



THE STABLES

CHEF'S MENU

2 courses: £30 • 3 courses: £38

TO START

Pea & marjoram soup, spring vegetables & artisan sourdough (v) (vg option available)

Ham hock & pea terrine, dressed watercress, Walled Garden vegetable piccalilli

Potted Scottish salmon rillettes, dill crème fraîche, pickled fennel salad

Caramelised goat's cheese, roasted beetroot, candied walnuts, pickled raisins (v)

TO FOLLOW

Slow-roasted Dingley Dell porchetta, braised winter vegetables, sage & cider jus

Corn-fed chicken supreme, braised leeks, pommes Anna, peppercorn sauce

Espelette pepper pollock, sautéed potatoes, citrus tenderstem broccoli, nduja butter

Salt-baked celeriac, sautéed mushrooms, pickled green apple, toasted almonds (vg)

DESSERTS

Chocolate & orange choux buns, crème fraîche Chantilly (v)

Rhubarb & apple crumble, oat cream (vg)

Isle of Wight blue cheese, seasonal chutney, selection of crackers (v)

Ice creams and sorbets – please ask your server for today's selection

Petit fours included