



THE STABLES

SAMPLE FESTIVE BREAKFAST MENU

Cornish lobster Arnold Bennett

Hand-picked white crab | Oscietra caviar | Cracked pink peppercorns

Scottish wild boar hash

Caramelised onions | Pomme Parmentier | Beetroot emulsion

Chocolate orange waffles

Marinated orange segments | Maple syrup | Rodda's clotted cream

The Stables French toast

Crème brûlée glaze | Winter berries | Cinnamon whipped cream

Eggs Benedict

Crispy air-dried Yorkshire ham | Homemade English muffin | Pancetta hollandaise

Eggs royale

Scottish smoked salmon | Homemade English muffin | Scallop roe hollandaise

Eggs florentine (V)

Walled Garden spinach | Homemade English muffin | Spinach olive oil hollandaise

The Stables full English

Eggs of your choice | Cumberland sausage | Dingley Dell streaky bacon | Black pudding | Baked beans |
Grilled plum tomato | Thyme-infused portobello mushrooms | Toasted country sourdough

The Stables vegan full English (VG)

Soy tofu-based scrambled eggs | Plant-based bacon | Spiced plant-based sausages | Baked beans | Wilted
baby spinach | Grilled plum tomato | Thyme-infused portobello mushrooms | Toasted country sourdough



V = Vegetarian

Our Christmas menu is showcased as a sample, offering a glimpse of our culinary offerings.
Kindly note that the details presented are subject to change without prior notice.