

THE STABLES AT PINCHINTHOPRE HALL

SUNDAY

BEFORE

BLOOMER & ONION BREAD, WHIPPED BUTTER (gfa)	3
MARINATED OLIVES (gfa)	3

STARTER

ROASTED BUTTERNUT SQUASH SOUP, TOASTED PUMPKIN SEEDS, CROUTONS, PUMPKIN OIL (gfa)	7
CHICKEN TERRINE, SPICED PEAR CHUTNEY, CHICKEN SKINS, GRILLED BRIOCHE (gfa)	8.5
SMOKED SALMON, PICKLED CUCUMBER, LEMON CRÈME FRAICHE, SOURDOUGH CROUTE (gfa)	9
MUSHROOM DUXELLES, ROASTED & PICKLED MUSHROOM, MUSHROOM KETCHUP, SOURDOUGH CROUTE (gfa)	8

MAIN

ALL ROAST DINNERS SERVED WITH YORKSHIRE PUDDING, MASHED POTATO, ROAST POTATO, BUTTERED GREENS, HONEY ROASTED CARROTS, RED CABBAGE, BEEF GRAVY

ROAST RUMP of BEEF (gfa)	17
PAN FRIED CHICKEN SUPREME, SAUSAGE STUFFING (gfa)	16.5
ROAST PORK LOIN, CRACKLING, APPLE SAUCE (gfa)	16.5
NUT ROAST, VEGETARIAN GRAVY	15.5
PAN FRIED COLEY, SEAWEED SAUCE, SAFFRON PARMENTIER POTATO, SAMPHIRE & SEA HERBS (gfa)	16
BEETROOT RISOTTO, ROSARY GOATS CHEESE, HERITAGE BEETROOT, BASIL OIL (gfa)	15

SIDE

CAULIFLOWER CHEESE	4.5
GARDEN SALAD (gf)	3.5
SEASONAL GREENS (gf)	3.5
PESTO FRIES	5
SEA SALT FRIES	3.5

DESSERT

STICKY TOFFEE PUDDING, HONEYCOMB, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM (gfa)	8
APPLE CRUMBLE CHEESECAKE, APPLE PUREE, APPLE GEL, GINGER ICE CREAM (gfa)	8.5
CARAMELISED FIG MILLE-FEUILLE, MULLED WINE GEL, HONEY CRÈME ANGLAISE	8.5
STEAMED CHOCOLATE PUDDING, BLOOD ORANGE SORBET, CANDIED ZEST, ORANGE SEGMENTS, CHOCOLATE SOIL	9
CHEESE BOARD, TOMATO CHUTNEY, CELERY, GRAPES, CRACKERS (gfa) (Please ask to see our cheese menu)	10.5(3) / 14.5 (5)

IF YOU ARE SENSITIVE TO THE TRACE PRESENCE OF AN ALLERGEN WE ARE UNABLE TO GUARANTEE THAT ANY OF OUR FOODS ARE SUITABLE. HOWEVER WE DO PROVIDE ALLERGEN GUIDES WITH A FULL BREAKDOWN OF INGREDIENTS.

WE ADD AN OPTIONAL 10% SERVICE CHARGE TO ALL BILLS WHICH 100% GOES TO OUR TEAM, WE ARE HAPPY TO REMOVE THIS IF YOU WISH.