



THE STABLES

## TO START

Summer minestrone, fresh basil pesto, orzo, sourdough croutons (v)

Herefordshire beef carpaccio, capers, rocket, smoked Lincolnshire poacher, mustard vinaigrette

Stables seafood cocktail, Greenland prawns, Dorset crab, baby gem, Mary Rose sauce

British burrata, marinated Isle of Wight tomatoes, sumac red onion, seeded lavash bread (v)

Poached Loch Duart salmon, fingerling potato and chive salad, wasabi mayonnaise

Garden chopped salad, avocado, edamame, mangetout, marinated artichokes, pickled onions, crispy chickpeas, and burnt citrus vinaigrette (v) (vg available)

*With smoked chicken*

*With poached Scottish salmon*

*With barrel-aged, marinated feta*

## TO FOLLOW

28-day-aged rump steak, rocket and parmesan salad, cherry tomatoes, thick-cut chips, peppercorn sauce

Roasted chicken supreme, lyonnaise potatoes, tenderstem broccoli, chimichurri sauce

Pan-seared Cornish sea bass, crushed charlotte potatoes, asparagus and sauce vierge

Artichoke & parsley tortellini, preserved lemon, violet artichoke, hazelnuts, butter emulsion (v)

Spiced cauliflower steak, harissa yoghurt, quinoa tabbouleh, toasted almonds, pickled golden raisins (vg)

41-day-aged British beef burger, Monterey Jack cheese, crispy bacon, caramelised onions, burger sauce, fries

## DESSERTS

Lemon verbena panna cotta, fresh raspberries, white chocolate crisp (vg)

Chocolate and Hertfordshire honey delice, hazelnut praline, sea salt caramel (v)

Eton mess, crushed meringue, macerated English strawberries (v)

Tropical Arctic roll, iced passion fruit parfait, alphonso mango, lime, coconut (v)

Hackney Gelato ice cream and sorbet selection  
(please ask your server for today's selection)

