



THE STABLES  
VAYRE HOUSE

## The Stables Sunday Menu

### APPETISERS

**Selection of home baked breads**, Marinated olives, olive oil and balsamic, hummus and harissa (v)(vg) **£8.50 for one, £11.50 for two**

Homemade **vegetable crisps** with spicy mayo dip (g) (vg) (v option) **£5.50**

### THE FIRST COURSE

Blow torched **Mackerel**, dill and cucumber pickle, **mackerel pate**, toasted tortillas **£9.95**

**Chicken and red pepper terrine**, baby cornichons, dressed leaves and **Focaccia** toast **£9.95**

**Prawn Gyoza's** with a soy and **chilli** dipping sauce (g) **£9.50**

**Twice baked Goats Cheese Souffle** with an **apple and walnut** salad (vg) **£10.00**

**Kuku Sabi** a vegan spinach and chickpea falafel **with coconut Tzatziki and pomegranate seeds** (v) **£9.95**

**British charcuterie board**, served with home baked bread

**£19.95 for two, £32.95 for four**

#### FOOD ALLERGIES AND INTOLERANCES

Please make our staff aware so we can advise on the appropriate dishes.

Thank you



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### MAINS

Slices of **Leg of local Lamb** with apricot and herb stuffing (\*g) **£16.50**

Local Mature **Sliced Sirloin of beef**, with a rich jus (\*g) **£16.50**

**Roasted Chicken Supreme** served with “my mums” sage & onion stuffing (\*g) **£16.50**

**Local pork loin with** crispy crackling, stuffing, **homemade apple sauce** (\*g) **£16.50**

**Veggie Sunday Roast** double up on yorkies, cauliflower cheese and all our lovely fresh veg and served with veggie gravy **£13.00**

*All dishes served with crisp roast potatoes, Yorkshire pudding, seasonal fresh vegetables and proper gravy*

### “The 3 Meat Board”

**Choose three meats which will be served to your table on a wooden board with all the trimmings for you to help yourself. Min. 2 persons £18p.p.**

**Pan fried Sea Bream, crab risotto, pea tendrils and lemon dill oil (g) £ 20.50**

Harissa marinated **Aubergine, Red Pepper** Houmous, Israeli Couscous topped with toasted **Almonds** and a **chilli** and tomato salsa (v)(vg)(g) **£16.50**

\*g – gluten free option available \*vg – vegan option available

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### A SWEET FINISH

**Raspberry and Rose Pavlova with fresh raspberries and a rose mascapone cream (vg.g.)**

**£9.00**

**Lemon Savarin with tropical fruits and coconut Icecream (vg) £9.00**

**Chocolate choux Craquelin, filled with whipped cream and served with warm chocolate sauce (vg) £9.00**

**A selection of homemade ice creams and sorbets (vg)( Vegan Icecream available)**

**(2 scoops) £6.50 (3 scoops) £7.50**

*A celebration of **British artisan cheese***

**3 cheeses £9.95 p.p.**

**5 cheeses for two persons £16.95**

Served with frozen grapes, selection of crackers, fruit chutney and hand churned sea salt butter

### DESSERT WINE (100ml)

**Torrentes Tardio, Zuccardi, Argentina, Vg £6.00**

**Monbazillac, Domaine de Grange Neuve, France, Vg £6.50**

**Domaine Fiumicicoli Muscateddu, Corsica £6.50**

### PORT (70ml)

**10 Year Old Tawny, Delaforce His Eminence's Choice, Portugal, Vg £6.50**

**Taylor's Port £5.00**

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