

THE STABLES AT PINCHINTHOPRE HALL

MENU

BEFORE

BLOOMER & ONION WHITE BREAD, WHIPPED BUTTER (gfa)	4
MARINATED OLIVES (gfa)	3

STARTER

LEEK & POTATO SOUP, POTATO CRISP & WENSLYDALE CROUTE (gfa)	7
CHICKEN TERRINE, TOMATO CHUTNEY, CHICKEN SKIN, CROUTE (gfa)	9
SEAFOOD PANCAKE, THERMIDOR SAUCE, PARMESAN, ONION BREAD	10
MATURE CHEDDAR CHEESE SOUFFLE, ONION MARMALADE, ROAST GARLIC & THYME CREAM, PARMESAN, ONION BREAD	9
MUSHROOM DUXELLES, ROASTED & PICKLED MUSHROOM, MUSHROOM KETCHUP, SOURDOUGH CROUTE (gfa)	8.5

MAIN

LEMON & PINK PEPPERCORN CHICKEN , TENDERSTEM, BROCCOLI PUREE, DUCK FAT POTATOES, CHORIZO & CORN (gfa)	19
BRAISED BEEF PIE, SMOKED MASH POTATO, ROASTED CARROT, KATE, ALE SAUCE	21
RAS EL HANOUT, CORIANDER & CITRUS CAULIFLOWER STEAK, COUS COUS, ALMOND & MINT PESTO (gfa)	18
PAN FRIED COLEY, SWEET POTATO FONDANT, SHELLFISH BISQUE, PICKLED RADISH, WATERCRESS (gfa)	20
8OZ SIRLOIN STEAK, CONFIT MUSHROOM, PLUM TOMATO, SEASALT FRIES (gfa)	31
ADD PEPPERCORN SAUCE 3.5 / DIANE SAUCE 3.5	

ASK OUR TEAM FOR TODAYS SPECIAL

SIDE

GARDEN SALAD (gfa)	4
SEASONAL GREENS (gfa)	4
PESTO FRIES	5
SEA SALT FRIES	4

DESSERT

STICKY TOFFEE PUDDING, HONEYCOMB, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM (gfa) (v)	9
BANOFFEE CHEESECAKE, CARAMELISED BANANA, CARAMEL, CHOCOLATE ICE CREAM	9
CHOCOLATE TART, CHERRY SORBET, CHERRY GEL, CHERRIES, MERINGUE	9
LAVENDER PANNA COTTA, BLUEBERRY GEL, BLUEBERRIES, GRANOLA, LEMON GRANITA (gfa)	8.5
CHEESE BOARD, TOMATO CHUTNEY, CELERY, GRAPES, CRACKERS (gfa) (v)	10.5(3) / 14.5 (5)
BRITANNIA CHEDDAR, SHEFFIELD FORGE, KIDDERTON ASH, DUKE OF WELLINGTON, ENDEAVOUR	

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.