



## THE STABLES

### CHEF'S MENU

2 courses: £25 · 3 courses: £33 · 3 courses with a glass of prosecco: £40

### TO START

Roasted sunchoke soup, smoked ham hock, toasted sourdough

Smoked Scottish salmon, marinated cucumber, lime and dill crème fraîche

Heritage salt-baked beetroot salad, pickled chilli, toasted pine nuts, dukkah spice (VG)

### TO FOLLOW

Roasted Loch Duart salmon, purple sprouting broccoli, sauce vierge

Slow-cooked daube of beef, mashed potatoes, heirloom carrots, red wine jus

Miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (VG)

### DESSERTS

Tart of the day (please ask your server for today's freshly baked option)

Passion fruit posset, mango and lime compote, almond tuile

Pexommier brie, seasonal chutney, selection of crackers

Ice cream and sorbets (please ask your server for today's selection)

### CLASSIC DIGESTIVES

Old Fashioned 17

Espresso Martini 17

Negroni 17