



THE STABLES





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SNACKS

Warm malted sourdough Cultured butter (V)	7
Spicy chicken wings Grove hot sauce	8
Merguez sausages Honey & mustard glaze	8
Stuffed Peppadew peppers Cream cheese (V)	6
 Mixed olives Herbs & citrus (VG)	6
 Padron peppers Smoked sea salt (VG)	7

TO START



 Gazpacho Vine tomato, cucumber, red pepper, basil oil, sourdough croutons (VG)	12
British burrata Isle of Wight heirloom tomatoes, sumac onion, aged balsamic, fresh basil (V)	14
 Loch Duart salmon Fingerling potatoes, chives, wasabi mayonnaise	17
Dorset crab & prawn cocktail Baby gem, Cognac Marie Rose sauce	23
Cornish mussels meunière Garlic, white wine, parsley, charred sourdough (available as a main)	16/28
Herefordshire beef carpaccio Lincolnshire Poacher, lilliput capers, mustard vinaigrette & rocket	21
 Grove Garden chopped salad Avocado, edamame, bell peppers, artichoke, pickled onion, crispy chickpeas (V) / (VG)	13
Add barrel-aged feta	14
Add smoked chicken	16
Add poached Scottish salmon	17

TO FOLLOW

Traditional fish & chips Thick-cut chips, minted peas, tartare sauce	25
Twice-baked Lincolnshire Poacher cheese soufflé Three mustard & chive cream (V)	19
 Pan-seared Scottish salmon Crushed Charlotte potatoes, garden asparagus, sauce vierge	29
 Puttanesca roasted aubergine Cherry tomatoes, black olive, fresh basil, fregola sarda (VG)	20

FROM THE GRILL

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

 Chargrilled Cornish sardines Heirloom tomato, chilli & caper dressing	17
 Whole grilled Devonshire sea bream Salsa verde	37
Kentucky bourbon marinated pork ribs Slow-cooked, glazed to order	24
28-day aged rump steak Roasted cherry tomatoes on the vine, chimichurri sauce	30
35-day aged sirloin 'au poivre' Classic peppercorn sauce, fresh chervil	46
41-day aged Longhorn beef ribeye Richly marbled British beef, bone marrow butter, roasted garlic	41
Chargrilled rump of Welsh lamb Mint vinaigrette, Walled Garden oregano	28
Spatchcock corn-fed chicken Piri piri sauce, pickled onion, charred lemon	29

TO SHARE

Served with two sides of your choice


41-day aged Peak District beef Châteaubriand, 500g Fillet of beef, carved to share, bone marrow butter, roasted garlic, peppercorn sauce	95
Surf & turf 41-day aged Châteaubriand, grilled king prawns, vine tomatoes, chimichurri & peppercorn sauces	110
Ribs & wings Full rack bourbon marinated pork ribs, spicy hot sauce chicken wings, Walled Garden Summer slaw	60

THE STABLES BURGERS

All served in a toasted brioche bun with house fries. Upgrade to truffle & rosemary fries

The Stables burger 41-day aged British beef, smoked Cheddar, caramelised onion, crispy bacon, burger sauce	24
Chicken Caesar burger Crispy buttermilk chicken, smoked bacon, dressed baby gem, 12-month aged Parmesan	23
Tuna katsu burger Yellowfin tuna katsu, chilli, nori mayonnaise, pickled cucumber, spring onion, toasted brioche bun	24
 Plant-based Beyond Meat burger Grilled piquillo peppers, crispy shallots, roasted garlic mayo (VG)	22

SIDES

House fries (VG)	7
Truffle & rosemary fries (V) Smoked Lincolnshire Poacher cheese	9
Thick-cut triple-cooked chips (VG)	7
Pink fir potatoes Burnt onion butter (V)	7
 Padron peppers Smoked sea salt (VG)	7
 Jemima's Kitchen Garden Summer slaw (V)	7
 Sautéed tenderstem broccoli Toasted almonds, lemon zest (VG)	7
 Heirloom tomato & pickled onion salad (VG) Fresh basil	8

DESSERTS

Lemon verbena panna cotta Raspberries, white chocolate crisp (V) (VG available)	12
Chocolate & Hertfordshire honey délice Hazelnut praline, sea salt caramel (V)	15
Pimm's trifle Whipped Jersey cream, Pimm's jelly, macerated English strawberries (V)	13
Tropical fruit cheesecake Passionfruit, coconut crumb (V)	13
Affogato Hackney Gelato vanilla, fresh espresso, amaretti (V) (VG available)	11
British artisan cheese board Ask your server for today's selection (V) (VG available)	20
Hackney Gelato and sorbet selection Please ask your server for today's selection (V) (VG available)	10



Dishes marked with this symbol highlight:
— Plant-based options
— Lower-impact proteins
— Responsibly sources seafood

Please inform your server of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to your bill.
All prices are inclusive of VAT.



All the allergen and calorie details you need,
just one QR code scan away!

(VG) = Vegan · (V) = Vegetarian