



THE STABLES

APPETISER

| | |
|--|---|
| Artisan sourdough with fresh salted butter | 4 |
|--|---|

TO START

| | |
|--|-----|
| Pea & Mint soup with spring vegetables & artisan sourdough (vg) | 13 |
| 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 beef tartare, cured St Ewe egg yolk, caper berries, watercress emulsion | 18 |
| Charred Wye Valley asparagus, bitter salad, tofu gribiche (vg) | 14 |
| add a Saint Ewes poached egg | 2.5 |
| Chopped salad, avocado, broad beans, pickled onions, crispy chickpeas, garden herbs, grilled citrus vinaigrette (vg) | 13 |
| with corn-fed chicken | 16 |
| with smoked salmon | 17 |

TO FOLLOW

| | |
|---|----|
| Classic ale-battered cod & chips, minted peas, tartare sauce, curry sauce, thick-cut chips | 27 |
| Pan-seared sea trout, crushed Jersey royals, sauce vierge, sea herbs | 30 |
| Pea & mint tortellini, pea purée, crisp shallots & 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 |
| Lamb rump, marinated in garlic & rosemary, minted jus | 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 royals · Summer leaf salad · Citrus tenderstem broccoli | 7 |
|---|---|





THE STABLES

DESSERTS

| | |
|--|----|
| Chocolate & blood orange pavé, Grand Marnier cream, marinated cherries | 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 |
| Tropical cheesecake, mango & passion fruit compote, coconut crunch | 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 |
|----------------------|---|

Your donation will go straight to Playskill, a charity which supports children with physical disabilities in Hertfordshire. Learn more at 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

| | |
|--|------|
| Somerset Ice Cider (75ml) | 11 |
| Frangelico Hazelnut Liqueur | 10.5 |
| Cointreau Orange Liqueur | 10.5 |
| Remy Martin Brandy | 12.5 |
| Hennessey XO | 39.5 |
| Oban Highland Whisky (14 Years Old) | 15.5 |
| Lagavulin Islay Whisky (16 Years Old) | 17.5 |
| Yamazaki (12 Years Old) | 21.5 |
| Hibiki Harmony | 17.5 |
| Ramos Pinto Port (75ml – Late Bottled Vintage) | 9.5 |
| Ramos Pinto Tawny Port (75ml) | 12.5 |

LIQUEUR COFFEES

| | |
|----------------------------------|----|
| Irish • Baileys • Calypso • Monk | 12 |
|----------------------------------|----|

TEA AND COFFEE

| | |
|--|------|
| Tea | 4.95 |
| English Breakfast • Classic Earl • Ginger Snap • Peppermint • All Day Decaf • Boost • Chamomile Yawn • Coconut Green • Fresh Mint Leaves | |
| Coffee | 4.95 |
| Americano • Latte • Cappuccino • Mocha • Double Espresso • Macchiato | |
| Hot Chocolate | 5 |

