

THE STABLES AT PINCHINTHOPRE HALL

MENU

BEFORE

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

STARTER

MUSHROOM DUXELLES, ROASTED & PICKLED MUSHROOM, MUSHROOM KETCHUP, SOURDOUGH CROUTE (gfa)	8
SOUP OF THE DAY (gfa)	6.5
PORK CHEEK CROQUETTE, APPLE, PICCALILLI, CRACKLING, BLACK PUDDING	7.5
PAN SEARED SEA TROUT, MANGO SALSA, LEMON OIL (gfa)	8.5

MAIN

PORK TENDERLOIN, BROAD BEAN, PEA, GARLIC & PEPPER HASSELBACK POTATO, WILD GARLIC CHIMICHURRI SAUCE (gfa)	19
PAN FRIED SEABASS, PARMESAN GNOCCHI, COURGETTE, PEPPER, TOMATO (gfa)	17
ROASTED HERITAGE CARROT, CARROT PUREE, PICKLED CARROT, HERB CRUMB (gfa)	15
8OZ SIRLOIN STEAK, CONFIT MUSHROOM, PLUM TOMATO, SEA SALT FRIES (gfa)	31
ADD PEPPERCORN SAUCE 3.5 / DIANE SAUCE 3.5	

SIDE

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

DESSERT

PIMMS JELLY PANNA COTTA, MACERATED BERRIES, PINK LEMONADE SORBET, CITRUS GRANOLA (gfa)	8.5
WHITE CHOCOLATE MOUSSE, ROASTED PEACH, LEMON & THYME GRANITA, ALMOND (gfa)	8
STICKY TOFFEE PUDDING, HONEYCOMB, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM (gfa)	7.5
POACHED PINEAPPLE, PINEAPPLE FINANCIER CAKE, RUM GEL, COCONUT SORBET (gfa)	8.5
CHEESE BOARD, TOMATO CHUTNEY, CELERY, GRAPES, CRACKERS (gfa) (v) (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.