



Stables Summer Dinner Menu 2025

Starters

Pea Veloute (V, VG, DF, GF, NF) **8**

Lavender | Pea & Mint Salsa

Confit Duck Leg Roulade (GFo) **11**

Toasted Brioche | Beetroot Textures | Hazelnut | Orange Emulsion

Citrus Cured Salmon (GF, NF) **10**

Creme Fraiche | Shaved Fennel | Pickled Radish | Pink Peppercorn Dressing

Plant Ploughmans (V, VG, DF, GFo) **10**

Nduja Spiced "Scotch Egg" | Mushroom Pate | Pickled Green Tomato | Burnt Apple Puree | Seeded Cracker-Bread

Mains

Beef Fillet (GF, NF) **36**

Potato Pave | Parmesan Custard | Truffle & Chicken Glaze Butter | Sauteed Horseradish Carrots

Corn-Fed Chicken (GFo, NF) **24**

Black Truffle Farce | Beurre Noisette Croquette | Cauliflower Puree | Charred Corn | Green Beans | Red Wine Jus

King Scallops (NF) **28**

Langoustine Stuffed Gnocchi | Dill Emulsion | Roast Salsify | Crisp Capers | Dill Cream Sauce

Yuzu Courgette Flower (V, VG, GF, DF, NFo) **24**

Mushrooms | Tarragon Polenta | Sunblushed Tomato Tapenade | Feta Mousse | Broad Beans |
Mushroom & Black Garlic Jus

Braised Fennel (V, VG, DF, GF, NF) **21**

Butternut Squash | Spiced Bean Cassoulet | Sauce Vierge | Lemon Verbena

Dessert

Lime & Pistachio Cream Cheesecake with Cherry Gel (V, GF) **9**

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream (V, NF) **9**

Chocolate Mousse, Strawberry Compote & Poached Strawberry (V, DF, GF, NF) **8**

Baileys Parfait with Vanilla Sablé Biscuit (V, VG, DF, GFo, NF) **8**

Local Cheese Selection with Grapes, Celery, Quince Jelly & Crackers (V, GFo, NF) **14**

V- Vegetarian VG- Vegan DF- Dairy Free GF- Gluten Free NF- Nut Free o- Option

The Stables at Cantley is not a completely allergen free environment. We do however aim to minimize the risk of exposure and therefore if you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order. Prices include VAT at the current rate. An optional 12.5% service charge will be added to your final bill.