



STABLES BAR

In accordance with the Weights & Measures Act 1995, the measure for the sale of Gin, Vodka, Rum and Whisky on these premises is 50ml or multiples thereof. Wines are sold by the glass measured at 175ml unless otherwise specified. 25ml spirit measures are available upon request.

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

CAVIAR

Exmoor Caviar is 'the' luxurious original British culinary delicacy, formed from a rare and exquisite founding, taking natural and sustainable heritage; and has grown to become a world brand leader representing only the finest caviar.

Served with:

Crisp Potato Rosti with Sour Cream & Chive or
Blinis with Crème Fraiche

30G EXMOOR OSCIETRA 145

50G EXMOOR OSCIETRA 220

50G CAVIAR HOUSE OSCIETRA 295

COLD PLATES

HOMEMADE ROSEMARY
& OLIVE FOCACCIA (VG) 6
Single Estate Bouchard Finlayson Olive Oil

SELECTION OF VEGETABLE CRUDITÉS
OR HOMEMADE MINI FLATBREAD (VG) 12
Served with your choice of dip:
Roasted Aubergine (VG)
Smokey Red Pepper (VG)
Hummus (VG)
Additional dips (each) 6

YELLOWFIN TUNA TARTARE 28
Lime & Wasabi Ponzu, Coriander, Radish,
Squid Ink Tapioca Crisp

ORGANIC LITTLE GEM SALAD (VGO) 14
Caesar Dressing, Anchovy & Parmesan Crumb
(VGO: Olive Oil and Balsamic Dressing, Crispy Shallot,
Capers, Chickpeas)

ROASTED PEAR, ENDIVE,
WALNUT AND STILTON SALAD (V) 14

HOT PLATES

TOASTED WESTCOMBE CHEDDAR
CHEESE SANDWICH (V) 21
Confit Tomatoes

WAGYU & BRISKET BEEF SMASH BURGER 23
Emmental, Burger Sauce

FRIED SESAME CHICKEN 16
Served with Sesame & Coriander Mayonnaise

PADRON PEPPERS (VG) 9
Maldon Sea Salt and Smoked Chilli Flakes

GRILLED CHARRED
CAULIFLOWER (V) (VGO) 16
Crispy Chickpeas and Pomegranate Seeds,
Tahini and Honey dip

HOUSE FRIES OR
SWEET POTATO FRIES (V) (VGO) 9
Served with Chilli Mayonnaise

OUR CHEF'S FAVOURITES

Utilising British and seasonal ingredients cooked over
English charcoal, these small plates are ideal for sharing.

HARISSA SPICED MONKFISH 22
Pomegranate & Mint Yoghurt

DRY AGED FILLET STEAK 28
Beef Fat Chimichurri

TIGER PRAWNS 24
Fermented Green Chilli Butter