

Starters

Walled Garden 'soupe du jour'	£7.50
using offerings from our home-grown produce (v)	
Asian style salad	£9.50
Asian style salad of summer vegetables, roasted cashews with crispy beef and sesame & ginger dressing (ce, fi, g, nu, sd, se, so)	
Minted Charentais melon	£9.50
with feta cheese, shaved Walled Garden fennel and pomegranate seeds dressing (v, d, sd)	
Endive salad	£9.50
Endive and baby spinach with caramelised walnuts, conference pears and gorgonzola (v, d, mu, nu, sd)	
Burrata di buffalo	£9.75
cream filled mozzarella with Italian white peaches, basil and toasted pine nuts (v, d, nu, sd)	
Char-grilled marinated squid	£10.00
with wild rocket, chilli mayonnaise, Walled Garden mint and coriander (e, mo, sd)	
Pressed terrine of chicken	£10.00
with baby leeks, apricots and tarragon with a house-made spiced chutney (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)	
Isle of Wight tomato gazpacho	£10.50
with hand-picked Dorset white crabmeat and micro coriander (cr, d, g, sd)	

Mains

Hand-made spinach and goats cheese tortellini	£16.50
with a herb butter and almond broth (v, d, e, g, nu)	
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)	
Char-grilled whole Brixham plaice	£19.00
with tender stem broccoli, roasted lemon and béarnaise sauce (d, e, fi, sd)	
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 courgettes, Florence fennel, tropea onions and chilli (ce)	
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)	



Mains

Pan-roasted lamb cutlets

with lime, apple and golden raisin couscous with pickled pears (ce, g, sd) £23.00

Linguine

with lobster, shallots, tomatoes, garlic, chilli, tarragon and a lobster bisque sauce (ce, cr, d, fi, g) £24.00

250g Beef Sirloin

our beef is selected and hand cut by Donald Russell, Scotland's finest butcher £25.00

300g Beef Rib Eye

our beef is selected and hand cut by Donald Russell, Scotland's Finest Butcher £30.50

Steaks are served with seasoned fries, watercress, field mushrooms, fresh horseradish (d, e, sd)

Add your choice of one sauce for £1.50 – *BBQ* (d, mu), *peppercorn* (d, ce, sd), *Hollandaise* (d, e, sd),

Béarnaise (d, e, sd) or *jus* (a, ce)

Sides

Seasoned fries £4.00

Sugar snaps with baby shoots £4.00

Minted new season potatoes (d) £4.00

Mixed leaf salad (sd) £4.00

Roasted cauliflower with tarragon (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 | (mu) Contains mustard |
| (a) Contains alcohol | (mo) Contains molluscs |
| (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 |
| (ce) Contains celery | |

