



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
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

TO FOLLOW

Classic ale-battered fish and chips, minted peas, tartare sauce, curry sauce, thick-cut chips	24
British 32-day-aged sirloin steak, triple peppercorn sauce, thick-cut chips	36
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
The Stables beef burger, Ashcombe cheese, crispy bacon, house fries	24

THE STABLES ROASTS

All roasts are served with traditional trimmings including honey-roasted seasonal garden vegetables, rosemary and garlic duck-fat-roasted potatoes, Yorkshire pudding and traditional red wine jus.

Dingley Dell pork belly, Bramley apple and cider sauce	29
British 41-day dry-aged sirloin, classic horseradish cream	34
Slow-cooked lamb shoulder, Walled Garden mint sauce	30
Corn-fed chicken, soft herb marinade	
<i>Half</i>	27
<i>Whole</i>	50
The Stables seasonal vegetable Wellington, tomato and onion seed chutney (VG)	26

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