



THE STABLES





## THE STABLES

### APPETISER

**Artisan sourdough** 6  
*with fresh salted butter*

### TO START

**Potato and wild garlic soup** 12  
*Potato hash, crème fraîche*  
(V) (VG available)

**Beetroot and goat's cheese salad** 14  
*Heritage salt baked beetroot, caramelised goat's cheese, beetroot purée* (V)

**Grilled South Coast sardines** 16  
*Confit heirloom tomatoes*

**Cornish mussels à la crème** 16/28  
*Creamy white wine and shallot sauce, charred sour dough*

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

**Scottish scallops** 19  
*Burnt cauliflower purée, toasted hazelnuts, pickled Romanesco, monk's beard*

**Stables green chopped salad** 13  
*Garden peas, asparagus, baby gem, cucumber, avocado, feta, chickpeas, burnt citrus vinaigrette* (V) (VG available)  
*With smoked chicken* 18  
*With poached salmon* 19

### DESSERTS

**Crème brûlée** 12  
*Citrus compote* (V)

**Chocolate and hazelnut delice** 14  
*72% Valrhona chocolate, frangelico cream, hazelnut praline, salted caramel* (V)

**Bramley apple and rhubarb 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*

### TO FOLLOW

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

**Pan roasted fillet of salmon** 32  
*Shaved fennel, pickled radish, compressed baby gem salad*

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

**Herb crusted rack of lamb** 42  
*Warm pea, asparagus and pancetta salad, fried capers, herb dressing*

**Spiced cauliflower steak** 24  
*Quinoa tabbouleh, harissa yogurt, toasted almonds* (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, 'slaw, brioche bun*

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

### 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.*

### FROM THE GRILL

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

**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, roasted vine tomatoes*

**Grilled Cornish seabass** 32  
*Sauce viege, citrus fennel*

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

**Dingley Dell pork tomahawk** 32  
*Warm Spring 'slaw, cider jus*

### SIDES

**House fries** 7

**Thick-cut chips** 7

**Buttered pink fir potatoes** 7

**Cabbage** 7  
*Pancetta, crispy onions*

**Spring leaf salad** 7

**Charred tender stem broccoli** 7

**Marinated heirloom tomato salad** 7

### PORT

**Ramos Pinto LBV 100ml** 11.5

**Ramos Pinto 10-Year-Old** 12.5

**Tawny 100ml**

### 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.