



THE STABLES

LARGE TABLE MENU

For nine guests or more

TO START

Sharing style £18 per person

Smoked Scottish salmon, pumpernickel, lime and dill crème fraîche

Line-caught tuna tartare, hass avocado, sesame, honey and soy dressing

Hay-smoked fallow venison carpaccio, parsnip cream, smoked rapeseed oil

Chopped salad, avocado, broad beans, garden herb vinaigrette (VG)

Caramelised goat's cheese, heritage beetroots, honey-roasted pine nuts (V)

TO FOLLOW

Slow-cooked 41-day-aged beef cheek, heritage carrots, boulangère potatoes	25
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Cornish sea bass, baby fennel, pearl couscous, bouillabaisse sauce	27
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Miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (VG)	20
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Chargrilled spatchcock chicken, Walled Garden peri-peri marinade, chimichurri sauce, house fries	26
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Aberdeen Angus ribeye steak, peppercorn sauce, espelette pepper, thick cut	37
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The Stables beef burger, Oglesfield cheese, crispy bacon, house fries	22
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Plant-based Beyond Meat burger, grilled peppers, roasted garlic dressing, winter leaf salad (VG)	21
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DESSERTS

Sharing style £14 per person

Passion fruit posset, tropical compote, coconut macaron

Salted caramel profiteroles, tonka bean Chantilly, caramel sauce

Vegan chocolate brownie, plant-based vanilla ice cream, dark chocolate (VG)

Chefs selection of local cheeses, crackers, quince, chutney and grapes