



## THE STABLES

### GLUTEN-FREE MENU

#### TO START

English garden pea soup, minted sour cream, baby onions (V)	10
Homemade tomato soup with a soft roll	10
Caramelised goat's cheese, heirloom tomato salad, pine nuts, basil (V)	14
Wye Valley chargrilled asparagus, smoked almond crumble, extra virgin olive oil (VG)	13
Chopped salad, avocado, broad beans, garden herb vinaigrette (VG)	12
<i>with grilled free range chicken</i>	15
<i>with smoked Chalk Stream trout</i>	16

#### TO FOLLOW

Slow-cooked 41-day-aged beef cheek, smoked corn purée, grilled frisée salad	22
Classic fish and chips, crushed peas, tartare sauce, thick-cut chips	21
Cornish stonebass, rainbow chard, crushed ratte potatoes, heirloom cherry tomato vinaigrette	26

#### FROM THE GRILL

***The following grill items are accompanied with a side of your choice:***

Devonshire rack of lamb, herbes de provence, minted jus	34
Grilled whole lemon sole, caper and burnt butter sauce	31
Aberdeen Angus ribeye steak, caramelised onion jus, espelette pepper	37
Angus 41-day-aged fillet steak, bordelaise sauce	42
Marinated watermelon steak, whipped plant-based cheese, yuzu and hazelnuts (VG)	22

#### THE STABLES BURGER

***Served with house fries***

The Stables beef burger, Oglesfield cheese, crispy bacon	22
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#### SIDES

House fries • Thick-cut chips • Mashed potatoes • Tenderstem broccoli	6
Buttered ratte potatoes • Walled Garden mixed salad • Fine beans and shallots	

#### TO FOLLOW

New season strawberries, elderflower, Cotwolds crème fraiche	10
Ice cream and sorbets ( <i>please ask your server for today's selection</i> )	8
Vegan chocolate brownie, plant-based vanilla ice cream, dark chocolate (VG)	10

***Brownie may contain traces of gluten***

**VG = Vegan • V = Vegetarian • Our kitchen is not a gluten-free area, we cannot guarantee that there are no traces of gluten.**