

Set Menu



THE STABLES

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

Starters

Soup of the day

made with Walled Garden home-grown vegetables (v, ce, d, g)

Salad of Isle of Wight tomatoes

with capers, basil and bruschetta (v, d, g, mu, sd)

Salt baked Heritage beetroots

with thyme, goats curd, wild rocket and balsamic (v, d, mu, sd)

House 'hot smoked' Shetland Island salmon • £6 supplement

with shallot and parsley dressed potatoes (d, fi)

Mains

Haddock, parsley and lemon fishcake

with rock salt fries and caper mayonnaise (d, e, fi, g, sd)

Potato dumplings

with wild mushrooms, tarragon, rocket and Berkswell cheddar (v, d, e, g, sd)

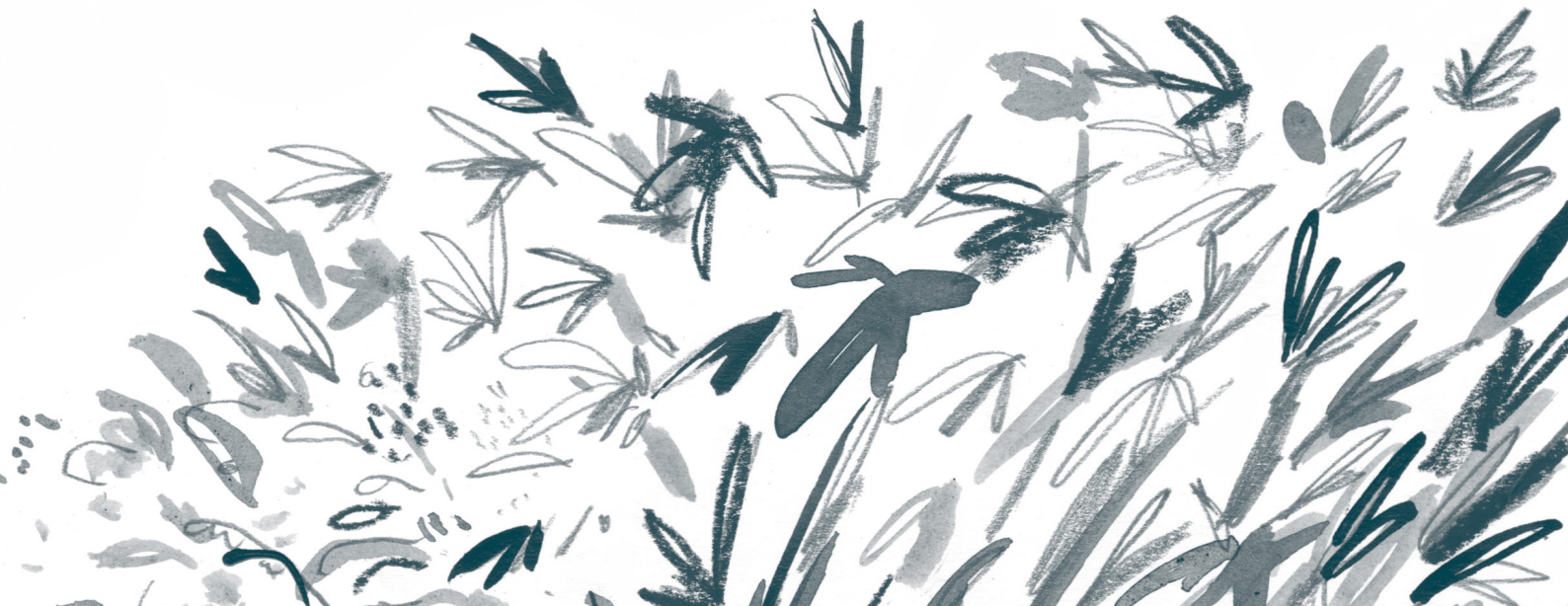
Roasted chicken and tarragon pie

with pomme purée and red wine jus (a, ce, d, g)

Rump of marinated lamb • £10 supplement

with roasted cherry vine tomatoes, grilled field mushrooms and watercress (d, sd)

Turn over for desserts



Desserts

Bread and butter pudding

with vanilla pod sauce (v, d, e, g)

Eton Mess (v, a, d)

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

