



THE STABLES

SPA MENU

TO START

Spring pea soup, minted sour cream, fresh peas (V)
King oyster mushroom pâté, Madeira butter, toasted farmhouse sourdough (VG)
Smoked Scottish salmon, pumpernickel, lime and dill crème fraiche
Line-caught mackerel tartare, pickled cucumber, kohlrabi, avocado purée
Prawn cocktail, local crayfish, crispy shallots, bottarga, Marie Rose dressing
Wye Valley asparagus, smoked ham hock, poached St. Ewe egg, gribiche sauce
Isle of Wight heirloom tomato salad, grilled Babcock peaches, black olives, basil (VG)

TO FOLLOW

Cornish stone bass, Wye Valley asparagus, seared polenta, wild rocket, sauce vierge
Walled Garden marjoram gnocchi, courgette, roasted sweetcorn, Graceburn cheese (V)
Miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (VG)
Chargrilled spatchcock chicken, Walled Garden peri-peri marinade, chimichurri sauce
Denham Vale 28-day-aged sirloin steak, peppercorn sauce
The Stables beef burger, Oglesfield cheese, crispy bacon, house burger sauce, pickled gherkin
Grilled Brixham lemon sole, sea herbs, caper and lemon butter sauce
Aberdeen Angus 32-day-aged ribeye steak, black garlic emulsion

SIDES

House fries | Thick-cut chips | Heritage kale | Minted baby potatoes | Spring leaf salad | Tenderstem broccoli

DESSERTS

Leafy lemon tart, lemon marmalade, lemon curd, meringue
English strawberries and Pimm's baba, mascarpone, strawberry sorbet
Crème brûlée, citrus, cinnamon, almond fingers
Peach and raspberry parfait, peach compote, Tahitian plant-based vanilla gelato (VG)
Chocolate and hazelnut mille-feuille, caramel, praline, puff pastry

VG = Vegan | V = Vegetarian