

STABLES MENU

SANDWICHES

All served on a white or brown hap £8.75

Roast Pork

With apple sauce and gravy

Roast Beef

With horseradish sauce and gravy

Brie & Cranberry Toastie (V)

Add Bacon £1.00

Traditional Coronation Chicken

Grass fed chicken breast browned with curried mango mayonnaise

Fish Butty

With lettuce and traditional Tartare sauce

LOADED FRIES

Loaded Hamburger Fries £9.75

Smashed beef, crispy onions, ketchup and melted cheese

Loaded Bacon Fries £9.75

Crispy bacon, mayonnaise, crispy onions and melted cheese

Loaded Spicy Fries £9.75 (V)

Jalapeños, sriracha mayonnaise, crispy onions and melted cheese

Loaded Curry Fries £10.00

Tikka Masala sauce, shredded chicken, coriander, crispy onions & mint yogurt

Portion of Fries £4.50 (V)

MAINS

House Burger £17.95

*Two 3oz beef patties, gherkin, burger sauce, shredded gem lettuce on a toasted brioche bun served with fries (*Add cheese £0.50 or Bacon £1.00)*

Stables Veggie Burger £16.95 (V)

100% plant based patty, burger sauce, gherkin, shredded gem lettuce & tomato, served with fries

Traditional Fish & Chips £17.95

Hand cut chips, minted mushy peas and tartare sauce

Bangers & Mash £17.95

Buttered mash, seasonal veg & onion gravy

Butter Chicken Masala £18.50

Served with pilaf rice & naan

Butter Cauliflower Masala (V) £16.95

Served with pilaf rice & naan

Vegan Cottage Pie £16.00 (VE)

Sweet potato mash and seasonal vegetables

BOARDS & SNACKS

Yorkshire Charcuterie Board £9.50

Chorizo, Coppa, Salami, pickles, house chutney, with bread and butter.

Veggie Mezze Board £11.00 (V, VEA)

Falafel, hummus, olives, new potato salad, grilled tortilla, pickles & sriracha mayonnaise

BBQ Baby Ribs £7.50

Served with a root vegetable slaw

Salt & Pepper Chicken £7.50

Finished with soy and spring onions

Louisiana Spiced Hot Wings £7.50

Served with a blue cheese dip

Sundried Tomato & Chorizo Scotch Egg £7.95

Served with red pepper pesto

Crispy Breaded Mushrooms (V) £7.50

Served with chive aioli

PIES

All served with buttered mash, seasonal veg and gravy £17.50

Traditional Steak & Ale

Chicken, Leek & Ham

Sweet Potato, Spinach & Feta (V)

Wild Mushroom & Asparagus (V)

HANDMADE PIZZAS

Traditional Margherita £13.75 (V, VEA)

Thin crust base, classic tomato sauce topped with Italian Mozzarella, Cheddar and fresh basil

Vegetarian £14.75 (V, VEA)

Peppers, mushrooms, onion, tomato with Mozzarella and Cheddar finished with fresh rocket leaves

Pollo £14.75

Grass fed Yorkshire chicken breast with mozzarella and Cheddar on a classic tomato base finished with red onion

Ham £14.75

Ham with Mozzarella and Cheddar on a classic tomato base

Classic Pepperoni £14.75

Spicy pepperoni and red onion with Mozzarella and Cheddar

Mushroom £14.75 (V, VEA)

Mozzarella and Cheddar on a classic tomato base topped with mushrooms

PLEASE ORDER YOUR FOOD AT THE BAR. THANK YOU.

Vegan (VE) Gluten Free (GF) Vegetarian (V) Contains Nuts (N)
Due to our cooking processes and kitchen set up there is still a potential risk of cross-contamination of allergens

SUNDAY LUNCH MENU

SANDWICHES & SNACKS

Roast Beef & Horseradish Sauce

£8.75

Served on a floured bap with house salad & crisps

Roast Chicken, Stuffing

£8.75

Served on a floured bap with house salad & crisps

Traditional Cheese & Pickle (v)

£8.00

Served on a floured bap with house salad & crisps

Portion of Fries (v)

£4.50

MAINS

Roast Topside of Yorkshire Beef

£16.00

Served in a large Yorkshire pudding with all the trimmings

Roast Chicken

£16.00

Served in a large Yorkshire pudding with pigs in blankets and homemade stuffing

Roast Pork

£16.00

Served in a large Yorkshire pudding with crackling and homemade stuffing

Yorkshire Root Vegetable Wellington (VE, N)

£14.75

Served with sauce forestière

DESSERTS

Pistachio & Raspberry Tart (N)

£8.00

With white chocolate ice cream

Classic Vanilla Crème Brûlée

£8.00

Served with Homemade shortbread biscuits

Dark Chocolate Fondant

£8.00

With vanilla ice cream

Poached Berry Eton Mess

£8.00

Vanilla poached berries, crushed meringue finished with Chantilly cream

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