

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)

Endive salad

Endive and baby spinach with caramelised walnuts, conference pears and gorgonzola (v, d, mu, nu, sd)

Burrata di buffalo

cream filled mozzarella with Italian white peaches, basil and toasted pine nuts (v, d, nu, 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)

Pan-roasted lamb cutlets

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

Char-grilled whole Brixham plaice

with tender stem broccoli, roasted lemon and béarnaise sauce (d, e, fi, sd)

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

Lemon parfait

with white chocolate crumb and raspberry yoghurt sorbet (a, d, e, g, so)

Chocolate tart

with hazelnut ice cream and chocolate crunch (v, d, e, g, nu, so)

Summer pudding slice

with mascarpone sorbet and candied pistachio (v, d, e, g, nu)

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 |
| (d) Contains dairy | (fi) Contains fish |
| (nu) Contains nuts | (sd) Contains sulphur dioxide |
| (e) Contains egg | (so) Contains soya |
| (a) Contains alcohol | |

