

BITES

Italian olive mix — 4.50

Selection of Flourish bread with salted butter — 4.00

SANDWICHES

Carnegie deli-style beef pastrami — 16.50

served on rye sourdough bread with wholegrain mustard mayonnaise, pickles and fries

Lemon and thyme marinated halloumi — 13.50

served on a brioche bun with piquillo peppers, basil, red onions and fries

STARTERS

🥕 Superfood salad — 9.50

watercress, sweet potatoes, broccoli, avocado, quinoa, walnuts, pomegranate, lime

Pumpkin risotto — 9.50

with crushed amaretto, purple sage and goat's cheese

Clarence court duck Scotch egg — 10.00

with homemade piccalilli

Scottish smoked salmon — 10.50\*

with capers, shallots, soft herb dressing, lemon and buttered brown bread

🥕 Honey & black pepper roasted parsnip soup — 7.50

with chestnut and sage crème fraîche

Chargrilled squid — 10.00

marinated and served with wild rocket, chilli mayonnaise, mint and coriander

Laverstock buffalo mozzarella — 9.75\*

with chargrilled fennel and black olive dressing

Wild mushroom ragout — 10.00

served on toasted sourdough with shallots and baby spinach

Chicken liver parfait — 9.75\*

with toasted sourdough and tomato-apple chutney

🥕 Endive & spinach salad — 9.50

with caramelized walnuts, conference pears and gorgonzola

🥕 Minted Charentais melon — 9.50

with shaved fennel and pomegranate dressing

MAINS

Slow roasted lamb rack — 23.00

with braised truffled celeriac, seasonal greens and anchovy-rosemary dressing

The Stables pie of the day — 18.50

with watercress pomme purée, baby carrots and jus

Seared diver caught scallops — 24.00

with Jerusalem artichoke purée, sautéed baby onions and balsamic dressing

🥕 Pulled jackfruit pie — 18.50

with pomme purée and fresh watercress

🥕 Beer battered cauliflower — 18.50

with seasoned fries, garden peas and vegan tartare sauce

Beer battered catch of the day — 19.00\*

with skinny fries, tartare sauce pea pureé and lemon

Charred sea bass fillet — 21.00

with new potatoes, tarragon, wild mushrooms and herb dressing

🥕 Hand-made butternut squash tortellini — 16.50\*

with sage butter and toasted almonds

🥕 Grilled field mushrooms — 15.50

with courgettes, broccoli, carrots and sauce provençale

Pan roasted chicken — 19.50\*

with smoked garlic pomme purée and dressed greens

🥕 Gluten free pasta — 15.50

with Napolitana sauce and wild rocket



FROM THE GRILL

Selected and hand cut by Donald Russell, Scotland's finest butcher.

250g Sirloin — 25.00

300g Rib-eye — 30.50

Served with watercress, field mushrooms, fresh horseradish and skinny fries

Your choice of sauce — 1.50

BBQ, peppercorn, Hollandaise, Béarnaise or jus

The Stables 220g prime burger — 19.50

in a brioche bun with braised red onions, Applewood cheddar and skinny fries

SIDES

4.00 each

- 🥕 Seasoned fries   🥕 Mixed leaf salad   🥕 Roasted cauliflower with tarragon  
Walled Garden greens   🥕 Gem heart salad   🥕 Sugar snap with baby shoots  
🥕 Grilled field mushrooms   Rosemary and balsamic roasted new potatoes

DESSERTS

Brioche bread and butter pudding — 7.50

with seville orange marmalade ice cream

Praline choux — 7.50

with lemon curd and hazelnut crunch

Poached pear — 7.50

with caramel milk chocolate mousse and cinnamon syrup

Espresso chocolate tart — 7.50\*

with mascarpone cream and chocolate crumb

Apple and quince crumble — 7.50\*

with vanilla custard and brown sugar

🥕 Chocolate mousse bar — 7.50

with raspberry and cashews

🥕 Raspberry, rose and lychee tapioca — 7.50

with blackcurrant sorbet

🥕 Fresh fruit salad — 6.00

Selection of ice cream (3 scoops) — 6.00\*

vanilla, strawberry, chocolate, mint chocolate or honeycomb · Additional scoop — 2.00

🥕 Selection of sorbet (3 scoops) — 6.00

raspberry, mango or blackcurrant

Cheese plate — 12.50

selection of Chef's choice cheeses served with chutney and stone baked biscuits

Dishes marked with 🥕 are vegan or can be prepared vegan. Please note there is a £7.50 supplement on steaks for guests dining on spa or golf packages.

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. An allergen menu is available upon request.

All dishes are subject to change. All prices are inclusive of VAT. A 12.5% discretionary service charge will be applied to your bill.

ALL DAY DINING

Breakfast

Start your day with a classic full English, fluffy American buttermilk pancakes or a bowl of homemade muesli.

Served Monday – Sunday · 7am – 11am

Set Lunch Menu

Available Monday – Friday from 12pm – 2.30pm

Two courses for £20

Three courses for £26

Bring your own bottle

Whether it's a full-bodied merlot or a refreshing rosé, we will serve it for you with no corkage fee.

Available Tuesday evenings

Seasonal cocktails

Our cosy bar offers an idyllic spot for an evening tipple — find your new favourite from our seasonal menu.

Specials available from £12

Wine & Dine

Enjoy succulent steaks, hearty pies and fresh fish dishes throughout autumn with a complimentary bottle of house wine.

Sunday – Thursday  
For tables of 4 or more

Early Bird Dinner

Select from dishes marked with \*

Served Sunday – Thursday from 6pm – 6.45pm, with a glass of Prosecco.

Two courses £25

Three courses for £30





George Stubbs, the 18th Century artist, was a regular visitor to these old stables. He didn't come for the beef, chicken or fish, but the horses.

Leaving his home in Edgware, George would walk the leafy lanes of Hertfordshire until he arrived at The Grove. Here, inspired by the fine mares and stallions, he would spend hours at his easel.

Today, of course, the horses have been replaced by golf carts, the horseshoes have given way to soft spikes. We like to think, however, that some of the Stubbs magic remains. Like George, our chefs create one masterpiece after another.