



THE STABLES
VAYRE HOUSE

The Stables Sunday Menu

APPETISERS

Selection of home baked breads, olives marinated in oils and balsamic, hummus and harissa **£8.50** (v) (vg)

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

British charcuterie board for two, served with home baked bread, pickles, tomato jam, sun dried tomato butter **£19.95 per board**

THE FIRST COURSE

Beetroot Aranchini served with parmesan shavings, micro leaves, beetroot gel and horseradish cream **£ 9.50** (v)

Tea Smoked **Duck Breast, confit duck** bon bon and plum sauce **£11.00**

Seared Scallops with fried **black pudding**, pea puree and puffed pork skin **£11.50**

Soup of the day with a selection of homemade breads **£9.00** (v) (vg) (*g)

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) **£16.00**

Local Mature **Sliced Sirloin of beef**, with a rich jus (*g) **£16.00**

Roasted Chicken Supreme served with “my mums” sage & onion stuffing (*g) **£16.00**

Local pork loin with crispy crackling, stuffing, **homemade apple sauce** **£16.00**

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

Pan fried sea bass with mussels, new potato hash, roasted cherry tomatoes and capiscums,
and a tomato seafood sauce (*g) **£ 19.00**

Roasted Butternut Squash and Mushroom Risotto with celeriac puree, garlic Portabello
mushrooms and roasted sous-vide artichokes **£16.50** (v. vg. g.)

*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 your
vegetables for you to help yourself**

- minimum 2 people £17.50 p/p

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

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A SWEET FINISH

Spiced Apple Crumble with an oat crumb and Homemade stem ginger Icecream (v.) **£9.00**

Coffee and Walnut Dacquoise with chocolate mousse and candied walnuts (v.) **£9.00**

Lemon Tart with clotted cream Icecream and mini meringue kisses (v.) **£9.00**

A selection of homemade ice creams and sorbets (3 scoops) **£6.50** (v.g.)

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

3 cheeses £9.50 p/p

5 cheeses £12.95 p/p

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

DESSERT WINE (100ml)

Torrontes 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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