



THE STABLES





THE STABLES

SNACKS

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

TO START

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

TO FOLLOW

Traditional fish & chips <i>Thick-cut chips, minted peas, tartare sauce</i>	25
Artichoke & parsley tortellini <i>Preserved lemon, violet artichoke, hazelnuts, butter emulsion (V)</i>	19
 Pan-seared Scottish salmon <i>Crushed Charlotte potatoes, tenderstem broccoli, sauce vierge</i>	29
 Puttanesca roasted aubergine <i>Cherry tomatoes, black olive, fresh basil, fregola sarda (VG)</i>	20

FROM THE GRILL

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

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

TO SHARE

Served with two sides of your choice

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

THE STABLES BURGERS

All served in a toasted brioche bun with house fries.

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

SIDES

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

DESSERTS

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

