



THE STABLES

APPETISER

Artisan sourdough with fresh salted butter 4

TO START

Spring pea soup, minted sour cream, fresh peas (V) 12
King oyster mushroom pâté, Madeira butter, toasted farmhouse sourdough (V) 14.5
Smoked Scottish salmon, pumpernickel, lime and dill crème fraîche 16.5
Line-caught mackerel tartare, pickled cucumber, kohlrabi, avocado purée 14
Prawn cocktail, local crayfish, crispy shallots, bottarga, Marie Rose dressing 17.5
Wye Valley asparagus, smoked ham hock, poached St. Ewe egg, gribiche sauce 14
Isle of Wight heirloom tomato salad, grilled Babcock peaches, black olives, basil (VG) 13
Chopped salad, avocado, broad beans, garden herb vinaigrette (VG) 13
with sliced rotisserie chicken 16
with ChalkStream® trout 17

TO FOLLOW

Classic ale-battered fish and chips, minted peas, tartare sauce, curry emulsion, thick-cut chips 24
Cornish stone bass, Wye Valley asparagus, seared polenta, wild rocket, sauce vierge 27
Walled Garden marjoram gnocchi, courgette, roasted sweetcorn, Graceburn cheese (V) 19
Miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (VG) 21
Whole rotisserie-grilled Cornish red chicken, roasted spring vegetables, chestnut mushroom and white wine sauce (to share) 60

FROM THE GRILL

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

Chargrilled spatchcock chicken, Walled Garden peri-peri marinade, chimichurri sauce 30
Aberdeen Angus 32-day-aged beef onglet steak, peppercorn sauce 30
Grilled Brixham lemon sole, sea herbs, caper and lemon butter sauce 38
Suffolk Texel lamb cutlets, herbs de provence, minted jus 45
Aberdeen Angus 32-day-aged sirloin on the bone, black garlic emulsion 39





THE STABLES

THE STABLES BURGERS

All served with house fries

The Stables beef burger, Oglesfield cheese, crispy bacon, house burger sauce, pickled gherkin	24
Flamegrilled chicken burger, caramelised onions, spring 'slaw, citrus dressing	23
Beyond Meat burger, grilled peppers, roasted garlic dressing, wild rocket (VG)	21

SIDES

House fries · Thick-cut chips · Heritage kale ·	7
Minted Jersey Royals potatoes · spring leaf salad · Citrus Tenderstem broccoli	
A side of generosity <i>Your donation will go straight to Playskill, a charity which supports children with physical disabilities in Hertfordshire. Learn more at playskill.org.</i>	3

DESSERTS

Leafy lemon tart, lemon marmalade, lemon curd, meringue	12
English strawberries and Pimm's baba, mascarpone, strawberry sorbet	14
Crème brûlée, citrus, cinnamon, almond fingers	12
Peach and raspberry parfait, peach compote, Tahitian plant-based vanilla gelato (VG)	12
Chocolate and hazelnut mille-feuille, caramel, praline, puff pastry	13
Selection of Hackney Gelato or sorbet (<i>please ask your server for today's selection</i>)	9
British artisan cheese selection, grapes, quince, seasonal chutney (<i>please ask your server for today's selection</i>)	19





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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
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

