



THE STABLES

TO START

Warm chicken broth, infused with lemongrass, Summer greens, artisan sourdough

Torched south coast mackerel, kohlrabi remoulade, pickled cucumber

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

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

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

British grass fed 28-day-aged rump steak, Chimichurri sauce, Walled Garden salad, fries

Pan-seared Cornish sea bass, crushed Charlotte potatoes, coastal herbs, sauce vierge

Stables thyme & garlic chicken schnitzel, heirloom tomato & shallot salad, citrus vinaigrette

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

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

DESSERTS

Hazelnut Rocher, hazelnut milk chocolate parfait, sea salt caramel (v)

Leafy Lemon Tart, rich lemon custard, crème fraîche, candid lemon (v)

English Strawberries & vegan cream (vg)

Hackney Gelato ice cream and sorbet selection

(please ask your server for today's selection)

Cornish brie, seasonal chutney, crackers & green grapes

