

## STARTERS

FRITTO MISTO black garlic aioli	£ 9 . 5
PULLED WELSH LAMB SHOULDER & ANCHOVY CROQUETTE sheep's curd, pickled courgette, chimichurri	£ 9 . 5
CAPRESE SALAD      V, VE*, GF ripe heritage tomatoes, buffalo mozzarella, pine nuts, fresh basil, extra virgin olive oil	£ 8 . 5
BUTTERMILK CHICKEN garam masala, chipotle mayonnaise, chilli, spring onion, almonds	£ 9
VIETNAMESE SPRING ROLLS      V, VE, GF satay sauce	£ 8 . 5

## MAINS

GLOUCESTER OLD SPOT PORK TENDERLOIN      GF* ale braised pork cheek, Normandy dauphinoise potatoes, greens, Bad Apple cider mustard sauce	£ 2 3
MARKET FISH & CHIPS marrowfat peas, Stables condiments	£ 1 8
SLOW COOKED CHICKEN & TARRAGON PIE filo pastry, mashed potato, summer greens	£ 1 8
SORREL RISOTTO      V, VE*, GF Ashlynn goats cheese, hazelnuts	£ 1 7
SUMMER SALAD      V, VE* Israeli Couscous, artichoke, Kalamata olive, bitter leaves, feta, gremolata, lemon zest	£ 1 5

**ADD +** PAN FRIED CHICKEN BREAST + £6  
STONE BASS + £8  
KING PRAWNS + £6

## GRILL

40-DAY AGED HEREFORD RIBEYE STEAK      GF salted fries, marrow fat butter, rocket & parmesan salad	£ 3 2
sSTABLES CHEESEBURGER Staffordshire cheddar, bacon jam, burger sauce, gem, tomato, creamed potato bun	£ 1 7 . 5

## SIDES

TRUFFLE & PARMESAN FRIES      GF	£ 5
SEASONAL GREENS with herb butter      V, VE*, GF	£ 4 . 5
CREAMED MASH      V, GF	£ 4 . 5
HOUSE SALAD with lemon olive oil      V, VE, GF	£ 5

## DESSERTS

HAZELNUT CHOCOLATE CHEESECAKE fresh strawberries	£ 8 . 5
TRIPLE CHOCOLATE BROWNIE      V, GF* honeycomb, vanilla ice cream	£ 8