



## THE STABLES

### LARGE TABLE MENU

For nine guests or more

#### TO START

Jerusalem artichoke and smoked ham hock soup, girolles, tarragon (VG available)	12
Seasonal mushroom of the week on chargrilled sourdough, Madeira cream sauce	13
Smoked Scottish salmon, pumpernickel, lime and dill crème fraîche	15
Line-caught tuna tartare, hass avocado, sesame and soy dressing	19
Hay-smoked fallow venison carpaccio, parsnip cream, smoked rapeseed oil	17
Caramelised goat's cheese, heritage beetroots, honey-roasted pine nuts (V)	14
Chopped salad, avocado, broad beans, garden herb vinaigrette (VG)	12

#### TO FOLLOW

Slow-cooked 41-day-aged beef cheek, heritage carrots, boulangère potatoes	25
Classic fish and chips, crushed peas, tartare sauce, thick-cut chips	22
Cornish sea bass, baby fennel, pearl couscous, bouillabaisse sauce	27
Miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (VG)	20
Aberdeen Angus ribeye steak, peppercorn sauce, espelette pepper, thick-cut chips	37
Chargrilled spatchcock chicken, Walled Garden peri-peri marinade, chimichurri sauce	26
The Stables beef burger, Oglesfield cheese, crispy cured bacon	22

#### DESSERTS

Dark chocolate mousse, spiced pear, Earl Grey cream	11
Passion fruit posset, tropical compote, coconut macaron	9
Salted caramel profiteroles, tonka bean Chantilly, caramel sauce	11
Vegan chocolate brownie, plant-based vanilla ice cream, dark chocolate (VG)	10