



THE STABLES

APPETISER

Artisan sourdough, fresh salted butter	4
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TO START

Warm chicken broth, infused with lemongrass, Summer greens, artisan sourdough	12
West country Burrata, marinated Isle of Wight tomatoes, sumac red onion, seeded lavash (v)	16
Poached Loch Duarte salmon, fingerling potato & chive salad, wasabi mayonnaise	16
Torched South coast mackerel, kohlrabi remoulade, pickled cucumber	15
Smoked venison carpaccio, capers, rocket, parmesan & mustard vinaigrette	18
Twice baked British cheese soufflé, crispy shallots, young watercress, grilled sourdough (v)	14
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

Cider battered cod, minted peas, tartare sauce, thick-cut chips	27
South west coast sea bass, crushed Charlotte potatoes, samphire, sauce vierge	30
Artichoke & parsley tortellini, preserved lemon, violet artichoke, hazelnuts, butter emulsion (v)	21
Roasted cauliflower steak, cauliflower cous-cous, golden raisins, Chermoula dressing (vg)	20
Cornish hake, charred courgette, smoked Romano peppers, capers in lemon & parsley sauce	28

FROM THE GRILL

The following grill items are accompanied with a side of your choice:

British grass fed 28-day-aged rump steak, Chimichurri sauce	28
British grass fed 32-day-aged sirloin, roasted vine tomatoes, peppercorn sauce	36
Spatchcock corn fed chicken, piri piri marinade, roasted red peppers, pickled red onion	29
British grass fed 35-day-aged ribeye, roasted vine tomatoes, bone marrow butter	42
Herb crusted west country rack of lamb, Amalfi lemon salsa verde	48

THE STABLES BURGERS

All served with house fries

The Stables beef burger, Oglesheild cheese, caramelised onions, crispy bacon, 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 • Citrus marinated heirloom tomatoes •	7
Buttered new potatoes • Rocket & parmesan salad • Charred tenderstem broccoli	





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DESSERTS

Hazelnut Rocher, hazelnut milk chocolate parfait, sea salt caramel (v)	14
Pimm's Trifle, Pimm's jelly, vanilla custard, strawberry & cucumber salsa, diplomat cream	13
Leafy Lemon Tart, rich lemon custard, crème fraîche, candid lemon (v)	12
Raspberry Pavlova, fresh raspberries, Chantilly, raspberry coulis (v)	14
English Strawberries & vegan cream (vg)	12
British & Irish cheese selection, black grapes, quince, seasonal chutney (please ask your server for today's selection) (v)	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.





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

