



THE STABLES

LARGE TABLE MENU

For nine guests or more

STARTERS TO SHARE

Sharing style £18 per person

Smoked Scottish salmon, pumpernickel, lime and dill crème fraiche

Hay-smoked Hereford beef carpaccio, watercress emulsion, Sussex Charmer cheese

Chopped salad, avocado, broad beans, rotisserie chicken, garden herb vinaigrette (vg)

Marinated grilled artichokes, shaved Old Winchester cheese, wild rocket, borage oil (v)

TO FOLLOW

Aberdeen Angus 41-day-aged sirloin on the bone, peppercorn sauce, thick-cut chips 37

Chargrilled spatchcock chicken, Walled Garden peri-peri marinade, chimichurri sauce, house fries 26

Cornish stone bass, confit baby fennel, Walled Garden asparagus, sauce vierge 27

Miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (vg) 20

Pea and mint tortellini, spring pea sauce, Sussex Charmer cheese (v) 19

DESSERTS TO SHARE

Sharing style £14 per person

Rhubarb and custard bavouris, rhubarb sorbet, muscavado crumb

Bakewell tart, almond crunch, raspberry jelly, plant-based ice cream (vg)

Chocolate hazelnut pave, blood orange, gianduja

British cheese board, seasonal chutney, selection of crackers