

DINNER MENU

STARTERS

Soup of the Day - 8.95 Homemade soup of the day served with baked artisan bread (G,Mi)	Crab Tart - 12.95 Crab, leek and parmesan tart, langoustine sauce (Cr, G, Mi, E)	Carpaccio of Heritage Tomato - 10.95 Heritage tomato carpaccio, vegan cheese, pesto and pumpkin seeds (V, Ve)	Sticky Belly Pork Bites - 11.95 Sticky belly pork bites, pickled Asian salad, pickled breakfast radish (G, F, M, N, S, C, SS)
Chicken Terrine - 10.95 Chicken and wild mushroom terrine, pistachio crumb, Waldorf dressed salad (N,G, Mi, E)	Baked King Scallops - 13.95 King scallops, Doreen black pudding, figs, chutney, apple, herb butter with chargrilled sourdough (M, S, Mi, G, Mol)	Thai King Prawns - 12.95 Half a dozen Thai-spiced king prawns, pancetta, sugar snap peas (Cr, Mi)	Stables Beef Tartare - 14.95 Fillet steak diced and served raw with pickled mushrooms, caviar, bone marrow emulsion. Chargrilled bread (Mi, E, G, M, F, S)

MAINS

Confit Duck - 24.95 Confit duck leg, braised lentils, radicchio, comice pears, red wine jus (SD)	Braised Celeriac Steak - 19.95 Lightly spiced braised celeriac steak on a pearl barley and wild mushroom risotto (V, G, Mi, C)	Fresh Sea Trout - 24.95 Seared fresh sea trout, leek chowder, mussels, clams & borlotti beans (F, Mi, Mol)	Beef Linguini - 19.95 Slow roasted short-rib beef ragu in a rich red wine chianti sauce (G, Mi, SD)
Stables Fish & Chips - 23.95 Fresh haddock in Hawkstone beer batter, pommes pont neuf, mushy peas, homemade tartare sauce, curry sauce (F, G, E, SD, C, S, Mi)	Coriander & Herb Pancakes - 19.95 Herb pancake, filled with creamed wild mushrooms, sauteed spinach, parmesan cream, charred courgettes (V, G, Mi, E)	Chicken Breast - 20.95 Pan-fried chicken breast, parmesan and rocket velouté, rocket salad, balsamic dressing, Koffman fries (M, Mi)	Pheasant Breast - 23.95 Pan-roasted pheasant breast, fondant potato, Toulouse sausage, pancetta and butter, bean cassoulet (Mi, G)

SIDES

Hand-Cut Fat Chips - 4.50 (V)
Koffman's French Fries - 4.25 (V, GF)
Caesar Salad - 3.95 (E, F, Mi, GF)
Parmesan & Rocket Salad - 4.95 (Mi, V, GF)
Creamed Mashed Potato - 3.50 (Mi, V, GF)
Buttered Mixed Vegetables - 3.95 (V, Mi, GF)
Garlic Flatbread - 4.25 (G, Mi, V)

FROM THE GRILL

Chargrilled Poussin - 25.95 Baby spatchcock chicken marinated in harissa seasoning served with mixed leaf salad and pomegranate dressing, flat cap mushroom, slow roast tomatoes, French fries (M, Mi, SD)	10 oz Ribeye Steak - 36.95 Chargrilled ribeye steak cooked to your preference with pommes pont neuf, mixed leaf salad and pomegranate dressing, flat cap mushroom, slow roast tomatoes (M, Mi)
Surf & Turf - 31.95 Chargrilled 6 oz sirloin steak cooked medium-rare topped with 6 garlic king prawns, mixed leaf salad and pomegranate dressing, French fries (Cr, Mi, M)	Chateaubriand for 2 - 94.95 18 oz Chateaubriand with pommes pont neuf, flat cap mushroom, slow roasted tomatoes and mixed leaf salad, pomegranate dressing (M, Mi)
Add a sauce: Peppercorn, Wild Mushroom, Red Wine Jus - 3.95	Add a sauce: Peppercorn, Wild Mushroom, Red Wine Jus - 3.95
Add Garlic king prawns - 6.95	Add Garlic king prawns - 6.95

BURGERS

Wagyu Cheeseburger - 21.95 8 oz Wagyu burger, cheese, garlic mayonnaise, pickled red onion and jalapeño relish, lettuce and tomato, served in a brioche bun, French fries (G, S, SS, Mi, E)
Add Streaky Bacon - 1.50
Stables Chicken Burger - 20.95 Cajun spiced buttermilk chicken breast, cheese, garlic mayonnaise, pickled red onion and jalapeño relish, lettuce and tomato, served in a brioche bun, French fries (G, S, SS, Mi, E)
Add Streaky Bacon - 1.50
Vegan Burger - 19.95 Vegan aromatic garden burger, pickled red onion and jalapeño relish, lettuce and tomato, served in a vegan brioche bun, French fries (G, V, Ve)

DESSERTS

Sticky Toffee Pudding - 9.95 Sticky toffee pudding in a rich butterscotch sauce with Madagascan vanilla ice cream (V, G, E, Mi)	Cheeseboard - 15.95 Trio of local British cheese, chutney, balsamic onions, caper berries, biscuits and butter (Mi, G)	Baked Lemon Tart - 9.95 Baked lemon tart, berry granola, lemon mascarpone cream (V, G, Mi, E, S)	Fresh Fruit Salad - 8.50 Fresh fruit salad, fruit sorbet (Ve)
Stables Winter Crumble - 9.95 Mixed winter fruit crumble with a cinnamon and ginger crumb, crème anglaise (V, G, E, Mi)	Banoffee Cheesecake - 9.95 Banoffee cheesecake with caramel sauce, toffee and salted popcorn, banana ice cream (V, G, Mi, E)	Chocolate Fondant Pudding - 9.95 Chocolate fondant pudding, rich chocolate sauce, vanilla ice cream (V, GF, Mi)	Affogato - 6.50 Vanilla ice-cream, espresso and caramel honeycomb (Mi, V)
			Add: One 25 ml shot of Baileys, Amaretto or Jameson 4.50

(V) = Vegetarian (Ve) = Vegan (E) = Contains Eggs (F) = Contains Fish (Cr) = Contains Crustaceans (Mi) = Contains Milk (M) = Contains Mustard (GF) = Gluten Free (SS) = Contains Sesame Seed (SD) = Contains Sulphur Dioxide (S) = Contains Soya (G) = Contains Gluten (C) = Contains Celery (N) = Contains Nuts (Mol) = Contains Molluscs

If you require more allergen information, please ask your server.