



THE STABLES

TO START

Cream of butternut squash soup, orange sabayon served with spiced brioche (VG option available)	12
Baked St Jude cheese, The Grove's honey, candied walnuts, blueberries, rye bread (V)	15
Cold poached Loch Duart salmon, fingerling potato and chive salad, wasabi mayonnaise	16
Classic prawn cocktail, crispy shallots, nori and Armagnac Marie Rose sauce	15
35-day-aged British beef tartare, smoked St Ewe egg yolk, caper berries, watercress	18
Salt-baked heirloom beetroot salad, organic dukkah spice, aged sherry vinaigrette (VG)	13
Chopped salad, avocado, broad beans, pickled onions, crispy chickpeas, garden herbs, grilled citrus vinaigrette (VG)	13
<i>with corn-fed chicken</i>	16
<i>with cold poached Loch Duart salmon</i>	17

TO FOLLOW

Classic ale-battered fish and chips, minted peas, tartare sauce, curry sauce, thick-cut chips	24
Slow-cooked lamb shank, wholegrain mustard mash, crispy pancetta, baby onions, mint jus	25
Heritage fish pie with smoked haddock, salmon and prawns, served with garden petit pois	23
Marjoram gnocchi, chargrilled Mediterranean vegetables, Old Winchester cheese (V)	21
Roasted cauliflower steak, Moroccan-style couscous, golden raisins, chermoula dressing (VG)	21
British 32-day-aged sirloin steak, triple peppercorn sauce, thick-cut chips	36
Spatchcock chicken, Walled Garden peri-peri marinade, chimichurri sauce, house fries	30
Cornish brill, tomato, herb and caper dressing, sea herbs, citrus Tenderstem broccoli	29

THE STABLES BURGERS

All served with house fries

The Stables beef burger, Ashcombe cheese, caramelised onions, crispy bacon	24
Flame-grilled chicken burger, caramelised onions, autumn 'slaw, brioche bun	23
Beyond Meat burger, grilled peppers, crispy onions, roasted garlic dressing (VG)	21

DESSERTS

Chocolate and cherry pavé, vanilla cream, cherry compote	14
Tropical baked cheesecake, coconut crunch, mango and passionfruit compote	13
Spiced poached pear in dessert wine, tonka bean cream, oat crunch (VG)	12
Traditional egg custard tart, shortcrust pastry, roasted plum compote	13
Sticky date pudding, cardamom caramel, walnut brittle, vanilla gelato	12
British and Irish cheese selection, black grapes, quince, seasonal chutney (please ask your server for today's selection)	19
Hackney Gelato ice cream and sorbet selection (please ask your server for today's selection)	10

