



THE STABLES

APPETISER

Artisan sourdough 6
with fresh salted butter

TO START

Jerusalem artichoke soup 13
Pulled ham hock, herb croûte (VG available)

Endive & blue cheese salad 14
Poached pear, candied walnut, traditional vinaigrette (V)

Torched south coast mackerel 16
Salt baked heritage beetroot, pickled apple and cucumber

Cornish mussels 16/28
In a rich bouillabaisse, charred sourdough

Herefordshire beef carpaccio 18
Capers, rocket, parmesan, mustard vinaigrette

Scottish scallops 19
Parsnip purée, pancetta, sea herbs

Twice baked three cheese soufflé 14
Mustard cream, crispy shallots

Winter chopped salad 13
Roasted squash, beetroot, curly kale, burnt citrus vinaigrette (VG)

With smoked chicken 18
With poached salmon 19

TO FOLLOW

Cider battered cod and chips 27
Minted peas, tartare sauce, thick-cut chips

Pan-roasted monkfish 30
Smoked leeks, king prawns, seafood bisque

Puttanesca stuffed aubergine 22
Roasted cherry tomatoes, fregola (VG)

Ashridge fillet of venison 32
Braised red cabbage, blackberries, port jus

Confit Gressingham duck leg 28
White bean cassoulet, Toulouse sausage, baby carrots

Pumpkin and sage ravioli 24
Spiced pumpkin purée, crispy sage (VG)

THE STABLES BURGERS

All served with house fries

The Stables smashed beef burger 24
Smoked cheese, caramelised onions, burger sauce, crispy bacon

Crispy chicken burger 23
Fully loaded burger sauce, winter 'slaw, brioche bun

Plant-based beyond meat burger 22
Grilled peppers, crispy onions, roasted garlic dressing (VG)

FROM THE GRILL

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

Côte de boeuf for two 78
Pommes Anna, roasted bone marrow, vine tomatoes, bordelaise jus

British grass-fed 32-day-aged sirloin steak 36
Rocket and parmesan salad, roasted vine tomatoes, peppercorn sauce

British grass-fed 28-day-aged rump steak 28
Chimichurri sauce

Grilled whole South Coast lemon sole meunière 36
Shaved fennel, lilliput capers

Spatchcock corn-fed chicken 29
Piri piri marinade, roasted red peppers, pickled red onions

Dingley Dell pork tomahawk 32
Warm winter 'slaw, cider jus

SIDES

House fries 7

Thick-cut chips 7

Creamed potatoes 7

Cabbage 7
Pancetta, crispy onions

Winter leaf salad 7

Charred tender stem broccoli 7

Salt baked heritage beetroot 7

DESSERTS

Hazelnut rocher 14
Hazelnut milk chocolate parfait, sea salt caramel (V)

Leafy lemon tart 12
Crème fraîche, candied lemon (V)

Bramley apple and cinnamon crumble 13
Plant based custard (VG)

Spiced sticky toffee pudding 12
Caramel sauce, vanilla ice cream (V)

British and Irish cheese selection 19
*Black grapes, quince, seasonal chutney
Please ask your server for today's selection*

Hackney Gelato and sorbet selection 9
Please ask your server for today's selection

DIGESTIF

Remy Martin VSOP 13

Maxime Trijol Cognac VSOP 14.5

Hennessy XO 39.5

Frangelico 11.5

Drambuie 11.5

Redbreast 12-Year-Old 14.5

Macallan 12-Year-Old 19.5

Glenmorangie 10-Year-Old 13.5

Standard measures for all spirits is 50ml unless individually stated.

PORT

Ramos Pinto LBV 100ml 11.5

Ramos Pinto 10-Year-Old Tawny 100ml 12.5

LIQUEUR COFFEES

Irish • Baileys • Calypso • Monk 12

TEA AND COFFEE

5.95
Please ask your server for today's selection



For allergen and calorie info, simply scan the QR code
– no detective work required!
VG = Vegan • V = Vegetarian

A 12.5% discretionary service charge will be added to your bill – a little thank you to our wonderful team.