



THE STABLES

EVERYMAN IN THE GARDEN

TO START

Gazpacho with vine roasted tomato, cucumber, red pepper, basil and sourdough croutons (vg)

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 (v)

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

Garden chopped salad, avocado, cucumber, peppers, marinated artichokes, pickled onions and crispy chickpeas and 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, fries, peppercorn sauce

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

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

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

Puttanesca roasted aubergine, cherry tomatoes, black olive, fresh basil, fregola sarda (vg)

DESSERTS

Tropical fruit cheesecake, passion fruit, coconut crumb (v)

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

Affogato, Hackney Gelato vanilla, fresh espresso, amaretti (v) (vg available)

British artisan cheese board (please ask your server for today's selection) (v) (vg available)

Hackney Gelato and sorbet selection (please ask your server for today's selection) (v) (vg available)

