



THE STABLES

LARGE TABLE MENU

For 9 - 12 people

TO START

Cream of butternut squash soup, orange sabayon, spiced brioche (VG option available)	12
Cold poached Loch Duart salmon, fingerling potato and chive salad, wasabi mayonnaise	16.5
Wild tiger prawn and Greenland prawn cocktail, crispy shallots, nori and Armagnac Marie Rose dressing	14
35-day-aged beef tartare, smoked St Ewe egg yolk, caper berries, watercress sauce, heirloom beets, Walled Garden blackberries, candied pecan, beetroot vinaigrette (V)	17.5
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
Slow-cooked lamb shank, wholegrain mustard mash, crispy pancetta, baby onions, mint and port sauce	25
Heritage fish pie with smoked haddock, salmon and prawns, served with garden petit pois	23
Roasted cauliflower steak, Moroccan-style couscous, golden raisins, chermoula dressing (VG)	21
British 32-day-aged sirloin steak, triple peppercorn sauce, thick-cut chips	38
Chargrilled spatchcock chicken, Walled Garden peri-peri marinade, chimichurri sauce	30
The Stables beef burger, Ashcombe cheese, caramelised onions, crispy bacon, house fries	24
Beyond Meat burger, grilled peppers, roasted garlic dressing, house fries (VG)	21

DESSERTS

Chocolate and cherry pavé, vanilla cream, cherry compote	14
Tropical baked cheesecake, coconut crunch, mango and passion fruit 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