



THE STABLES

STARTERS

Seasonal soup made with 'Walled Garden' home-grown vegetables (v)	£7.50	Ce, D, G
Quinoa salad with pomegranate salsa, beetroots, toasted pine kernels and baby spinach (v)	£8.75	Mu, Nu, Sd
Baked goats cheese, watercress, toasted walnuts, roasted piquillo peppers and truffled honey	£9.50	Ce, D, G, Mu, Nu, Sd
Caesar salad, baby gem, rosemary croutons, anchovy, shaved parmesan and smoked chicken	£9.75	D, E, Fi, G, Mu, Sd
Salad of Isle of Wight tomatoes with wild rocket, pickled shallots and goats curd (v)	£10.00	D, G, Sd, V
Clarence court duck 'Scotch egg' with Stables home-made piccalilli	£10.50	D, E, G, Mu, Sd
Buffalo mozzarella, marinated char-grilled 'Walled Garden' courgettes, mint, lemon and aged balsamic (v)	£11.00	D, Mu, Sd
Plate of Scottish smoked salmon, surfine capers, lemon and shallots served with brown bread and butter	£12.00	D, Fi, G, Sd
Bruschetta of hand-picked Dorset white crab meat, Amalfi lemon aioli and dressed summer leaves	£12.50	Cr, E, G, Mu, Sd

MAINS

Fusilli pasta with aubergines, cherry vine tomatoes, wild rocket and pecorino (v)	£15.50	D, E, G, Sd
Risotto 'alla Sorrentina' - Isle of Wight tomatoes, capers, basil and buffalo mozzarella (v)	£18.00	D, G
Stables 'home-made' puff pastry pie of the day with watercress pomme puree	£18.50	Ce, D, E, G, Mu
Beer battered Atlantic cod, served with chunky fries, smashed peas, tartare sauce and lemon	£19.00	D, E, Fi, G, Sd, So
Pan roasted 'curry spiced' monkfish, cauliflower puree, pickled carrots and hazelnuts	£19.00	D, Fi, Nu, Sd
Char-grilled Shetland Island salmon fillet "à la niçoise" with anchovy and lemon aioli	£19.50	D, E, Fi, Mu, Sd
Rotisserie roasted marinated chicken, Florence fennel and potato "al forno" and tarragon salsa	£19.50	G, Sd
Breast of Barbary duck with sweet potato puree, dressed bok choy, spring onion and balsamic dressing	£19.50	D, Sd
Seared Dorset scallops with home-smoked haddock brandade and roasted tomato vinaigrette	£22.00	Fi, Mo, Sd

GRILLED BURGERS & STEAKS

Donald Russell British meat

Our Stables' 220g prime beef burger served in a brioche bun with braised red onions, Applewood cheddar and skinny fries	£19.50	D, G, Sd
250g Beef RIB EYE: delicately marbled throughout for superb full bodied flavour	£29.50	D
250g Beef SIRLOIN: tender yet succulent with its strip of juicy crackling	£26.50	D
Steaks served with watercress, field mushrooms, and fresh horseradish, and a choice of one sauce		
Sauces: BBQ (Mu, D), peppercorn (D, Ce, Sd), Hollandaise (E, D, Sd), Béarnaise (E, D, Sd) or jus (Ce)		

SIDES

£5.75

Chunky fries, French fries, buttered large leaf spinach (D), minted new season potatoes (D), mixed leaf salad (Sd), broccoli with lemon oil

Many of our dishes can be adapted to meet any dietary needs

If you have a food allergy or special dietary requirement please inform a member of the hospitality team prior to ordering

(V) suitable for vegetarians (Ce) contains celery (Cr) contains crustacean (D) contains dairy (E) contains egg
(Fi) contains fish (G) contains gluten (Mo) contains molluscs (Mu) contains mustard (Nu) contains nuts
(Sd) contains sulphur dioxide (So) contains soya

All dishes are subject to seasonal changes. All prices are inclusive of VAT