



2 courses - £35, 3 Courses - £45

WHILE YOU WAIT

Wild garlic hummus, maple lemon dressing, toasted pine nuts, herb crostini (GF*/V/VE)

STARTERS

Ssamjang pork rib, Gochujang mayonnaise, Asian slaw, pickled Daikon

‘Stable’s’ king prawn cocktail, avocado, Bloody Mary sorbet, melba toast (GF*)

Burrata, heritage tomato, wild garlic, pine nuts, basil pesto, focaccia croute (GF*/V/VE*)

Habanero chilli buttermilk chicken, jalapeno, creamy Peruvian green sauce (GF*)

Labneh, Rainbow radish, Daikon, pickled courgette, sautéed broad bean salad (GF/V/VE*)

Scallops St Jaques, leek & fennel vermouth cream, Gruyere gratin (GF)

RECOMMENDED WITH A GLASS OF NGARU SAUVIGNON BLANC

MAINS

English beef fillet (served pink), purple sprouting broccoli, confit potato, petit pois, salsa Verde, veal jus (GF) - £10pp supplement

RECOMMENDED WITH A GLASS OF LA BARBE MERLOT

Staffordshire pork tenderloin, sticky pig cheek, potato pave, pancetta hispi cabbage, crackling, maple apple puree, cider pork jus (GF)

Primavera spring onion, petit pois risotto, Drunken Burts cheese, wild garlic pesto, toasted pine nuts (GF/V/VE*)

RECOMMENDED WITH A GLASS OF TEMPO PASSA PINOT GRIGIO

Grilled chicken supreme, Lyonnaise potato, Hen of the Wood, Spinach cream sauce (GF)

Whole seabass, spring green vegetables, Pink Fir potatoes (GF)
with a choice of Thai green chilli sauce or prawn caper butter sauce

RECOMMENDED WITH A GLASS OF COTE DE PROVENCE AIX ROSE

Dunwood Farm salt aged ribeye (served pink), confit potato, spinach and rocket, chimichurri (GF) - £10pp supplement

Katsu cauliflower, spiced lotus root, pickled cucumber, raita, toasted almonds (GF/V/VE*)

Roast cod supreme, mussels, fine beans, Pink Fir potatoes, saffron burre blanc (GF)

(to share) English Tomahawk steak, confit potato, spinach, chimichurri (GF) - £30 supplement

ON THE SIDE

Chive butter sautéed Pink Fir potatoes (GF/V) - £4.5 Confit potato, truffle mayonnaise (GF/V/VE*) - £4.5

Greens, lemon extra virgin olive oil (GF/V/VE*) - £4 Fine beans, toasted pine nuts, lemon dressing (GF/V/VE) - £4.5

Dressed house salad (GF/V/VE) - £4

DESSERTS

Baked raspberry & rhubarb cheesecake with a ginger orange biscuit base (V)

Sticky toffee & date pudding, butterscotch sauce, brandy snap, vanilla ice cream (GF*/V)

Lemon meringue tart, lemon sorbet, fennel crumb (V)

Triple chocolate brownie, chocolate soil, vanilla ice cream (GF*/V/VE*)

British artisan cheeseboard (V/GF*)

Drunken Burts Brie, Snowdonia Black Bomber Cheddar, Burts Blue Stilton

RECOMMENDED WITH A GLASS OF TAYLORS LBV PORT

We cook with all allergens in our kitchen. If you have an allergy or dietary requirement; please speak with a member of our team who will be happy to assist.

Where a menu item is marked with an asterisks * the dish can be altered to suit the dietary requirement. **V=Vegetarian, VE=Vegan, GF=Gluten Free**