



THE STABLES

TO START

Spring pea soup, minted sour cream, fresh peas (V)

King oyster mushroom pâté, Madeira butter, toasted farmhouse sourdough (V)

Smoked Scottish salmon, pumpernickel, lime and dill crème fraîche

Wye Valley asparagus, smoked ham hock, poached St. Ewe egg, gribiche sauce

Isle of Wight heirloom tomato salad, grilled Babcock peaches, black olives, basil (VG)

TO FOLLOW

Cornish stone bass, Wye Valley asparagus, seared polenta, wild rocket, sauce vierge

Walled Garden marjoram gnocchi, courgette, roasted sweetcorn, Graceburn cheese (V)

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

Chargrilled spatchcock chicken, Walled Garden peri-peri marinade, summer salad, chimichurri sauce

38-day-aged beef rump steak, thick-cut chips, peppercorn sauce

DESSERTS

Crème brûlée, citrus, cinnamon, almond fingers

Peach and raspberry parfait, peach compote, Tahitian plant-based vanilla gelato (VG)

Chocolate and hazelnut mille-feuille, caramel, praline, puff pastry

Selection of Hackney Gelato or sorbet (*please ask your server for today's selection*)

Cornish brie, seasonal chutney, crackers, green grapes