



THE STABLES

## Starters

<b>Cornish squid</b>	£12.50
Coated in Duchess Farm flour and fried, served with garden rocket and wasabi mayonnaise	
<b>Seasonal hummus</b>	£10.50
A trio of hummus and vegetables from the Walled Garden served with a grilled rosemary flatbread	
<b>Crab on toast</b>	£14.50
Handpicked fresh south coast crab, brown crab mayonnaise, pickled fennel and samphire on toasted sourdough	
<b>Rope hung smoked salmon</b>	£14.00
Smoked Scottish salmon served with cucumber, local yoghurt, capers and seeded crisp bread	
<b>Fresh artisan pasta</b>	£10.50 / £19.50
Tagliatelle, seasonal local vegetables, finished with house vinaigrette	
<b>The Stables salad</b>	£14.00
Cold poached Sutton Hoo chicken or Scottish salmon, served with garden vegetables, chilli and citrus dressing, and finished with black sesame seeds	

## Flatbreads

<b>From the Sea</b>	£17.00
Severn & Wye smoked salmon, lemon cream, dill and Exmoor caviar	
<b>From the Land</b>	£16.00
Heritage beef brisket, Ducketts Caerphilly, pickles and mustard	
<b>From the Earth</b>	£15.00
Seasonal mushrooms, Perl las blue cheese and shallots	
<b>From the Garden</b>	£15.00
Grilled vegetables from Jeminma's Garden, four plant based cheeses and toasted pine nuts	
<b>From the Markets</b>	£14.00
West Country mozzarella, Watts Farm heirloom tomatoes and basil	

## Sides

Violette potatoes, capers, parsley and lemon	£5.50
Charred broccoli with pickled chilli	£5.50
Estate tomato salad	£5.50
Rosemary chips	£5.50
Walled Garden leaves	£5.50

**If you have a food allergy or dietary requirement please inform a member of the team prior to ordering. All dishes are subject to seasonal changes. A discretionary 12.5% service charge will be added to your bill.**

## Main Courses

<b>Catch of the day</b>	£- market price
Violette potatoes, Morecambe Bay brown shrimp, parsley and lemon	
<b>Suffolk Salt Marsh lamb</b>	£24.00
Served pink with heritage carrots, pickled shallots, caper and mint dressing	
<b>250g heritage sirloin</b>	£32.00
Grass fed British long horn, slow roasted vine tomatoes, rosemary chips and green peppercorn sauce	
<b>Scottish Loch Duart salmon</b>	£23.00
Pan seared with wild fennel, baby spinach and Walled Garden tomatoes	
<b>Watts Farm cauliflower steak</b>	£19.00
Marinated in garden herbs, crispy carrots and cauliflower purée	
<b>Kennel Farm roasted chicken for two</b>	£46.00
Tarragon infused organic chicken, served with garden slaw, skin on chips and mustard sauce	

## Desserts

<b>Dark chocolate fondant</b>	£9.50
Apricot and lavender gel, Devonshire ice cream	
<b>English strawberry Eton mess</b>	£7.50
Vanilla Chantilly, seasonal strawberries, Swiss mint jelly and meringue	
<b>Raspberry and pistachio Bakewell</b>	£7.50
Fresh Kentish raspberries, pistachio frangipane and micro basil	
<b>Baked cheesecake</b>	£7.50
Peach and lemon verbena compote	
<b>British cheese</b>	£10.50
A weekly selection of British artisan cheeses served with homemade crackers and garden chutneys	
<b>Ice creams</b>	£2.00 per scoop
Variety of British ice creams Please see your server for today's options	

## Coffee & Tea

<b>Tea</b>	4.95
English Breakfast, Earl Grey, Peppermint, Fresh Mint, Chamomile, Red Berries, Rooibos Cream Orange, Masala Chai, Wellness, Herbs & Ginger, Green Tea	
<b>Coffee</b>	4.95
Americano, Latte, Cappuccino, Mocha, Double Espresso, Macchiato	

## After Dinner Drinks

Somerset Ice Cider (75ml)	£11.00	Frangelico Hazelnut Liqueur	£9.50	Oban 14 YO Highland Whisky	£15.50
Sacred English Dry Vermouth	£11.50	Cointreau Orange Liqueur	£9.50	Lagavulin 16 YO Islay Whisky	£17.50
Sacred Spiced English Vermouth	£11.50	Remy Martin Brandy	£12.50	Ramos Pinto LBV Port	£9.50
Sacred English Amber Vermouth	£11.50	Hennessey XO	£39.50	Ramos Pinto Tawny Port	£12.50

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