

BREAKFAST MENU

TRADITIONAL BREAKFASTS

THE STABLES BREAKFAST	11.5
thick pork sausage, back bacon, slow roasted plum tomato, flat mushroom, hash browns, baked beans, one egg any style & buttered toast	
Add black pudding	2

THE LARGE STABLES BREAKFAST	14
two pork sausages, two rashers of back bacon, slow roasted plum tomato, flat mushroom, hash browns, baked beans, two eggs any style & buttered toast	
Add black pudding	2

VEGETARIAN STABLES	12.5
two vegetable sausages, hash browns, slow roasted plum tomatoes, flat mushrooms, baked beans, two eggs any style & toast (V)	

VEGAN STABLES	12.5
two vegetable sausages, hash browns, slow roasted plum tomatoes, flat mushrooms, baked beans, spinach & toast (VN)	
Extra items	1.5
Upgrade to sourdough toast	1.5

LARGE FLOURED BARMS OR TOASTED THICK CUT BLOOMER

sausage	6.5
bacon (GF*)	6.5
two eggs any style (V, GF*)	6.5
vegetable sausages (V, VN*)	6.5
Add an egg any style	1.5
Extra items	1.5

ULTIMATE BACON BUTTY ON THICK SLICED TOASTED BLOOMER LOAF	11
grilled back bacon, avocado, hollandaise, fried egg & sweet chilli & tomato relish	

PANCAKES & WAFFLES

WARM BUTTERED PANCAKES WITH MAPLE SYRUP	
with crispy smoked streaky bacon	10
with fresh berries (V)	10
with sliced banana & Nutella (V)	10

WARM BELGIAN WAFFLES WITH MAPLE SYRUP	
with crispy smoked streaky bacon	12
with fresh berries (V)	12
with sliced banana & Nutella (V)	12

EGGS BENEDICT	12
toasted english muffin, two poached eggs, honey glazed ham & hollandaise sauce (GF*)	

EGGS FLORENTINE	10
toasted english muffin, two poached eggs, buttered spinach & hollandaise (V, GF*)	

EGGS ROYALE	14
toasted english muffin, two poached eggs, smoked salmon & hollandaise sauce (GF*)	

LIGHTER BITES

GOATS' CHEESE & PANCETTA SOURDOUGH (GF*)	13
toasted thick sliced sourdough, glazed goat's cheese, smashed avocado, two poached eggs, crispy pancetta & chilli jam	

SPINACH & AVOCADO SOURDOUGH (VN, GF*)	12
toasted thick sliced sourdough, avocado, wilted spinach, chilli jam with slow roasted cherry tomatoes	

TWO EGGS ANY STYLE ON SOURDOUGH TOAST	8
Add two rashers back bacon	3
Add smoked salmon	4
Add avocado	2

PORRIDGE	6
slow cooked oats with your choice of milk served with maple syrup & blueberries (v, vn*)	

GRANOLA BERRY BOWL (GF, V, VN*)	8
berry & apple compote, greek yoghurt, oat & seed granola, fresh berries & a swirl of honey	

FRESH FRUIT PLATE (GF, V, VN*)	8
slices of watermelon, pineapple & fresh berries with greek yoghurt & honey	

CROISSANTS

glazed chocolate croissant (V)	4
glazed raspberry croissant (V)	4

CHILDREN'S BREAKFAST

EGGS ANY STYLE ON TOAST (V, GF*)	6
BEANS ON TOAST (V, VN*, GF*)	5

MINI BREAKFAST	9
sausage, bacon, hash brown, beans, one egg any style and buttered toast	

BELGIAN WAFFLE OR PANCAKES	8
with fresh berries & maple syrup (V)	
with maple syrup, sliced banana & Nutella (V)	

GF* denotes dishes which can be prepared gluten free on request
VN* denotes dishes which can be prepared gluten free on request

NOTICE TO GUESTS: No substitutes are available on breakfast items. Additional items are available to be purchased for an additional cost.
(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (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.

