



## THE STABLES

### CHEF'S MENU

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

### TO START

Roasted sunchoke soup, soft herb pesto, toasted sourdough

Smoked Cornish mackerel pâté, marinated cucumber, lime and dill crème fraîche

Heritage salt-baked beetroot salad, pickled chilli, dukkah spice (ve)

### TO FOLLOW

Roasted Loch Duart salmon, purple sprouting broccoli, sauce vierge

Grilled corn-fed chicken supreme, mashed potatoes, heirloom carrots, chimichurri

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

### DESSERTS

Raspberry and almond Bakewell tart, vanilla Chantilly (v)

Passion fruit posset, mango and lime compote, coconut tuile (v)

Pexommier brie, seasonal chutney, selection of crackers

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

### CLASSIC DIGESTIVES

Old Fashioned £18

Espresso Martini £18

Negroni £18

**VG = Vegan · V = Vegetarian**