



THE STABLES

APPETISER

Artisan sourdough with fresh salted butter 4

TO START

Cream of butternut squash soup, toasted seeds, spiced brioche (VG option available) 12

Baked Cotswold brie, 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

with Corn-fed chicken 16

with cold poached Loch Duart salmon 17

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 25

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, Oglesheild 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 27

Half 27

Whole 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 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

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



THE STABLES

DESSERT WINE

	100ml	Bottle
Clos Lapeyre Jurancon Molleux (<i>Roussillon, France</i>)	10	40
Les Clos de Paulillies Banyuls Rimage (<i>Roussillon, France</i>)	8	38

AFTER DINNER DRINKS

Somerset Ice Cider (<i>75ml</i>)		11
Frangelico Hazelnut Liqueur		10.5
Cointreau Orange Liqueur		10.5
Remy Martin Brandy		12.5
Hennessey XO		39.5
Oban Highland Whisky (<i>14 Years Old</i>)		15.5
Lagavulin Islay Whisky (<i>16 Years Old</i>)		17.5
Yamazaki (<i>12 Years Old</i>)		21.5
Hibiki Harmony		17.5
Ramos Pinto Port (<i>75ml - Late Bottled Vintage</i>)		9.5
Ramos Pinto Tawny Port (<i>75ml</i>)		12.5

LIQUEUR COFFEES

Irish · Baileys · Calypso · Monk		12
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TEA AND COFFEE

Tea		4.95
English Breakfast · Classic Earl · Ginger Snap · Peppermint · All Day Decaf · Boost · Chamomile Yawn · Coconut Green · Fresh Mint Leaves		
Coffee		4.95
Americano · Latte · Cappuccino · Mocha · Double Espresso · Macchiato		
Hot Chocolate		5