



THE STABLES






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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 (VG) 7

Thick-cut chips (VG) 7

Buttered pink fir potatoes (VG) 7

Cabbage 7
Pancetta, crispy onions

Spring leaf salad (VG) 7

Charred tender stem broccoli (V) 7

Marinated heirloom tomato salad (VG) 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.



Greener Grove dishes highlight plant-based options, lower-impact proteins and responsibly sourced seafood.