



## THE STABLES

### LARGE TABLE MENU

For 9 - 12 people

#### TO START

Pea & marjoram soup, spring vegetables & artisan sourdough (v) (vg option available)	13
Poached Loch Duart salmon, fingerling potato & chive salad, wasabi mayonnaise	16
Tiger prawn & Greenland prawn cocktail, crispy shallots, nori & Armagnac Marie Rose dressing	18
35-day-aged beef tartare, cured St Ewe egg yolk, caper berries, watercress emulsion	18
Chopped salad, avocado, broad beans, pickled onions, crispy chickpeas, garden herbs, grilled citrus vinaigrette (vg)	13

#### TO FOLLOW

Classic ale-battered cod & chips, minted peas, tartare sauce, curry sauce, thick-cut chips	27
West Country lamb rump, marinated in garlic & rosemary, salsa verde	40
Pan-seared Cornish sea bass, crushed Jersey royal potatoes, sauce vierge, sea herbs	30
Roasted cauliflower steak, market spiced cauliflower cous-cous, pickled golden raisins, Chermoula dressing (vg)	20
British grass fed 32-day-aged sirloin, peppercorn sauce, thick-cut chips	38
Spatchcock corn fed chicken, house made peri-peri marinade, chimichurri sauce	32
The Stables beef burger, Oglesheild cheese, caramelised onions, crispy bacon, fully loaded burger sauce, house fries	24
Beyond Meat burger, grilled peppers, crispy onions, roasted garlic dressing, house fries (vg)	21

#### DESSERTS

Chocolate & blood orange pavé, Grand Marnier cream	14
Tropical baked cheesecake, coconut crunch, mango & passion fruit compote	13
Spiced poached pear in dessert wine, tonka bean cream, oat crunch (vg)	12
Egg custard tart, poached raspberry compote, salted caramel gelato	13
Sticky date pudding, cardamom caramel, walnut brittle, vanilla gelato	12

