THE STABLES
AT PINCHINTHOPRE HALL

BEFORE

BLOOMER & ONION WHITE BREAD, WHIPPED BUTTER	2
MARINATED OLIVES	2.5

STARTER

ROASTED MUSHROOM, TARRAGON MUSHROOM DUXELLES, MUSHROOM KETCHUP, SOURDOUGH	7
GARDEN PEA & MINT SOUP, TRUFFLE CRÈME FRAICHE, BREAD	6
HAM HOCK TERRINE, PICKLED VEGETABLES, CRACKLING, BRIOCHE	7.5
GIN CURED SALMON, PICKLED & COMPRESSED CUCUMBER & DILL OIL	9
PAN SEARED SCALLOPS, CAULIFLOWER PUREE, CANDIED WALNUT, APPLE TRUFFLE DRESSING	11

MAIN

ALL ROAST DINNERS SERVED WITH YORKSHIRE PUDDING, MASHED POTATO, ROAST POTATO, PANCETTA CABBAGE, BUTTERED GREENS, ROAST ROOT VEGETABLES AND GRAVY

SIRLOIN OF BEEF	16.5
CHICKEN SUPREME, SAUSAGE STUFFING	14.5
PORK LOIN, CRACKLING, APPLE SAUCE	14.5
VEGETARIAN NUT ROAST	13
PAN ROASTED COD, TENDERSTEM BROCCOLI, POLONAISE SAUCE	17
POTATO GNOCCHI, ARTICHOKE PUREE, BLACK GARLIC, TOASTED HAZELNUT	14
EAST COAST FISH PIE, MASHED POTATO, SEASONAL GREENS	16

SIDE

CAULIFLOWER CHEESE	3.5
GARDEN SALAD	3.5
SEASONAL GREENS	3.5
TRUFFLE & PARMESAN FRIES	4
SALTED FRIES	3.5

DESSERT

STICKY TOFFEE PUDDING, HONEYCOMB, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	7
STRAWBERRY CHEESECAKE, MERINGUE, STRAWBERRIES, CREAM, MINT	7.5
DARK CHOCOLATE BROWNIE, VANILLA ICE CREAM, CHOCOLATE SAUCE	7
LAVENDER PANNA COTTA, BLUEBERRY PUREE, LEMON GRANITA, VERBENA	8
LEMON CURD TART, YOGHURT SORBET	7
CHEESE BOARD, TOMATO CHUTNEY, CELERY, GRAPES, CRACKERS BRITANNIA CHEDDAR, SHEFFIELD FORGE, ENDEAVOUR, KIDDERTON ASH, DUKE OF WELLINGTON	9 (3) / 13 (5)
HANDMADE CHOCOLATES & CONFECTIONARY	4

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.