



## THE STABLES

### APPETISER

Artisan sourdough, fresh salted butter	4
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### TO START

Pea & marjoram soup, spring vegetables & artisan sourdough (v) (vg option available)	13
British Burrata, marinated Isle of Wight tomatoes, sumac red onion, seeded lavash bread (v)	16
Poached Loch Duarte 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
Charred Wye Valley asparagus, poached Saint Ewes egg, gribiche sauce (v)	16.5
Chopped salad, avocado, broad beans, pickled onions, crispy chickpeas, garden herbs, grilled citrus vinaigrette (vg)	13
<i>with corn-fed chicken</i>	16
<i>with poached Loch Duarte salmon</i>	17

### TO FOLLOW

Classic ale-battered cod & chips, minted peas, tartare sauce, curry sauce, thick-cut chips	27
Pan-seared Cornish sea bass, crushed Jersey royal potatoes, sauce vierge, sea herbs	30
Artichoke & parsley tortellini, preserved lemon, violet artichoke, hazelnuts, butter emulsion (v)	21
Roasted cauliflower steak, market spiced cauliflower cous-cous, pickled golden raisins, Chermoula dressing (vg)	20
Whole rotisserie grilled corn-fed chicken, roasted seasonal baby vegetables, chestnut mushroom sauce (to share)	60

### FROM THE GRILL

***The following grill items are accompanied with a side of your choice, roasted shallot & Romano pepper puree:***

Brill on the bone, sea herbs, tomato & caper emulsion	38
British grass fed 32-day-aged sirloin, peppercorn sauce	36
Spatchcock corn fed chicken, house made peri-peri marinade, chimichurri sauce	32
British grass fed 35-day-aged ribeye, black garlic butter	42
Dingley Dell pork chop, wholegrain mustard glaze, spiced Granny Smith apple chutney	29
West Country lamb rump, marinated in garlic & rosemary, salsa verde	40

### THE STABLES BURGERS

***All served with house fries***

The Stables beef burger, Oglesheild cheese, caramelised onions, crispy bacon, fully loaded burger sauce	24
Flame-grilled chicken burger, caramelised onions, Summer 'slaw, fully loaded burger sauce	24
Beyond Meat burger, grilled peppers, crispy onions, roasted garlic dressing (vg)	21

### SIDES

House fries · Thick-cut chips · Buttered shallot & fine beans · Minted Jersey royal potatoes · Summer leaf salad · Citrus tenderstem broccoli	7
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## THE STABLES

### DESSERTS

Chocolate & blood orange pavé, Grand Marnier cream	14
Tropical baked cheesecake, coconut crunch, mango & passion fruit compote	13
Spiced poached pear, dessert wine syrup, Tonka 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
British & Irish cheese selection, black grapes, quince, seasonal chutney (please ask your server for today's selection)	19
Hackney Gelato ice cream and sorbet selection (please ask your server for today's selection)	10

### SIDE

A side of generosity	3
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*Your donation will go straight to Playskill, a charity which supports children with physical disabilities in Hertfordshire. Learn more at [playskill.org](https://playskill.org).*





## THE STABLES

### 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

Frangelico Hazelnut Liqueur	11.5
Cointreau Orange Liqueur	11.5
Remy Martin Brandy	13
Hennessey XO	39.5
Oban Highland Whisky (14 Years Old)	19.5
Lagavulin Islay Whisky (16 Years Old)	21
Yamazaki (12 Years Old)	29.5
Hibiki Harmony	19.5
Ramos Pinto Port (75ml – Late Bottled Vintage)	11.5
Ramos Pinto Tawny Port (75ml)	12.5

### LIQUEUR COFFEES

Irish • Baileys • Calypso • Monk	12
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### TEA AND COFFEE

Tea	5.95
English Breakfast • Classic Earl • Ginger Snap • Peppermint • All Day Decaf • Boost • Chamomile Yawn • Coconut Green • Fresh Mint Leaves	
Coffee	5.95
Americano • Latte • Cappuccino • Mocha • Double Espresso • Macchiato	
Hot Chocolate	5

