



THE STABLES



VALENTINE'S SPECIALS



TO START

Lobster ravioli	18
<i>Bisque and butter emulsion, crispy sage</i>	
35-day aged beef tartare	20
<i>Cured St Ewe egg yolk, caper berries, watercress emulsion</i>	
Roasted crown Prince pumpkin gnocchi	16
<i>Black truffle, charred endive, red pepper pesto (VG)</i>	

MAINS

Côte de Bœuf to share	105
<i>Confit Roscoff onion purée, Pommes Anna, roasted vine tomatoes, café de Paris sauce</i>	
Poached Atlantic halibut	34
<i>Charred corn, sweetcorn purée, sea herbs, preserved lemon beurre blanc</i>	
Wild mushroom pithivier	34
<i>Shallot and red wine jus, shaved truffle, wild garlic purée (VG)</i>	
Whole roasted corn-fed chicken	62
<i>Roasted Jersey Royals, selection of baby winter veg, mushroom and tarragon sauce</i>	
Cornish Lobster	32/60
<i>Garlic butter or Thermidor</i>	

DESSERTS

Valentine's desserts to share	24
<i>Vanilla and rhubarb crème brûlée Tiramisu taco Strawberry and coconut macaron</i>	
Raspberry rose lychee mousse	15
<i>White chocolate rose mousse, raspberry rose lychee crèmeux, Génoise sponge</i>	



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.