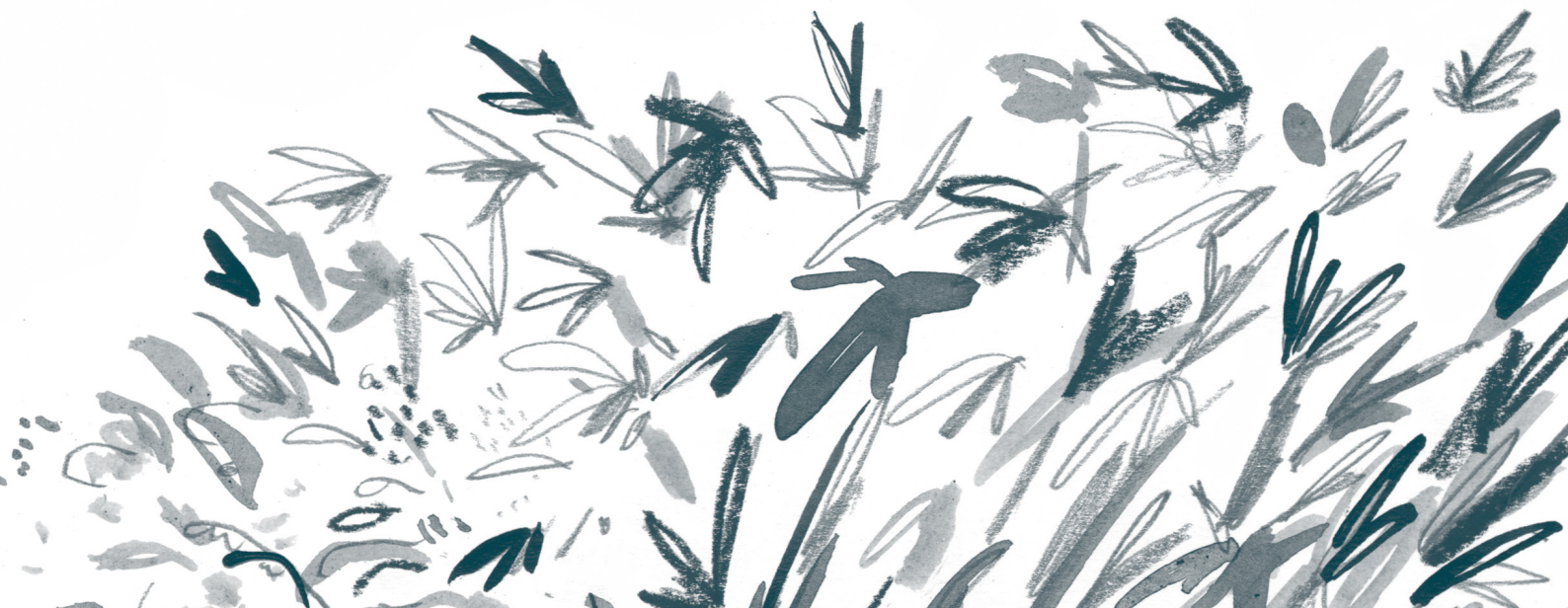
Large leaf spinach risotto

with grilled asparagus, pecorino and zested lemon (v, a, d)

Pan-roasted scallops and Stornoway black pudding • £9 supplement

with broad beans, Walled Garden rainbow chard, new potatoes and grain mustard sauce (d, g, mo, mu, sd)

Turn over for desserts



Desserts

- Pimms trifle (a, d, e, fi, g)
- Raspberry crème brûlée and pistachio sablé (v, d, e, g, nu)
- Selection of ice cream (3 scoops)
- 3 scoops of vanilla, strawberry, chocolate or honeycomb (v, d, e)

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 | (mu) | Contains mustard |
| (a) | Contains alcohol | (mo) | Contains molluscs |
| (g) | Contains gluten | (fi) | Contains fish |
| (d) | Contains dairy | (sd) | Contains sulphur dioxide |
| (e) | Contains egg | (nu) | Contains nuts |
| (ce) | Contains celery | (cr) | Contains crustaceans |

