



## THE STABLES

### TO START

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

British Burrata, marinated Isle of Wight tomatoes, sumac red onion, seeded lavash bread (v)

Poached Loch Duarte salmon, fingerling potato & chive salad, wasabi mayonnaise

Charred Wye Valley asparagus, poached Saint Ewes egg, gribiche sauce (v)

Chopped salad, avocado, broad beans, pickled onions, crispy chickpeas, garden herbs,  
grilled citrus vinaigrette (vg)

*with corn-fed chicken*

*with poached Loch Duarte salmon*

### TO FOLLOW

Classic ale-battered cod & chips, minted peas, tartare sauce, curry sauce, thick-cut chips

Pan-seared Cornish sea bass, crushed Jersey royal potatoes, sauce vierge, sea herbs

Artichoke & parsley tortellini, preserved lemon, violet artichoke, hazelnuts, butter emulsion (v)

Roasted cauliflower steak, market spiced cauliflower cous-cous, pickled golden raisins,  
Chermoula dressing (vg)

### DESSERTS

Chocolate & blood orange pavé, Grand Marnier cream

Tropical baked cheesecake, coconut crunch, mango & passion fruit compote

Spiced poached pear, dessert wine syrup, Tonka cream, oat crunch (vg)

Egg custard tart, poached raspberry compote, salted caramel gelato

Sticky date pudding, cardamom caramel, walnut brittle, vanilla gelato

Hackney Gelato ice cream and sorbet selection

(please ask your server for today's selection)

