



THE STABLES

Starters

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

Sunday Roasts

Beef Roast	£28.00
Heritage beef, served with Yorkshire pudding, duck fat potatoes, buttered greens, horseradish and gravy	
Vegetarian Roast	£26.00
Vegetarian nut roast, served with rosemary potatoes, sautéed greens, root vegetable gravy and beetroot chutney	

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

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

Desserts

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

Coffee & Tea

Tea	4.95
English Breakfast, Earl Grey, Peppermint, Fresh Mint, Chamomile, Red Berries, Rooibos Cream Orange, Masala Chai, Wellness, Herbs & Ginger, Green Tea	
Coffee	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

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.