LUNCH MENU

APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6

SALADS

GRILLED CHICKEN SALAD crispy pancetta & goats cheese salad, sun blush tomatoes, red onion, gem lettuce, radicchio & white balsamic dressing (GF)	16
GRILLED HALLOUMI, ROASTED BEETROOT, SUN BLUSH TOMATO & OLIVE SALAD gem lettuce, radicchio & white balsamic dressing (GF)	16
CRISPY BEEF SALAD gochujang glaze, gem lettuce, slaw, bean sprouts, pickled cucumber & radish, sesame dressing, crispy noodles (GF)	18

SANDWICHES & SOUP

SALT & PEPPER CHICKEN WRAP crispy salt & pepper chicken breast, peppers, spring onions, mayo & shredded gem on a toasted tortilla wrap	12
BEEF FILLET STEAK SANDWICH grilled fillet steak (served pink or well done), peppercorn mayonnaise & caramelised onions on a toasted ciabatta, served with peppercorn dipping sauce (GF*)	14
LIGHTLY BATTERED HADDOCK served on a buttered soft white roll, with tartare sauce, pickled cucumber & shredded gem lettuce (gf*)	12
CRISPY CAULIFLOWER, HOUMOUS & PICKLED CUCUMBER WRAP with harissa dressing on a toasted tortilla (VN)	11
ROASTED TOMATO & PUMPKIN SOUP crème fraiche & crispy corn, warm bread roll & butter (V, VN*, GF*)	8
ADD FRIES OR SOUP TO ANY SANDWICH	3.5

MAINS

FRESHLY BATTERED HADDOCK thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)	18
THE OLD STABLES SCOUSE slow braised beef, root vegetables & potatoes, puff pastry, served with pickled beetroot & a warm bread roll	16
THAI COCONUT NOODLES stir-fried peppers, sugar snaps & baby corn, sesame dressing (GF) with either of the following GOCHUJANG CRISPY BEEF (GF) CRISPY HADDOCK (GF) FRIED KING OYSTER MUSHROOMS	18 18 18
BEEF RIB RAGU rigatoni pasta, slow braised, served with pecorino, gremolata & pancetta crumb	18
ROASTED BUTTERNUT SQUASH FILO PIE finished with caramelised shallots & Gruyère, served with sauteed wild mushrooms, crispy potatoes & caper dressing (V, VN*)	18

GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18
BONELESS GRILLED HALF CHICKEN smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)	20
10oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	35
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	28

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES tossed with peppers, spring onions & chillies (GF, VN)	5.5
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF, V)	4
BATTERED ONION RINGS (GF, VN)	4
TOMATO, ONION & CUCUMBER SALAD gem lettuce & white balsamic dressing (GF, VN)	4

DESSERT

PLUM & GINGER CHEESECAKE poached pear, cinnamon crumb, ice cream (GF)	8
DARK CHOCOLATE & SALTED CARAMEL TART orange gel, mint chocolate ice cream (V)	8
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)	8
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)	11

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descriptions do not always list all ingredients or 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.



MAIN MENU

APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6

TO START

CRISPY MASALA TIGER PRAWNS raita, mango relish (GF)	12
WHIPPED FETA maple roasted root vegetables, rose harissa & dukkah dressing (V, GF*)	10
VENISON CROQUETTES parmesan crumb, celeriac puree, sticky red cabbage & smoked almond dressing	12
ROASTED TOMATO & PUMPKIN SOUP crème fraîche & crispy corn, warm bread roll & butter (V, VN*, GF*)	8

SALADS

GRILLED CHICKEN SALAD crispy pancetta & goats cheese salad, sun blush tomatoes, red onion, gem lettuce, radicchio & white balsamic dressing (GF)	16
GRILLED HALLOUMI, ROASTED BEETROOT, SUN BLUSH TOMATO & OLIVE SALAD gem lettuce, radicchio & white balsamic dressing (GF)	16
CRISPY BEEF SALAD gochujang glaze, gem lettuce, slaw, bean sprouts, pickled cucumber & radish, sesame dressing, crispy noodles (GF)	18

