Winter Menu

THE STABLES
BAR & RESTAURANT

STARTERS & LIGHT BITES

Tempura Prawns 10.00
Light and crispy tempura prawns over a sesame asain escabeche With a sriracha carrot puree, topped with a sesame twiel.

Scampi & Whitebait 6.50
Deep fried scampi and whitebait, served with house tartare sauce and fresh lemon wedges.

Chicken Tenders 8.00
Succulent chicken tenders served with our Korean Gochujang, sweet chili and honey dipping sauce.

Roasted Beetroot 8.50
Roasted beetroot thinly sliced with a horseradish-infused whipped goat's cheese, crushed walnuts, rocket, finished with wholegrain mustard dressing.

Stables Poutine 10.50
Crispy french fries tossed in a garlic truffle butter, topped with shredded ale beef, finished with our house demi-glace and grated parmesan cheese.

Tomato Tartare 8.00
Diced tomato tossed with red onion, capers, cornichon Dijon mayonaise and baguette crostini.

THE MAIN EVENT

Steak Frites 19.50
A parisian bistro classic renowned for its robust flavour and texture Hanger steak seared, rested, then sliced, served with crispy french Fries, pea shoots and finished with a bold green peppercorn sauce.

Chicken Supreme 16.50
Pan seared chicken supreme served with mashed potatoes, carrots and garden peas, finished with tarragon sauce

Pie Of The Day 17.00
Ask your server what delicious pie of the day we are serving today. Served with mash potatoes, trio of peas and house demi-glace. Or a fish and prawn pie.

Guinness Braised Pig Cheeks 17.50
Chef's very own Miso, Guinness infused, pig cheeks lashed with a reduction sauce of braising juices, with mash potatoes, carrots and leeks.

Lasagna (Vegetable Option Available) 14.50
Everyone's favourite Italian comfort food, a layered delight of our chef's ragu, béchamel, mozzarella and pasta, with garlic bread.

King Oyster Mushrooms 14.50
Pan seared king oyster mushrooms, with bok choy, Sriracha carrot puree, crispy onions, pickled onions drizzled with sweet soy reduction

Bangers & Mash 14.50
Prime british pork sausages, served with mash potatoes, garden peas, caramelized red onion marmalade, finished with house demi-glace.

Theakston's Ale Caserole 16.00
Slow cooked prime British beef in a rich Theakston's ale sauce, served with carrots, garden peas and mash potatoes.

MrD's GAFFER BURGERS

Our burgers are hand-pressed and made only from the finest british beef, cooked to a perfect pink and seasoned with cracked black pepper and maldon salt.**All served with skin on fries.**

Lone Ranger Burger 15.00
7oz burger, toasted bun, lettuce, tomato, red onion and gherkins,
Add Cheese +1.00

BBQ Burger 16.50
7oz burger, toasted bun, Chef's Korean BBQ sauce, cheese, lettuce, tomato, red onion and gherkins. Topped with onion rings.

Chipotle Chicken Burger 16.00
Crispy fried chicken breast, lettuce, tomato, red onion and gherkins with a spicy chipolte sauce.

Cheng Mai Crunch Burger 16.00
An aromatic mixed vegetable patty with a hint of chilli, lemongrass, and coriander. encrusted with cumin, black onion and red lentil crumb

SIDES

Naked Chips	3.50
Rosemary & Maldon Salt Chips	4.00
Cheesy Chips	5.00
Mash Potato	4.50
Al Dente Seasonal Vegetables	4.50
House Demi Glace	2.50
Onion Rings	4.50

TO FINISH

Creme Brulee 7.00
With fresh berries

Cheese Cake Of The Day 6.50
With berry compote and fresh berries

Ice Cream 6.00
Choose from Vanilla and Chocolate, or get both

Sticky Toffee Pudding 7.00
With vanilla ice cream and fresh berries

Lemon Tartlet 5.50
With berry coulis and fresh berries

Cheese Platter 8.50
A generous mix of Long Clawsons cheeses with crackers and fruit.

Tea and Coffee Available on Request

Allergen Notice:

If you have a food allergy, intolerance, or sensitivity, please inform your server before ordering. While we follow strict HACCP procedures to safely manage allergens, our kitchen uses shared fryers. As a result, we cannot guarantee any fried items are entirely free from cross-contamination.