

The Stables Large Group Menu

Choose on the night for tables from 8 to 12 people, tables of 12 and above to pre order.



THE STABLES

Starters

Jerusalem artichoke and ham soup *184 kcal*

Pulled smoked ham hock, morel mushrooms, tarragon

Blue cheese salad *503 kcal*

Perl Las blue cheese, poached pear, roasted walnuts, seasonal leaf, house dressing

Chicken liver pâté *381 kcal*

Whipped butter, pickle onion petals, port and fig puree, toasted brioche

The Grove's Gin cured salmon *219 kcal*

Horse radish cream, pickled fennel, fresh turnips, dill and gin dressing

The Stables Classics

Fish and chips *703 kcal*

Day boat catch of the day, gluten free batter, mushy peas, tartare sauce and rosemary chips

The Stables burger *1711 kcal*

Heritage beef patties, Westcombe cheddar, bacon, caramelised onion, brioche bun and skin on chips

Plant based burger *1035 kcal*

Beetroot based patty, grilled peppers, wild rocket, roasted garlic dressing, crispy onions and rosemary chips

Sides

Rosemary chips *205 kcal* • Truffle mash *503 kcal* •
Cauliflower cheese *436 kcal* • Cavelo Nero with garlic and
fennel *80 kcal* • Autumn garden salad *31 kcal* • Slow cooked
beans with chilli and parsley *402 kcal*

Desserts

Chocolate and Seville orange mousse *482 kcal*

Brownie crunch, Cointreau chantilly

William pear and almond *295 kcal*

Frangipane, shortcrust pastry, chocolate
sauce, vanilla ice cream

Sticky toffee pudding *524 kcal*

Banana and Grand Marnier puree,
butterscotch sauce, honeycomb
ice cream

From The Grill

FROM THE LAND

Our meat dishes have been sustainably sourced from Donald Russell, where cattle have been traditionally reared and grass-fed for the utmost quality.

220g pavé rump steak *284 kcal*

370g sirloin wing rib *873 kcal*

350g beef fillet steak on the bone *994 kcal*

Marinated chicken spatchcock *586 kcal*

Calves liver *747 kcal*

FROM THE SEA

All of our fish are responsibly sourced from Brixham in Devon.

Loch Duart salmon darne *486 kcal*

Whole brill *788 kcal*

FROM THE WALLED GARDEN

From our very own Jemima's Kitchen Garden, a sustainable, organic permaculture located in the Walled Garden.

Miso glazed pumpkin steak *272 kcal*

Sauces

4 peppercorn *211 kcal* • Béarnaise *190 kcal* • Chimichurri *101 kcal*

Red wine *424 kcal* • Horseradish *84 kcal*

Bone marrow butter *225 kcal*

Please ask your server for our vegan menu.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
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.

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THE STABLES

British Cheeses

Perl Wen Brie (Wales) *84 kcal*

A perfect organic soft cheese with a pale yellow paste coated with a bloomy white rind

Isle of Mull Cheddar (Scotland) *208 kcal*

A Scottish version of Somerset-style cheddar with a fruity, sharp and very tangy flavour

Golden Cenarth (Wales) *158 kcal*

This award-winning cheese is washed with cider, which helps to give it a pungent, savoury flavour with nutty overtones, and a springy but smooth texture

Lincolnshire Poacher (England) *231 kcal*

An artisan cheddar-style cheese made on the eastern edge of the beautiful Lincolnshire Wolds. Poacher has an earthy and powerful taste that is nuttier than a mature cheddar with overtones of an aged alpine cheese

Kidderton Ash (England) *128 kcal*

Kidderton ash is a silky-smooth goats cheese made from cow milk. Each cheese is coated and matured with ash for a distinctive finish that is furry and speckled. Kidderton ash is a bright white cheese shaped like a log that only gets creamier with each day

Perl Las (Wales) *177 kcal*

Perl Las, meaning 'blue pearl', is unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtones

Psst... Fancy dinner on us?

Scan the QR code to find out how you could be in with a chance of winning...



Dessert Wine

Clos Lapeyre Jurancon Molleux Roussillon, France

Les Clos de Paulillies Banyuls Rimage, Roussillon France

After Dinner Drinks

Somerset Ice Cider (75ml)

Frangelico Hazelnut Liqueur

Cointreau Orange Liqueur

Remy Martin Brandy

Hennessey XO

Oban 14 YO Highland Whisky

Lagavulin 16 YO Islay Whisky

Yamazaki 12 Year Old

Hibiki Harmony

Ramos Pinto LBV Port (75ml)

Ramos Pinto Tawny Port (75ml)

Coffee & Tea

Tea

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

Coffee

Americano, Latte *120 kcal*, Cappuccino *120 kcal*, Mocha *221 kcal*, Double Espresso, Macchiato