



## THE STABLES

### TO START

Jerusalem artichoke and smoked ham hock soup, roasted girolles, tarragon (VG option available)	450 kcal	13
Seasonal mushroom of the week on chargrilled sourdough, Madeira cream sauce	255 kcal	14
<i>with devilled organic chicken livers</i>	402 kcal	16
Smoked Scottish salmon, pumpernickel, lime and dill crème fraîche	265 kcal	16
Malt-roasted south coast scallops, crispy chicken, pumpkin purée, roasted hazelnuts	449 kcal	22
Line-caught tuna tartare, hass avocado, sesame, honey and soy dressing	256 kcal	22
Hay-smoked fallow venison carpaccio, parsnip cream, smoked rapeseed oil	222 kcal	18
Caramelised goat's cheese, heritage beetroots, honey-roasted pine nuts (V)	283 kcal	15
Chopped salad, avocado, broad beans, garden herb vinaigrette (VG)	145 kcal	13
<i>with grilled free-range chicken</i>	425 kcal	16
<i>with smoked ChalkStream® trout</i>	265 kcal	17

### TO FOLLOW

Slow-cooked 41-day-aged beef cheek, heritage carrots, boulangère potatoes	586 kcal	26
Classic fish and chips, crushed peas, tartare sauce, thick-cut chips	651 kcal	23
Cornish sea bass, baby fennel, pearl couscous, bouillabaisse sauce	620 kcal	29
Watt's Farm spinach and ricotta tortellini, romesco sauce, Sussex Charmer cheese (V)	253 kcal	20
Miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (VG)	220 kcal	21
Braised Launceston lamb shoulder, celeriac, maple, charred baby onions, salsa verde	514 kcal	27

### FROM THE GRILL

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

Grilled Brixham Fish Market 'fish of the day', sea herbs, caper and lemon butter sauce	31	
Aberdeen Angus ribeye steak, peppercorn sauce, espelette pepper	936 kcal	38
Chargrilled spatchcock chicken, Walled Garden peri-peri marinade, chimichurri sauce	509 kcal	27
Angus 41-day-aged fillet steak, bordelaise sauce	734 kcal	44
Grilled aubergine, Smoked baba ghanoush, dukkah spices and tahini verde (VG)	238 kcal	21

### THE STABLES BURGERS

***All served with house fries***

The Stables beef burger, Oglesfield cheese, crispy bacon	1436 kcal	23
Chicken schnitzel burger, caramelised onions, winter 'slaw	1059 kcal	23
Plant-based Beyond Meat burger, grilled peppers, roasted garlic dressing (VG)	871 kcal	22

### SIDES

House fries 200 kcal · Thick-cut chips 168 kcal · Citrus Tenderstem broccoli 82 kcal	6.5
Truffle mash potatoes 280 kcal · Winter leaf salad 20 kcal · Cauliflower cheese 218 kcal	
A side of generosity <i>Your donation will go straight to Playskill, who support children with physical disabilities in Hertfordshire. Learn more at <a href="http://playskill.org">playskill.org</a></i>	3





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### DESSERTS

Dark chocolate mousse, spiced pear, Earl Grey cream 307 kcal	12
Passion fruit posset, tropical compote, coconut macaron 497 kcal	10
Salted caramel profiteroles, tonka bean Chantilly, caramel sauce 666 kcal	12
Vegan chocolate brownie, plant-based vanilla ice cream, dark chocolate (VG) 359 kcal	11
Classic apple tarte tatin for two, Devonshire ice cream 1380 kcal	20
Ice cream and sorbets ( <i>please ask your server for today's selection</i> ) 155 kcal	9

### BRITISH CHEESES £6 PER 50G

#### *Served with grapes, quince, seasonal chutney, selection of crackers*

**Pexommier Brie** 118 kcal – 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** 106 kcal – 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** 132 kcal – 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** 122 kcal – 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** 124 kcal – 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
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

