the stables KITCHEN

SAMPLE FIXED PRICE

MENU

Two Courses £27.50
Three Courses £32.50*

Starters

Gourmet Soup of the Day Ve/V

Chicken Liver & Cognac Pâté (G, M, N)
crostini, red onion marmalade

Caprese Salad V (M)
tomato, mozzarella, basil

Mains

Gourmet Beef Burger & Fries (E, F, G, M, Mu, Se)
British beef, salad, optional cheese

'Juicy Lucy' Plant Burger & Fries Ve/V (E, G, M, Se)
sweet potato, black bean & paprika patty, salad, vegan 'Sheese'

Warm Niçoise Salad Ve/V (Mu)
green beans, new potatoes, cherry tomatoes, Little Gem lettuce, olives - with choice of topping: Grilled Lemon Pepper Chicken Breast, Salmon Fillet (F), Hot Honey Halloumi (M) or Pan-Fried Mushrooms in Garlic & Herb Butter (M)

Minute Steak & Frites (M)
served with Cafe de Paris or black peppercorn butter, mixed leaf salad

Classic British Fish & Chips (£3 supplement) (E, F, G)
served with mushy peas, homemade tartar sauce

Lasagne al Forno (G, M)
classic ragu beef lasagne, served with mixed leaf salad

Lasagne alle Verdure V (G, M)
vegetable lasagne made with aubergine, courgette, peppers, spinach served with mixed leaf salad

Desserts

Banoffee Cheesecake V (G, M)
served with quenelle of vanilla ice cream

Salted Caramel & Dark Chocolate Tart V (G, M)
served with quenelle of vanilla ice cream

Tarte au Citron V (E, G, M)
sweet tart, lemon curd, quenelle of vanilla ice cream

Allergen advice

E, Eggs; F, Fish; G, Gluten; M, Milk; Mu, Mustard; N, Nuts; Se, Sesame

While we take thorough precautions to minimise the risk of cross contamination, all of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present. We therefore cannot guarantee a completely allergen-free environment.

*prices are correct at time of reservation but we reserve the right to revise prices due to menu changes or supplier cost rises.