



THE STABLES

APPETISER

Artisan sourdough with 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 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 British 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 Duart salmon</i>	17

TO FOLLOW

Classic ale-battered cod & chips, minted peas, tartare sauce, curry sauce, thick-cut chips	27
British grass fed 32-day-aged sirloin, peppercorn sauce, thick-cut chips	38
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
The Stables beef burger, Oglesheild cheese, caramelised onions	24
crispy bacon, fully loaded burger sauce, house fries	

THE STABLES ROASTS

All roasts are served with traditional trimmings including honey-roasted seasonal garden vegetables, rosemary and garlic duck-fat-roasted potatoes, Yorkshire pudding and traditional red wine jus.

Dingley Dell pork belly, Bramley apple & cider sauce	29
British 41-day dry-aged sirloin, classic horseradish cream	34
Slow-cooked lamb shoulder, Walled Garden mint sauce	30
Corn-fed chicken, soft herb marinade	
<i>Half</i>	27
<i>Whole</i>	50
The Stables seasonal vegetable Wellington, tomato & onion seed chutney (vg)	26





THE STABLES

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
British & Irish cheese selection, black grapes, quince, seasonal chutney (please ask your server for today's selection)	19
Hackney Gelato ice cream & sorbet selection (please ask your server for today's selection)	10

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

