

Stables

BAR . GRILL

NIBBLES

Chargrilled sourdough, marinated olives, aged balsamic, extra virgin olive oil (V VE* GF*) **8**

Thyme & garlic baked Camembert, cranberry granola crust, homemade pear chutney, baked sourdough (V) **14**

TO BEGIN

Leek & Potato Soup, chives, crispy shallots, sourdough, herb butter (GF* V VE*) **7**

Sundried tomato & mozzarella arancini, red pepper pesto (V) **7**

Chicken Liver Pate, cranberry butter, red onion marmalade, toasted brioche (GF*) **8**

Gambas Pil Pil, olive oil, garlic, chilli, chargrilled sourdough (GF*) **10**

North Atlantic Prawn Cocktail, smoked salmon, classic cocktail sauce, granary loaf (GF*) **9**

Tempura banana blossom tofu, banana ketchup (VE V GF*) **7.5**

TO FOLLOW

Boltmaker ale battered haddock, hand cut chips, minted mushy peas, homemade tartare, curry sauce **11 / 15**

'Great North Pie Co.' Steak & ale pie, creamed mashed potato, red cabbage, vegetables, beef & red wine jus **15**

Fillet of Scottish Salmon, lime & pistachio crust, samphire, crushed heritage potatoes, prawn, fine beans, dill cream sauce (GF*) **17**

Wild mushroom risotto, kale, hazelnuts, black truffle (V GF VE*) **12**

Add - Chicken breast 4 Salmon 5 King prawns 5

Chargrilled prawns & smoked salmon Linguine, fennel, pernod, crayfish cream sauce **16.5**

Stables 8oz steak burger, bacon jam, battered onion, Staffordshire cheddar, pickles, lettuce, beef tomato, fries (GF*) **15**

Orzo allotment salad, beetroot, butternut squash, cranberry, kale, pickled vegetables, pomegranate vinaigrette (V VE*) **11**

Add - King prawns 5 Chicken breast 4 Salmon 5 Tempura banana blossom tofu 3

Chefs Family Keralan coconut curry, almonds, fragrant rice, poppadom, naan bread, mango Chutney (V VE* GF*) **12**

Add - King prawns 5 Chicken thigh 4 Salmon 5 Tempura banana blossom tofu 3

10oz Ribeye steak, confit garlic tomato, field mushroom, hand cut chips (GF*) **25**

Add a sauce - béarnaise, bordelaise, blue cheese, peppercorn

'Gloucester Old Spot' Pork belly, pork bon bon, dauphinoise potato, winter vegetables, russet apple, crackling, mulled wine jus (GF*) **17.5**

Beef Bourguignon, truffle mashed potato, roast carrots, broccoli, crispy onions, bourguignon sauce (GF*) **18**

SIDES

Truffle & parmesan fries | Sautéed new potatoes | Winter vegetables | Buttered mash

Boltmaker battered onion rings | Hand cut chips | Mixed green salad

4 each

PLEASE ADVISE A MEMBER OF THE TEAM SHOULD YOU REQUIRE FURTHER ALLERGEN INFORMATION, WHERE ALLERGENS ARE ASTERIXED*, THE DISH CAN BE ADAPTED ACCORDINGLY.

CARD & CONTACTLESS PAYMENTS ONLY. NO SERVICE CHARGE WILL BE APPLIED TO THE BILL. DINNER BED & BREAKFAST GUESTS HAVE £30 PER ADULT ALLOCATION TOWARDS FOOD ONLY.