



THE STABLES

Jerusalem artichoke and smoked ham hock soup, roasted girolles, tarragon (VG option available)	12
Seasonal mushroom of the week on chargrilled sourdough, Madeira cream sauce <i>with devilled organic chicken livers</i>	13 15
Smoked Scottish salmon, pumpernickel, lime and dill crème fraîche	15
Malt-roasted south coast scallops, crispy chicken, pumpkin purée, roasted hazelnuts	21
Line-caught tuna tartare, hass avocado, sesame, honey 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) <i>with grilled free-range chicken</i> <i>with smoked ChalkStream® trout</i>	12 15 16

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
Watt's Farm spinach and ricotta tortellini, romesco sauce, Sussex Charmer cheese (V)	19
Miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (VG)	20
Braised Launceston lamb shoulder, celeriac, maple, charred baby onions, salsa verde	26

FROM THE GRILL

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

Grilled Brixham Fish Market 'fish of the day', sea herbs, caper and lemon butter sauce	30
Aberdeen Angus ribeye steak, peppercorn sauce, espelette pepper	37
Chargrilled spatchcock chicken, Walled Garden peri-peri marinade, chimichurri sauce	26
Angus 41-day-aged fillet steak, bordelaise sauce	43
Grilled aubergine, Smoked baba ghanoush, dukkah spices and tahini verde (VG)	20

THE STABLES BURGERS

All served with house fries

The Stables beef burger, Oglesfield cheese, crispy bacon	22
Chicken schnitzel burger, caramelised onions, winter 'slaw	22
Plant-based Beyond Meat burger, grilled peppers, roasted garlic dressing (VG)	21

SIDES

House fries · Thick-cut chips · Citrus Tenderstem broccoli	6.5
Truffle mash potatoes · Winter leaf salad · Cauliflower cheese	



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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
Classic apple tarte tatin for two, Devonshire ice cream	19
Ice cream and sorbets (<i>please ask your server for today's selection</i>)	8

BRITISH CHEESES £6 PER 50G

Served with grapes, quince, seasonal chutney, selection of crackers

Pexommier Brie – Made by Sandra Evens and Carl Warberton in Todmorden, West Yorkshire
Using organic milk from their breed of Meuse-Rhine-Issel, Sandra and Carl have created soft organic brie cheese with a mushroom-white rind, similar to Coulommiers cheese.

Highmoor – Made by Rose Grimmond in Oxfordshire
A semi-soft, washed rind cheese with brothy and bacony notes from the rind made at the Nettlebed Creamery. Rose's family are dairy farmers and the family farm, located one mile down the road, provides all of the organic cows' milk used to make the Nettlebed cheeses.

Pitchfork – Made by Trethowen Brothers near Weston-super-Mare, Somerset
This first-class cheese was picked by the Trethowen Brothers' Head of Cheese and World Cheese Judge, James, at the World Cheese Awards in Bergamo. It went on to become England's 'Best Cheese' in 2019. As a result, it is often in short supply, so, get it while you can! Its savoury flavour is well balanced with acidity and hints of tropical fruit. The cheese has a long-lasting tangy finish, which works well with chutney and a good cider.

Isle of Wight Blue – Made by Richard Hodgson on the Isle of Wight
This blue-veined naturally-rinded soft cheese is made with pasteurised milk. Being naturally-rinded, it is covered in green, blue, grey and white moulds.

Elrick Log – Made by Selina Cairns in South Lanarkshire, Scotland

A young, soft, lactic goat's milk cheese that is rolled in ash before developing a mould rind. The texture is smooth, firm and a little crumbly. The flavour is lemony and has a hint of spice that increases with age.



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DESSERT WINE	100ml	Bottle
Clos Lapeyre Jurancon Molleux (<i>Roussillon, France</i>)	10	40
Les Clos de Paulillies Banyuls Rimage (<i>Roussillon, France</i>)	8	38
AFTER DINNER DRINKS		
Somerset Ice Cider (<i>75ml</i>)		11
Frangelico Hazelnut Liqueur		10.5
Cointreau Orange Liqueur		10.5
Remy Martin Brandy		12.5
Hennessey XO		39.5
Oban Highland Whisky (<i>14 Years Old</i>)		15.5
Lagavulin Islay Whisky (<i>16 Years Old</i>)		17.5
Yamazaki (<i>12 Years Old</i>)		21.5
Hibiki Harmony		17.5
Ramos Pinto Port (<i>75ml - Late Bottled Vintage</i>)		9.5
Ramos Pinto Tawny Port (<i>75ml</i>)		12.5
LIQUEUR COFFEES		
Irish • Baileys • Calypso • Monk		12
TEA AND COFFEE		
Tea		4.95
English Breakfast • Classic Earl • Ginger Snap • Peppermint • All Day Decaf • Boost • Chamomile Yawn • Coconut Green • Fresh Mint Leaves		
Coffee		4.95
Americano • Latte • Cappuccino • Mocha • Double Espresso • Macchiato		
Hot Chocolate		5