

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, sourdough (V) **14**

TO BEGIN

- Leek & Potato Soup, chives, crispy shallots, granary bread, 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, spelt bread (GF*) **9**
Tempura banana blossom tofu, banana ketchup (VE V GF*) **7.5**

TO FOLLOW

- Boltmaker Ale battered Haddock, hand cut chips, Stables condiment's **11 / 15**
'Great North Pie Co.' Steak & ale pie, creamed mashed potato, red cabbage, vegetables, beef marrow gravy **15**
Fillet of Scottish Salmon, lime & pistachio crust, crushed samphire 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 **15**
Orzo allotment salad, beetroot, butternut squash, cranberry, kale, pickled vegetables, pomegranate vinaigrette (V VE*) **11**
Add - Salmon 5 King prawns 5 Chicken breast 4 Tempura banana blossom tofu 3
10oz Ribeye Steak, confit garlic tomato, field mushroom, hand cut chips (GF*) **25**
Choose your sauce - béarnaise, bordelaise, blue cheese, peppercorn

SUNDAY ROASTS

When They Have Gone They Have Gone.....

- Roast rump of grass fed beef (served pink), Yorkshire pudding (GF*) **12.5 / 15.5**
Slow roasted English Pork belly, crackling, bramley apple sauce (GF*) **12 / 15**
Roast Turkey with all the trimmings (GF*) **12 / 15**
'Fill your boots' Roast - Beef, Turkey, Pork **15.5**
Nut roast, vegetable stock gravy (V VE*) **12**
Stables sharing platter with half roast Chicken, grass fed Beef & English Pork belly (GF*) **28**
All served with winter vegetables and red wine jus

SIDES

Pigs in blankets 5 | Cauliflower cheese 4.5 | Yorkshire pudding 1.5 | Winter vegetables 4

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.