

Starters

Chilled Courgette Soup (VE) <small>74 kcal</small> Courgette Flowers, garden Mint, roast Almond Pesto	£11.50
Organic Chicken Liver Pâté <small>295 kcal</small> Chicken butter, Onion petals, Cherry purée, toasted Brioche	£12.50
The Grove's Gin Cured Sea Trout <small>102 kcal</small> Cucumber sauce, wild Fennel, Dill Oil	£13.50
Portland Crab Cake <small>221 kcal</small> Handpicked white Crab Meat, pickled Chilli fingers, brown Crab emulsion	£14.00
Wye Valley Asparagus <small>226 kcal</small> Poached Burford hens egg, Samphire, Gribiche sauce	£13.50
Walled Garden Vegetable Salad (VE) <small>209 kcal</small> British organic Quinoa, 'burnt' citrus dressing, Summer Flowers	£12.00

The Stables Classics

Fish and Chips <small>703 kcal</small> Day boat catch of the day, Golden Ale Batter, Mushy Peas, Tartare sauce, skinny Chips	£19.50
The Stables Burger <small>1711 kcal</small> Dry aged Beef patty, Oglesfield Cheese, crispy Streaky Bacon, caramelised Onions, Brioche bun, skinny Fries	£22.00
Plant Based Burger <small>1035 kcal</small> Beetroot based patty, grilled Peppers, Gem Lettuce, Beef Tomatoes, roasted Garlic dressing, crispy Onions, skinny Fries	£18.50

The Stables Mains

All our produce is ethically and sustainably sourced. We like to showcase wonderful local produce where we can, and many of our vegetables are sourced from our very own Walled Garden.

Hereford 41 day aged Beef Sirloin <small>331 kcal</small> Wye Valley green Asparagus, Bone marrow and Shallot 'crisp', Chimichurri sauce	£32.00
Trenchmore Sussex Beef Short Rib <small>705 kcal</small> Slow cooked 72 hours, smoked Sweetcorn purée, grilled Sweetcorn, fresh Horseradish	£24.00
Kentish Lamb Rump <small>503 kcal</small> Crispy belly, Globe Artichoke purée, Broad Beans, Hedgehog Mushroom jus	£26.00
Creedy Carver Chicken Supreme <small>374 kcal</small> Heritage Tomato and English Pancetta relish, Watercress and Tarragon velouté	£22.00
Brixham Market Lemon Sole <small>177 kcal</small> Poached in White Wine, Samphire, confit Leek, Morecambe Bay brown shrimp and cucumber sauce	£26.00
Cornish Line Caught Wild Sea Bass <small>114 kcal</small> Pan roasted, Estate foraged Nettle purée, Kohlrabi, citrus Vinaigrette	£30.00
Heritage Cauliflower <small>310 kcal</small> Textures of Cauliflower, curried Hodmedod's Lentil Dahl, toasted Coconut	£19.00

Sides

• Skinny Fries <small>205 kcal</small> •
• Minted Jersey Royals <small>90 kcal</small> •
• Chilli and Garlic roasted Tender Stem Broccoli <small>84 kcal</small> •
• Garden Salad <small>31 kcal</small> •
• Heritage Green Peas <small>130 kcal</small> •
£6.00

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.

The Stables



THE STABLES

Desserts

Scottish Raspberry and Sherry Trifle <small>196 kcal</small> Vanilla chantilly, Custard, Raspberry jelly	£9.00
Vanilla Cheesecake <small>220 kcal</small> English Strawberries, Genoise sponge, Pistachio cream	£9.00
Chocolate Delice <small>301 kcal</small> 72% Dark Chocolate mousse, Apricot compote, Maldon Sea Salt caramel	£10.00
Sticky Toffee Pudding <small>524 kcal</small> Banana and Grand Marnier purée, Butterscotch sauce, Honeycomb ice cream	£9.00
Ice Creams and Sorbets <small>180 kcal</small> Choose 3 scoops from a selection of British ice creams and sorbets Please see your server for today's options	£5.00

British Cheeses

Perl Wen Brie (Wales) <small>84 kcal</small> A perfect organic soft cheese with a pale yellow paste, coated with a bloomy white rind	£4.50
Golden Cenarth (Wales) <small>158 kcal</small> 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	£4.50
Lincolnshire Poacher (England) <small>231 kcal</small> 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	£4.50
Perl Las (Wales) <small>177 kcal</small> Perl Las, meaning 'blue pearl', is unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtones	£4.50
Little Lilly (England) <small>180 kcal</small> The Little Lilly is a classically mild and creamy unpasturised goats cheese. This Brie-style cheese has a bloomy rind that is vibrant white in colour	£4.50

All of our Artisan cheeses are served with Crackers, Crispbreads & traditional condiments.

Dessert Wine

	175ml	bottle
Clos Lapeyre Jurancon Molleux Roussillon, France	£8.50	£35.00
Les Clos de Paulillies Banyuls Rimage, Roussillon France	£8.00	£38.00

After Dinner Drinks

Somerset Ice Cider (75ml)	£11.00
Frangelico Hazelnut Liqueur	£10.50
Cointreau Orange Liqueur	£10.50
Remy Martin Brandy	£12.50
Hennessey XO	£39.50
Oban 14 YO Highland Whisky	£15.50
Lagavulin 16 YO Islay Whisky	£17.50
Yamazaki 12 Year Old	£21.50
Hibiki Harmony	£17.50
Ramos Pinto LBV Port (75ml)	£9.50
Ramos Pinto Tawny Port (75ml)	£12.50

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 <small>120 kcal</small> , Cappuccino <small>120 kcal</small> , Mocha <small>240 kcal</small> , Double Espresso	

Psst... Fancy
dinner on us?

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



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