

SUNDAY LUNCH

STARTERS

Soup of the Day - 8.95

Homemade soup of the day served with baked artisan bread
(G, Mi)

Chicken Terrine - 9.95

Chicken and apricot terrine, Waldorf dressed salad, baby crab apple
(G, N, Mi, E)

Prawn and Avocado Cocktail - 10.95

Cold water prawns in a Marie Rose sauce, avocado purée, sourdough croutons
(Cr, E, G, F)

Carpaccio of Heritage Tomato - 10.95

Heritage tomato carpaccio, vegan cheese, pesto and pumpkin seeds
(V, Ve)

Sticky Chicken Wings - 9.95

Deep fried chicken wings, sticky glaze, crispy onions, sesame seeds, fresh chillies, pickled Asian salad
(G, F, M, N, S, C, SS)

MAINS

Stables Fish & Chips - 21.95

Fresh haddock in a Hawkstone beer batter, pommes Pont Neuf, homemade tartare sauce, creamed peas
(F, G, E, SD, C, S, Mi)

Tomato Linguini - 18.95

Linguini pasta in a rich tomato sauce, slow-roasted heritage tomatoes, vegan feta, pesto
(G, Ve)

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)

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)

Hot Beef Sandwich - 16.95

Topside of beef with gravy in a brioche bun served with roast potatoes
(G, S, SS, Mi, M)

Add Bacon - 1.50 Add 4oz beef patty - 3.95
Add Extra cheese - 1.00

ROASTS

All Sunday roasts are served with a selection of seasonal vegetables, mashed and roast potatoes, Yorkshire pudding, and homemade rich Stables gravy.

Gluten-free Yorkshire pudding and gravy are available on request.

Belly Pork

Slow cooked belly pork with crackling and homemade stuffing
(G, E, M, Mi)
19.95

Mixed Trio of Meat

Belly pork, chicken and beef with homemade stuffing and crackling
(G, E, M, Mi)
24.95

Roast Beef

Slow roast topside of beef
(G, E, M, Mi)
20.95

Small Roast

Smaller portion of any of our delicious roasts, perfect for lighter appetites
(G, E, M, Mi)
16.95

Roast Chicken

Pan-fried chicken breast and homemade stuffing
(G, E, M, Mi)
19.95

Rump of Lamb

Pan-fried rump of lamb with rosemary and sea salt
(G, E, M, Mi)
21.95

Vegetarian Roast

Quorn fillet served with vegetarian gravy
(G, E, M, Mi, V)
18.95

Vegan Roast

Quorn fillet served with vegan gravy, vegetables and served without Yorkshire pudding
(G, M, V, Ve)
18.95

DESSERTS

Sticky Toffee Pudding - 9.95

Sticky toffee pudding in a rich butterscotch sauce with Madagascan vanilla ice cream
(V, G, E, Mi)

Baked Lemon Tart - 9.95

Baked lemon tart, berry granola, lemon mascarpone cream
(V, G, Mi, E, S)

Stables Winter Crumble - 9.95

Mixed winter fruit crumble with a cinnamon and ginger crumb, crème anglaise
(V, G, E, Mi)

Vegan Chocolate Cheesecake - 9.95

Dark chocolate vegan cheesecake, berry compote, raspberry and lychee sorbet
(Ve)

Cheeseboard - 15.95

Trio of local British cheese, chutney, balsamic onions, caper berries, biscuits and butter
(Mi, G)

Stables Eton Mess - 9.95

Vanilla ice cream, mixed berries, meringue, fresh cream
(Mi, E)

(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

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