

# THE STABLES AT PINCHINTHOPRE HALL

## MENU

### BEFORE

BLOOMER & ONION WHITE 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)	9
SEAFOOD PANCAKE, THERMIDOR SAUCE, PARMESAN, ONION BREAD	9.5
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

HERB POLENTA CHICKEN SCHNITZEL, POMMES ANNA, RED PEPPER VELOUTÉ, SWEET DROP PEPPERS, BASIL OIL (gfa)	18
BRAISED BEEF PIE, SMOKED MASH POTATO, ROASTED CARROT, KALE, "FLYING HERBERT" ALE SAUCE	19
BEETROOT RISOTTO, ROSARY GOATS CHEESE, HERITAGE BEETROOT, BASIL OIL (gfa)	16
PAN FRIED COLEY, SEAWEED SAUCE, SAFFRON PARMENTIER POTATO, SAMPHIRE & SEA HERBS (gfa)	18
8OZ SIRLOIN STEAK, CONFIT MUSHROOM, PLUM TOMATO, ROSEMARY FRIES (gfa)	29
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

STICKY TOFFEE PUDDING, HONEYCOMB, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM (gfa)	8
APPLE CRUMBLE CHEESECAKE, APPLE PUREE, APPLE GEL, GINGER ICE CREAM (gfa)	8.5
STEAMED CHOCOLATE PUDDING, BLOOD ORANGE SORBET, CANDIED ZEST, ORANGE SEGMENTS, CHOCOLATE SOIL	9
CARAMELISED FIG MILLE-FEUILLE, MULLED WINE GEL, HONEY CRÈME ANGLAISE	8.5
CHEESE BOARD, TOMATO CHUTNEY, CELERY, GRAPES, CRACKERS (gfa)	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.