



**SUNDAY LUNCH MENU**  
**TWO COURSES: £32. THREE COURSES: £39**

**STARTERS**

Pork & Chorizo Scotch Egg, Garlic Aioli

Parsnip Veloute, Root Crisps

Cured Mackerel, Squid Ink Emulsion, Salted Cucumber, Crispy Seaweed

King Oyster Mushroom Scallops, Asian Slaw, Sweet Chilli

**ROASTS**

Roast Welsh Lamb Rump

Roasted British Sussex Beef Sirloin

Roasted Sussex Poussin

Butternut Squash, Feta & Spinach Wellington

All Our Roasts Are Served With Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables

**MAINS**

Pan Seared Sea Trout, Orange Beurre Blanc, Braised Baby Fennel, Samphire, Confit Melon Potato, Torched Blood Orange

Chef's Special Celeriac Risotto, Mint Gremolata, Parmesan Tuille, Herb Oil

Ale Battered Cod, Pea Puree, Triple Cooked Chips

Rare Breed Beef Burger, Pickled Cabbage Slaw & Fries

**DESSERTS**

Chocolate Orange Marquis, Orange Gel, Torched Orange Segments

Blackcurrant and Coconut Parfait, Pistachio Ice Cream, Marble Chocolate Shards

Lemon Tart, Raspberry Sorbet, Frozen Raspberry Crumb

The Stables 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.