



2 courses - £35, 3 Courses - £45

WHILE YOU WAIT

Ricotta, tomato, pesto, balsamic, bruschetta (GF*/V/VE*)

STARTERS

XO glazed belly pork, seared scallop, scallion ginger oil

Salted baked beetroot niçoise, black olive tapenade, pickled golden beetroot, fine beans, ratte potato, Quail egg, Moravia shavings (GF/V/VE*)

Grilled sardines, roasted pimento panzanella (GF*)

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

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

Beef short rib, gremolata, pickled shallot (GF)

MAINS

Rack of lamb (served pink), lamb breast boulangère potato, summer greens, sundried tomato, tzatziki, minted lamb jus (GF)

RECOMMENDED WITH A GLASS OF LA BARBE MERLOT

Maple & garlic glazed pork chop, ham croquette, Café de Paris, sautéed green beans, pressed potato, mustard cider sauce, crispy shallot (GF*)

Pappardelle pasta, asparagus, broad beans, peas, courgette pesto, marjoram (V/VE*)

RECOMMENDED WITH A GLASS OF TEMPO PASSA PINOT GRIGIO

Grilled sumac chicken supreme, potato pave, lions mane, spinach & apricot cream sauce (GF)

Whole plaice, summer greens, ratte new potatoes (GF)
with a choice of tomato & green chilli salsa 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, chimichurri (GF) - £10pp supplement

Cauliflower steak, Moilee, spiced paneer, tomato & mango chutney, cumin wild rice (GF/V/VE*)

Seabass fillet, olive crushed potato, summer greens, sauce vierge (GF)

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

ON THE SIDE

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

Summer greens (GF/V/VE*) - £4 Fine beans, crispy shallots, lemon dressing (GF/V/VE*) - £4.5

Dressed house salad (GF/V/VE) - £4

DESSERTS

Key lime pie, Mojito sorbet (V)

Mango & passionfruit cheesecake with a mango chilli salsa (V)

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

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

British artisan cheeseboard (V/GF*)

Brie, Cheddar, 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**