THE STABLES



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TO START

Warm malted sourdough 7.5
Cultured butter (V)

Jerusalem artichoke soup 14
Pulled ham hock, girolle mushrooms
(VG available)

Hampshire chalk stream trout 17
Fingerling potatoes, chives, wasabi mayonnaise

Chicken liver pâté 16
Caramelised onion chutney, hazelnuts, toasted brioche

Classic prawn & lobster cocktail 24
North Atlantic prawns, sliced lobster, baby gem, Cognac Marie Rose sauce, sourdough

Wild mushrooms forestière 16
Sautéed woodland mushrooms, Madeira cream, toasted sourdough (V)

Garden chopped salad 13
Gem lettuce, cherry tomatoes, cucumber, edamame, peppers, avocado, red onion, citrus dressing (V) / (VG)

With smoked chicken 16
With poached Scottish salmon 17

Smoked chicken Caesar salad 16
Romaine lettuce, aged parmesan, herb croutons, anchovies, St Ewe's egg, Caesar dressing

Baked Cotswold brie 18
Honey-roasted pear, toasted pecans, sourdough croûte (V)

TO FOLLOW

Traditional fish & chips 25
Thick-cut chips, crushed peas, tartare sauce

Pumpkin ravioli 19
Buttered kale, roasted pumpkin, sage, toasted pumpkin seeds (V)

Pan-seared Scottish salmon 29.5
Fingerling potatoes, charred leeks, sauce vierge

Miso-roasted hispi cabbage 20
Gremolata, pickled red onions, crispy chickpeas (VG)

FROM THE GRILL

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

Grilled monkfish tail 36
Lemon, parsley, capers & brown butter

35-day-aged sirloin 'au poivre' 36
Classic peppercorn sauce, fresh chervil

35-day-aged Longhorn beef ribeye 41
Richly marbled British beef, bone marrow butter, glazed shallot

Dingley Dell pork tomahawk 29
Burnt apple purée, cider jus

Chargrilled Welsh lamb rump 30
Mint vinaigrette, Walled Garden oregano

Piri piri corn-fed chicken 29
Spatchcock chicken, piri piri sauce, pickled onion, lemon wedge

THE STABLES BURGERS

All served in a toasted brioche bun with house fries.

The Stables burger 24
41-day aged British beef, smoked cheddar, caramelised onion, crispy bacon, burger sauce

Korean chicken burger 24
Grilled chicken thigh, kimchi, gochujang mayonnaise, pickled red onion

Beyond Meat plant-based burger 22
Grilled field mushroom, crispy shallots, roasted garlic mayonnaise (VG)

TO SHARE

Served with two sides of your choice

35-day-aged Peak District beef côte de bœuf, 900g 98
Rib of beef, carved to share, bone marrow butter, glazed shallot, peppercorn sauce

Surf & turf 110
35-day-aged côte de bœuf, grilled king prawns, vine tomatoes, marrow butter & peppercorn sauce

Shepherd's pie 55
Braised lamb shoulder in red wine sauce, baby onions & root vegetables topped with creamed potato

SIDES

House fries (VG) 7

Thick-cut triple-cooked chips (VG) 7

Wood-fired Mac N' Cheese (V) 7

Buttery mash (V) 7

Hispi cabbage (VG) 7
Gremolata, crispy shallots

Sautéed tenderstem broccoli 7
Citrus dressing (VG)

Walled Garden winter leaf salad (VG) 7

DESSERTS

Date and pecan sticky toffee pudding 13
Butterscotch sauce, vanilla ice cream
(V) (VG available)

Chocolate & pear mousse pot 15
Poached baby pear, tonka Chantilly (V)

Spiced apple trifle 13
Calvados syrup sponge, spiced cider jelly, cinnamon cream (V)

Orange marmalade cheesecake 13
Grand Marnier cream (V)

British artisan cheese board 22
Ask your server for today's selection
(V) (VG available)

Hackney Gelato and sorbet selection 10
Please ask your server for today's selection (V) (VG available)

A GREENER GROVE

Dishes marked with this symbol highlight:
- Plant-based options
- Lower-impact proteins
- Responsibly sourced 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