



## THE STABLES

### TO START

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	13
<i>with devilled organic chicken livers</i>	15
Smoked Scottish salmon, pumpnickel, 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	22
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
<i>with grilled free-range chicken</i>	15
<i>with smoked ChalkStream® trout</i>	16

### TO FOLLOW

Plant-based Beyond Meat burger, grilled peppers, roasted garlic dressing, fries (VG)	21
The Stables beef burger, Oglesfield cheese, crispy bacon, fries	22
London miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (VG)	20
Cornish sea bass, baby fennel, pearl couscous, bouillabaisse sauce	28
Classic fish and chips, crushed peas, tartare sauce, thick-cut chips	22

### THE STABLES ROASTS

***All roasts are served with traditional trimmings including honey-roasted seasonal garden vegetables, rosemary and garlic duck-fat-roasted potatoes, Yorkshire pudding, traditional red wine jus***

Hampshire Duroc cross pork belly, Bramley apple and cider sauce	28
Hertfordshire 41-day dry-aged sirloin, classic horseradish cream	33
Launceston lamb shoulder, Walled Garden mint sauce	29
Creedy Carver free-range chicken crown, soft herb marinade	
<i>Half</i>	26
<i>Whole</i>	49
The Stables seasonal vegetable Wellington, tomato and onion seed chutney (VG)	25



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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
Tart of the day, please ask your server for today's freshly baked option	10
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 (Roussillon, France)	10	40
Les Clos de Paulillies Banyuls Rimage (Roussillon, France)	8	38

### AFTER DINNER DRINKS

Somerset Ice Cider (75ml)	11
Frangelico Hazelnut Liqueur	10.5
Cointreau Orange Liqueur	10.5
Remy Martin Brandy	12.5
Hennessey XO	39.5
Oban Highland Whisky (14 Years Old)	15.5
Lagavulin Islay Whisky (16 Years Old)	17.5
Yamazaki (12 Years Old)	21.5
Hibiki Harmony	17.5
Ramos Pinto Port (75ml – Late Bottled Vintage)	9.5
Ramos Pinto Tawny Port (75ml)	12.5

### LIQUEUR COFFEES

Irish • Baileys • Calypso • Monk	12
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### 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