MAINS

SEARED FILLET OF COD roasted garlic creamed potato, mussel bouillabaisse, fine beans, sea herbs & rouille (GF)	20
THE OLD STABLES SCOUSE slow braised beef, root vegetables & potatoes, puff pastry, served with pickled beetroot & a warm bread roll	16
THAI COCONUT NOODLES stir-fried peppers, sugar snaps & baby corn, sesame dressing (GF) with either of the following GOCHUJANG CRISPY BEEF (GF) CRISPY HADDOCK (GF) FRIED KING OYSTER MUSHROOMS	18 18 18
BEEF RIB RAGU rigatoni pasta, slow braised, served with pecorino, gremolata & pancetta crumb	18
FRESHLY BATTERED HADDOCK thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)	18
ROASTED BUTTERNUT SQUASH FILO PIE finished with caramelised shallots & Gruyère, served with sauteed wild mushrooms, crispy potatoes & caper dressing (V, VN*)	18

GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18
BONELESS GRILLED HALF CHICKEN smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)	20
10oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	35
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	28

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES tossed with peppers, spring onions & chillies (GF, VN)	5.5
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF, V)	4
BATTERED ONION RINGS (GF, VN)	4
TOMATO, ONION & CUCUMBER SALAD gem lettuce & white balsamic dressing (GF, VN)	4

DESSERT

PLUM & GINGER CHEESECAKE poached pear, cinnamon crumb, ice cream	8
DARK CHOCOLATE & SALTED CARAMEL TART orange gel, mint chocolate ice cream	8
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)	8
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)	11

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SUNDAY LUNCH MENU

2 COURSES 32 | 3 COURSES 38

APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6

TO START

CRISPY MASALA TIGER PRAWNS raita, mango relish (GF)
WHIPPED FETA maple roasted root vegetables, rose harissa & dukkah dressing (V, GF*)
VENISON CROQUETTES parmesan crumb, celeriac puree, sticky red cabbage & smoked almond dressing
ROASTED TOMATO & PUMPKIN SOUP crème fraîche & crispy corn, warm bread roll & butter (V, VN*, GF*)
GLAZED CRISPY KING OYSTER MUSHROOMS pak choi, sesame & gochujang mayo (VN, GF)

MAINS

SLOW ROASTED BEEF served pink or well-done (GF*) BROWN SUGAR GLAZED HAM (GF*) ROASTED CHICKEN BREAST (GF*) WILD MUSHROOM, CELERIAC & TRUFFLE PIE with porcini gravy (V/VN*)	
ALL SERVED WITH beef dripping roast potatoes (vegan available), maple roasted carrots, broccoli, garlic creamed greens, root vegetable mash, Yorkshire pudding, rich roasting gravy (vegan available)	
Add an extra portion of any meat to your roast	6
SEARED FILLET OF COD roasted garlic creamed potato, mussel bouillabaisse, fine beans, sea herbs & rouille (GF)	

GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)	
CRISPY KING OYSTER MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	
10oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	5 supplement
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	10 supplement
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	5 supplement

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

CAULIFLOWER CHEESE (GF)	6
PIGS IN BLANKETS	8
BEEF DRIPPING ROAST POTATOES (GF, VN*)	3
YORKSHIRE PUDDING (V)	2
PORK SAGE & ONION STUFFING	5
MAPLE ROASTED CARROTS (GF, VN)	3
THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF)	4

DESSERT

WARM APPLE & BLACKBERRY CRUMBLE TART vanilla custard & ice cream (V, GF*)
PLUM & GINGER CHEESECAKE poached pear, cinnamon crumb, ice cream (GF)
DARK CHOCOLATE & SALTED CARAMEL TART orange gel, mint chocolate ice cream (V)
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)

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