

The Stable

Saturday Evening Menu

Starters

Beef Carpaccio, Basil Oil, Parmesan Shavings & Sun Dried Tomatoes (GF)	£8.50
Pan Seared Scallop, Saffron Risotto, Apple Crisp & Lemon Oil (GF) Recommended wine pairing - Picpoul de Pinet	£8.50
Heritage Tomato Ceviche, Fennel Salad & Basil Emulsion (VG) (V)	£7.00
Pan Fried Calves Liver, Baby Onions, Crispy Bacon, Sherry Cream Sauce & Toasted Brioche	£9.00
Whipped Goats Cheese, Mixed Beetroots & Toasted Sourdough (V)	£7.00

Mains

Smoked Chicken, Gnocchi, Asparagus, Oyster Mushrooms & Truffle Sauce	£17.00
Fish Platter	
Potted Brown Shrimps, Chilli Lime, Calamari Rings, Seared Smoked Salmon, Crispy White Bait Aioli & Crab Bisque Sauce (GFO)	£20.00
Beef Wellington, Charred Shallots, Parsnip Purée, Lyonnaise Potatoes & Red Wine Reduction	£24.00
Cannelloni of Grilled Aubergine, Courgette, Field Mushrooms, Smoked Aubergine Puree & Hassle Back Potatoes (GF) (VG)	£16.00
Farmers Market Steaks of the Night Recommended wine pairing - Old Vines Zinfandel	£.....
Served with either Duck Fat Chips or Creamy Mash, Roasted Flat Mushrooms, Cherry Tomatoes, Spinach (GF)	
Sauces - Béarnaise, Blue Cheese, Peppercorn	
Onion Rings (V)	£3.00

All dishes are freshly cooked to order, please bear with us in busy periods

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

Please specify the option when ordering