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

Duck & 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

Seasonal mushrooms forestière 16
Sautéed seasonal 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 chalk stream trout 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)

ROASTS

All roasts are served with traditional trimmings including honey-roasted seasonal garden vegetables, rosemary and garlic duck-fat-roasted potatoes, Yorkshire pudding, traditional red wine jus

Hampshire Duroc cross pork belly, Bramley apple and cider sauce 28

Hertfordshire 41-day dry-aged sirloin, classic horseradish cream 34

Launceston lamb shoulder, Walled Garden mint sauce 29

Creedy Carver free-range chicken crown, soft herb marinade
Half 26
Whole 49

Seasonal vegetable Wellington, tomato and onion seed chutney (VG) 25

The Sunday showstopper 40pp
Hertfordshire 41-day dry-aged beef sirloin, slow roasted Launceston lamb shoulder, crispy Hampshire duroc cross pork belly, creedy carver roast chicken, with all our Sunday roast trimmings and classic Sunday jus

Minimum 2 people

BURGERS

All served in a toasted brioche bun with house fries.

The Stables burger 24
41-day aged British beef, smoked cheddar, caramelised onion, 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)

SIDES

House fries (VG) 7

Thick-cut triple-cooked chips (VG) 7

Cauliflower Cheese (V) 7

Roast potatoes (V) 7

Honey roasted carrots & parsnips (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 & pecan sticky toffee pudding 13
Butterscotch sauce, vanilla ice cream
(V) (VG available)

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

Orange marmalade cheesecake 13
Grand Marnier & orange marmalade (V)

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

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

Spiced apple crumble 12
Breaburn apple, Calvados infused rasins, creme Anglaise

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