NEW YEAR'S EVE MENU

OUR CHEFS RECOMMEND 3 PLATES PER PERSON

SMALL PLATES TO SHARE

MARINATED OLIVES | £5

HONEY BAKED BRIE | £7
House focaccia

ROSEMARY AND SEA SALT FOCACCIA | £6
Whipped garlic butter and balsamic oil

CRISPY WHITEBAIT | £9
Tartare sauce

GARLIC AND CHILLI KING PRAWNS | £9

SLOW-COOKED BEEF BRISKET | £10
Bone marrow gravy

PIGS IN BLANKETS | £9
Mustard and honey glaze

BAKED CHORIZO IN RED WINE AND HONEY | £8

BEEF MEATBALLS | £9
Rich tomato sauce and Parmesan

SALT & PEPPER CHICKEN | £9
Peppers, chilli and spring onion

HOISIN SHREDDED DUCK | £9
Sesame seeds and
spring onion

DIRTY FRIES | £9
Slow-cooked pulled beef,
cheese sauce and crispy onions

ASIAN SLAW | £6
Sesame seeds, chilli, lime
and coriander

PATATAS BRAVAS | £7
Spicy tomato sauce and garlic aioli

CRISPY CAULIFLOWER | £8
Korean glaze, sesame seeds
and spring onion

HALLOUMI FRIES | £8
Sweet chilli sauce

LOADED POTATO SKINS | £8
Smoked bacon, mature cheddar and sour cream

CREAMY GARLIC MUSHROOMS | £8
Parmesan shavings

MACARONI AND CHEESE | £8
Mature cheddar, Parmesan
and crispy onions

TOMATO AND BURRATA | £8
Tomatoes, pesto, balsamic and crostini

FETA AND OLIVE SALAD | £7
Balsamic glaze

CREAMY HUMMUS | £7
House focaccia

HADDOCK GOUJONS | £9
Mushy peas

CRISPY PORK BELLY BITES | £9
Sticky soy and honey glaze,
sesame seeds and spring onion

DESSERTS AND CHEESE

WARM CHOCOLATE BROWNIE | £8
Caramel sauce and Chocolate ice cream

BISCOFF CHEESECAKE | £8
Biscoff crumb and
caramel sauce

STICKY TOFFEE PUDDING | £8
Butterscotch sauce and
vanilla ice cream

THE STABLES CHEESE BOARD | £18
A selection of British cheeses, biscuits,
chutney and grapes

THE STABLES BAR AND RESTAURANT
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