## NIBBLES

GORDAL OLIVES (GF, VN)

WARM BREADS & HOUMOUS Sourdough, focaccia, balsamic & oil (VN) ROSEMARY FOCACCIA GARLIC BREAD 6 with glazed mozzarella (V)

HONEY & MUSTARD GLAZED **CHIPOLATAS** 

## **STARTERS**

GARLIC CREAMED MUSHROOMS (V, GF\*) sourdough, honey & chilli cured egg yolk, chervil dressing

CRISPY PORK SHOULDER CROOUETTES (GF) tangerine & chilli jam, fennel slaw & pickled shallot

KING PRAWNS (GF\*)

with garlic & chilli butter, lemon & herbs with baked focaccia

ROASTED TOMATO & BUTTERNUT SQUASH SOUP (V, GF\*)

pimentón crème fralche, root vegetable crisps, mature cheddar sourdough toast

#### SALADS

**GRILLED CHICKEN BREAST (GF)** 

pancetta & goats' cheese salad, gem lettuce, cherry tomatoes, red onion & honey balsamic dressing

GRILLED HALLOUMI & DUKKAH SPICED NEW POTATO SALAD (GF, VN\*)

grilled stem broccoli, smoked almonds, harissa houmous, pomegranate, crispy chickpeas, gem lettuce, shallot dressing

# MAINS

FRESHLY BATTERED HADDOCK FILLET (GF)

thick cut chips, buttered crushed peas, tartare sauce & scorched lemon

VENISON RAGÙ

slow cooked venison with a rich tomato & red wine reduction served over rigatoni, pecorino, truffle & horseradish gremolata

SMOKED & CURED PORK BELLY

creamed potato, caramelised apple, crispy black pudding, kale, cheddar & chive cream

OLD STABLES SCOUSE SLOW COOKED BEEF

root vegetables & potatoes, puff pastry lid, pickled red cabbage & crusty bread

WILD MUSHROOM, CELERIAC & TRUFFLE PIE (VN) hand cut chips, stem broccoli & porcini gravy

CRISPY COD FILLET (GF)

stir fried peppers, baby corn & sugar snaps, pad Thai sauce, rice noodles, chilli, sesame dressing

# SHARING STEAK

24oz CHARGRILLED TOMAHAWK

thick cut chips, roasted mushrooms, confit plum tomatoes, crispy onions, dressed watercress & a choice of sauces (GF)

14 supplement

GF\* denotes dishes that can be made gluten free on request VN\* denotes dishes that can be made vegan on request

(V) Vegetarian (GF) Gluten Free (VN) Vegan (GF\*) Gluten Free Available (VN\*) Vegan Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.

# **GRILL**

All our Grill items are served with slow cooked plum tomato, watercress & fries

7OZ BEEF BURGER (GF\*)

smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries

CRISPY CHICKEN FILLET BURGER (GF\*)

gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries

PORTOBELLO MUSHROOM & HALLOUMI BURGER (GF\*, V, VN\*) gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries

BONELESS GRILLED HALF CHICKEN (GF)

garlic chilli & preserved lemon butter, confit plum tomato, dressed watercress & fries

**80Z PREMIUM RUMP STEAK (GF)** 

5 supplement

**80Z FILLET STEAK (GF)** 

12 supplement

## SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

# CIDEC

SIDES	
THICK CUT CHIPS (GF, VN)	4.
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES cossed with peppers, chillies & spring onion	5.
FENDER STEM BROCCOLI with chilli, garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF, V)	4
BATTERED ONION RINGS (GF, VN)	4
CHERRY TOMATO, ONION & CUCUMBER SALAD gem lettuse & shallot dressing (GF, VN)	4

### **DESSERT**

CARAMEL CHOCOLATE PANNA COTTA sesame crisps & espresso cream

WARM STICKY TOFFEE PUDDING (V, VN\*, GF\*) butterscotch sauce & either vanilla custard or ice cream

MANGO & LIME CHEESECAKE

macaron, ginger crumb & ice cream

SELECTION OF BRITISH CHEESES

fruit toasts, grapes, crackers & chutney (V, GF\*) 3 supplement

