



Sunday Roast at The Stables

Setting the scene

Bloody Mary 8

Aperol spritz 10

Large Gin & tonic 9.8

Welcome and thank you for joining us.

Yes ...we do things a little differently here.

Nothing new, in-fact we are turning back the clock.

As a homage to ours and the many Grandma's of Yorkshire descent, we will be providing fabulous traditional Sunday offerings. Procured from the finest producers and suppliers across the region.

Please do let us indulge you.

Our roast dinners are served with the Yorkshire pudding to start.

An individual pudding either giant or a moderate size to your appetite.

We believe worthy of your undivided attention.

You are after all, literally seated in the very heart of Yorkshire, the undisputed home of these culinary masterpieces.

Your choice of pudding served on a hot plate with a jug of de-glaze gravy and our white onion sauce.

Just as our grandma's did before. We call it "Goose Style"

(affectionately mother goose)

Your roast will follow immediately as a sharing platter for you to serve onto your empty Yorkshire plate.

If you prefer a more usual plated roast dinner please ask your server, but there ain't room for the giant Yorkshire!

Sole dinners are most welcome and will be served like this too.



MENU

STARTERS

PRAWN COCKTAIL

9.50

Not your usual cocktail, our house-made mayonnaise Marie Rose sauce laced with succulent salad prawns, with citrus-poached jumbo prawns, cherry tomatoes, cucumber, lemon and baby gem wedges.

DUCK A L'ORANGE PÂTÉ

8.50

A rich velvety duck pâté with orange overtones, accompanied by our Melba toast, balsamic berry compote, pickled red onions and watercress.

MELON N' FETA

7.50

A vibrant medley of melons, chefs "torched plank" of watermelon, with Feta, and a balsamic reduction to complete.

ROASTS

All served with the traditional national dish favourites, Yorkshire puddings as above, roast potatoes and parsnips, carrots, mash potatoes, al dente seasonal green vegetables, garden peas, lots and lots of gravy.

Dry aged, hand-carved Sirloin of beef & horseradish

22

Knighted by King Henry "arise Sir loin" served pink

Roast Loin of pork, cracklin' stuffing & apple sauce

18

Only beautiful gilt pork is good enough. Finely carved

Roast supreme cut of chicken breast

17

Served bone in, crispy skin, stuffing, apple sauce to finish.

Beetroot and Butternut squash Wellington.

16.5

A delicious vegetarian feast served as a plated dish, Yorkshire pudding on request

TO THE SIDE

Cauliflower cheese 4.5 extra

Pan de glaze gravy **2** Vegan Gravy **2** "Gooses" White onion sauce **2**

Other sauces and condiments **Please just ask**

DESSERT

Please see the desserts of the day board... simply ask your server

Chef Sacha and team will be working miracles to bring beautiful food to your table, as timely as they can!

Everything is prepared fresh to order and not a piece of cellophane insight.

Relax, enjoy ! Thank you

Please notify your server of any dietary requirements or Allergens.