LUNCH MENU

APPETISERS

PORK CHIPOLATAS 7
honey & redcurrant glaze (GF)

GARLIC & HERB MARINATED GOAT'S CHEESE PEARLS 8
lemon oil (V, GF)

GORDAL OLIVES WITH ROSEMARY OIL (VN, GF) 6

WARM FOCACCIA & SOURDOUGH 8
balsamic, oil & harissa houmous (VN)

MOZZARELLA GLAZED GARLIC & ROSEMARY BREAD (V) 6

SALADS

GRILLED CHICKEN SALAD 16
crispy pancetta & goat's cheese, sun blush tomatoes, red onion, gem lettuce, radicchio & white balsamic dressing (GF)

GRILLED HALLOUMI, ROASTED BEETROOT, SUN BLUSH TOMATO & OLIVE SALAD 16
gem lettuce, radicchio & white balsamic dressing (GF,V)

SANDWICHES & SOUP

ROASTED TURKEY 14
ham & stuffing, pig in blanket, on a toasted roll, gravy dipping sauce

FABLE PULLED MUSHROOM 12
stuffing & cranberry, on a toasted roll, gravy dipping sauce (VN, GF*)

SALT & PEPPER CHICKEN WRAP 12
crispy salt & pepper chicken breast, peppers, spring onions, mayo & shredded gem on a toasted tortilla wrap

BEEF FILLET STEAK SANDWICH 14
grilled fillet steak (served pink or well done), peppercorn mayonnaise & caramelised onions on a toasted ciabatta, served with peppercorn dipping sauce (GF*)

LIGHTLY BATTERED HADDOCK 12
served on a buttered soft white roll, with tartare sauce, pickled cucumber & shredded gem lettuce (GF*)

SPICED SWEET POTATO & BUTTERNUT SQUASH SOUP 8
crème fraiche, root vegetable crisps, warm bread roll & butter (V, VN*, GF*)

ADD FRIES OR SOUP TO ANY SANDWICH 3.5

MAINS

ROASTED TURKEY BREAST 25
with pork & sage stuffing, goose fat potatoes, maple carrots, piccolo parsnips, garlic creamed sprouts, pig in blanket, rich roasting gravy (GF*)

SLOW BRAISED SALT BEEF BRISKET 25
sticky red cabbage, beef dripping rosti, honey roasted parsnip, stem broccoli, port jus (GF)

FRESHLY BATTERED HADDOCK 18
thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)

THE OLD STABLES SCOUSE 16
slow braised beef, root vegetables & potatoes, puff pastry, served with picked beetroot & a warm bread roll

CARAMELISED CAULIFLOWER 20
smoked cheddar & wild mushroom tart, winter gremolata, roasted potatoes, maple carrots, piccolo parsnips, garlic creamed sprouts, stem broccoli & porcini gravy. (GF, V, VN*)

SEARED FILLET OF COD 22
roasted garlic creamed potato, mussel bouillabaisse, fine beans, sea herbs & rouille (GF)

GRILL & BURGERS

7oz BEEF BURGER 18
smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)

CRISPY CHICKEN FILLET BURGER 18
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)

CRISPY HALLOUMI BURGER 18
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V)

BONELESS GRILLED HALF CHICKEN 22
smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

10oz SIRLOIN STEAK 28
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

10oz FILLET STEAK 35
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

GRILLED LAMB CHOPS 28
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

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 5.5
tossed with peppers, spring onions & chillies (GF, VN)
TENDERSTEM BROCCOLI 6
with chilli, garlic & lemon butter (GF, V, VN*)
GARLIC CREAMED SPROUTS 3
PIGS IN BLANKETS 8
BEEF DRIPPING ROAST POTATOES (GF, VN*) 3
BATTERED ONION RINGS (GF, VN) 4
TOMATO, ONION & CUCUMBER SALAD 4
gem lettuce & white balsamic dressing (GF, VN)

DESSERT

GINGERBREAD TIRAMISU 8
shaved dark chocolate (V)

CLEMENTINE CHEESECAKE 8
dark chocolate, ginger crumb, orange curd (GF*)

BAILEYS PANNACOTTA 8
mint macaron, salted caramel, caramelised biscuit crumb, white chocolate (GF*)

CHRISTMAS STICKY TOFFEE PUDDING 8
cognac & salted caramel anglaise, vanilla ice cream (V, VN*, GF*)

SELECTION OF BRITISH CHEESES 11
grapes, chutney, crackers & fruit toasts (V, GF*)

(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 nuts and gluten are present. Menu 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.