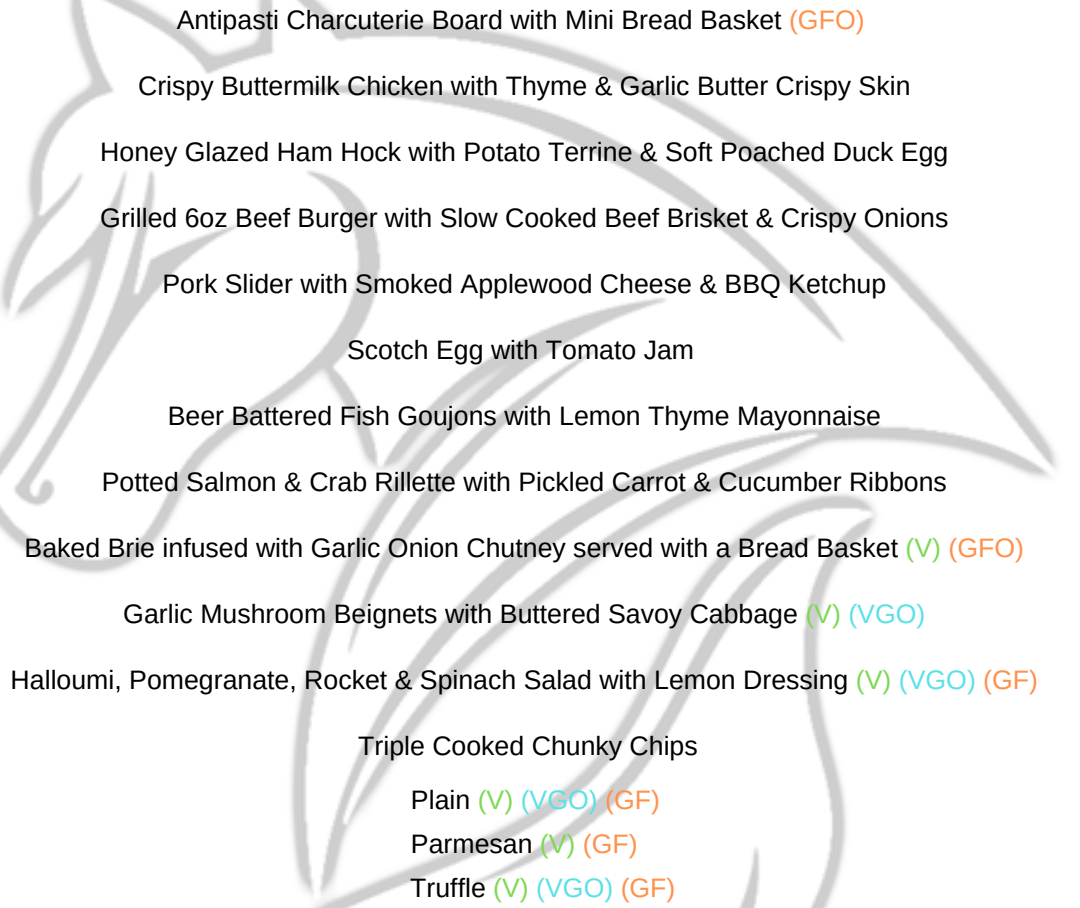


The Stable

Grazing Menu



Antipasti Charcuterie Board with Mini Bread Basket (GFO)	£9
Crispy Buttermilk Chicken with Thyme & Garlic Butter Crispy Skin	£7
Honey Glazed Ham Hock with Potato Terrine & Soft Poached Duck Egg	£7
Grilled 6oz Beef Burger with Slow Cooked Beef Brisket & Crispy Onions	£8
Pork Slider with Smoked Applewood Cheese & BBQ Ketchup	£8
Scotch Egg with Tomato Jam	£6
Beer Battered Fish Goujons with Lemon Thyme Mayonnaise	£7
Potted Salmon & Crab Rillettes with Pickled Carrot & Cucumber Ribbons	£7
Baked Brie infused with Garlic Onion Chutney served with a Bread Basket (V) (GFO)	£7
Garlic Mushroom Beignets with Buttered Savoy Cabbage (V) (VGO)	£6
Halloumi, Pomegranate, Rocket & Spinach Salad with Lemon Dressing (V) (VGO) (GF)	£6
Triple Cooked Chunky Chips	
Plain (V) (VGO) (GF)	£4
Parmesan (V) (GF)	£5
Truffle (V) (VGO) (GF)	£6

Sweet/Confectionery

Chocolate Praline Tart with Vanilla Ice Cream (V)	£6
Carrot Cake with Cream Cheese Frosting (V)	£6
Summer Fruits Crème Brûlée with Biscotti Biscuit (V)	£6
Strawberry & Thyme, Chocolate Ganache and Jam & Vanilla Mini Doughnuts (V)	£6
Maple Syrup Waffles with Summer Berries and Crème De Cassis (V) (VG) (GF)	£6

(V) = vegetarian (VG) = vegan (GF) = gluten free
(VO) = vegetarian option (VGO) = vegan option (GFO) = gluten free option

Please specify the option when ordering