



THE STABLES

APPETISER

Artisan sourdough, fresh salted butter	6
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TO START

Jerusalem artichoke soup, pulled ham hock, toasted sourdough (VG available)	13
Wild mushroom pâté, fermented blackberry and homemade focaccia (VG)	16
Torched south coast mackerel, fingerling potato and chive salad, wasabi mayonnaise	16
Cornish mussels in a rich bouillabaisse, charred sourdough	16/28
Fillet of Herefordshire beef carpaccio, capers, rocket, parmesan, mustard vinaigrette	18
Orkney scallop, parsnip purée, crispy pancetta, sea herbs	19
Twice baked three cheese soufflé, mustard cream, red amaranth	14
Winter chopped salad, roasted squash, beetroot, blue cheese, burnt citrus vinaigrette (VG)	13
<i>With corn-fed chicken</i>	18
<i>With poached salmon</i>	19

TO FOLLOW

Cider battered cod, minted peas, tartare sauce, thick-cut chips	27
Pan roasted monkfish, smoked leeks, king prawns, seafood bisque	30
Puttanesca stuffed aubergine, roasted cherry tomatoes, micro basil (VG)	22
Ashridge Fillet of venison, braised red cabbage, pickled walnut puree, blackberry and port jus	32
Confit Gressingham duck leg, bean cassoulet, baby carrots, red wine jus	28
Pumpkin and sage ravioli, spiced pumpkin purée, crispy sage (VG)	24

FROM THE GRILL

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

Cote de boeuf sharing, pommes Anna, marrow butter, vine tomatoes, bordelaise jus	78
Cornish brill, tomato, herb and caper dressing, sea herbs	29
British grass-fed 32-day-aged sirloin steak, rocket and parmesan salad, roasted vine tomatoes, peppercorn sauce	36
British grass-fed 28-day-aged rump steak, chimichurri sauce	28
Grilled whole South Coast lemon sole meunière, baby potatoes, shaved fennel	36
Spatchcock corn-fed chicken, piri piri marinade, roasted red peppers, pickled red onion	29
Dingley Dell pork tomahawk, warm winter slaw, cider jus	32

THE STABLES BURGERS

All served with house fries

The Stables beef burger, Oglesheild cheese, caramelised onions, crispy bacon, burger sauce	24
Breaded chicken burger, caramelised onions, fully loaded burger sauce, summer 'slaw	23
Plant-based beyond meat burger, grilled peppers, crispy onion, roasted garlic dressing (VG)	21

SIDES

House fries · Thick-cut chips · Creamed potatoes · Cabbage with pancetta and crispy onion ·	7
Winter leaf salad · Salt baked heritage beetroot · Charred tenderstem broccoli	





THE STABLES

DESSERTS

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

14

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

12

Bramley apple and cinnamon crumble, custard (vg)

13

Spiced sticky toffee pudding, caramel sauce, vanilla ice cream (V)

12

British and 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)

9





THE STABLES

DESSERT WINE

	100ml	Bottle
Clos Lapeyre Jurancon Molleux (Roussillon, France)	10	40
Les Clos de Paulillies Banyuls Rimage (Roussillon, France)	8	38

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	6

