

Stables

BAR . GRILL

NIBBLES

Chargrilled sourdough, house marinated olives, aged balsamic and extra virgin olive oil V VE* GF* **8**
Thyme and garlic baked Camembert, cranberry granola crust, homemade pear chutney, toast V VE* **14**

TO BEGIN

Goulash soup, sour crème, baked sourdough GF* V* **7**
Sundried tomato and mozzarella arancini with red pepper pesto V **7**
'Three Lights' Smoked haddock kedgeriee scotch egg, curry sauce **8.5**
Chicken liver pate, marmalade, pickles, brioche toast, truffle butter GF* **8**
Gambas Pil Pil, olive oil, garlic and chilli served with crusty bread GF* **10**
Prawn & oak-smoked salmon cocktail with Bloody Mary sauce, granary bread, herb butter GF* **9**
Tempura banana blossom tofu and banana ketchup VE V GF* **7.5**

TO FOLLOW

Boltmaker ale battered haddock, hand cut chips, Stables condiment's **11-15**
Great North steak and ale pie, mash, red cabbage, vegetables, beef marrow gravy **15**
Whole seabass served with sauteed new potatoes, crayfish, and caper butter sauce **17.5**
Wild mushroom risotto, kale, hazelnuts, black truffle V, GF* VE **12**
*Add either chicken breast **4**, cod supreme **5**, king prawns **5***
Linguine with chargrilled prawns and 'Three lights' smoked salmon with fennel, pernod, crayfish cream sauce **16.5**
Stables burger, bacon jam, battered onion, Staffordshire cheddar, pickles, lettuce, beef tomato, fries *VE GF* V* **14**
Orzo allotment salad, beetroot, butternut squash, cranberry, kale, pickled vegetables, pomegranate vinaigrette V VE* GF* **11**
*Add either king prawns **5**, chicken breast **4**, cod supreme **5**, tempura banana blossom tofu **3***
'Our Chefs Family Keralan coconut curry recipe', almonds, fragrant rice, poppadom, naan bread, mango Chutney V*VE*GF* **12**
*Add either king prawns **5**, chicken thigh **4**, cod supreme **5**, tempura banana blossom tofu **3***
10oz native breed ribeye steak, confit garlic tomato, flat mushroom, hand cut chips GF* **25**
Add either Bearnaise, Bordelaise, blue cheese
'Butchers cut' served with served with confit garlic tomato, flat mushroom, Cheshire chips **30**
Chefs Special - Please ask one of the team for today's dish

SIDES

Truffle & parmesan fries | Sauteed new potatoes | Winter vegetables | Buttered mash
Boltmaker battered onion rings | Hand cut chips | Mixed green salad

4 each

PLEASE LET THE TEAM KNOW OF ANY ALLERGIES OR INTOLERANCES. CARD AND CONTACTLESS PAYMENTS ONLY.
CASH AND CHEQUE NO LONGER ACCEPTED. WE DO NOT CHARGE FOR SERVICE - 100% OF ALL TIPS ARE
DISTRIBUTED DIRECTLY TO STAFF MEMBERS