



THE STABLES
VAYRE HOUSE

The Stables Sunday Menu

APPETISERS

Selection of home baked breads, olive oil and balsamic, salted butter (v) (vg) **£5.50 for one, £9.50 for two**

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

Mediterranean Olives (v) (vg*) (g) **£5.50p.p.**

THE FIRST COURSE

Beetroot cured Salmon, coal baked beetroots and pickled **golden beets** with **dill** and crème fraiche (g) **£10.95**

Fried **chicken taco** with mango salsa, pineapple and guacamole (g) **£9.95**

Vegetable **Pakora**, curried lentils, lime pickle garnished with chilli and coriander (vg) (v) (g) **£9.50**

Liquorice crusted Venison Carpaccio, with mushroom, smoked walnuts and blackberries (g) **£11.95**

Charcuterie board, served with home baked bread **£19.95 for two, £32.95 for four**

(g)gluten free (vg)vegetarian (v)vegan (*)available on request

FOOD ALLERGIES AND INTOLERANCES

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

Thank you



THE STABLES
VAYRE HOUSE

The Stables Sunday Menu

MAINS

Smoked **Aubergine**, chilli tomato, **coriander** cashew nut butter, black sesame seeds and Israeli **couscous** (v) (vg) **£16.50**

Slices of **Leg of local Lamb** with apricot and herb stuffing (*g) **£16.95**

Local Mature **Sliced Sirloin of beef**, with a rich jus (*g) **£16.95**

Roasted Chicken Supreme served with “my mums” sage & onion stuffing (*g) **£16.95**

Local pork loin with crispy crackling, stuffing, **homemade apple sauce** (*g) **£16.95**

Veggie Sunday Roast double up on yorkies, cauliflower cheese and all our lovely fresh veg and served with veggie gravy **£13.50**

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 £19.50p.p.

FOOD ALLERGIES AND INTOLERANCES

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

Thank you



THE STABLES
VAYRE HOUSE

A SWEET FINISH

£9.50

Autumnal Eton Mess

meringue, mascarpone cream with poached and glazed autumnal fruits (g)

Coconut Caramel Baked Cheesecake

served with caramel sauce and whisked cream (v)

Blackberry Franzipan Tart

served with a blackberry sorbet (vg) (v)

A selection of homemade ice creams and sorbets (vg) (Vegan option available) (2 scoops)

£6.50 (3 scoops) £7.50

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

3 cheeses £10.50 p.p.

5 cheeses for two persons £16.95

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

DESSERT WINE (100ml)

Torrentes Tardio, Zuccardi, Argentina, Vg	£6.30
Monbazillac, Domaine de Grange Neuve, France, Vg	£6.80
Domaine Fiumicicoli Muscateddu, Corsica	£7.00
Pedro Ximenez Cisneros (70ml)	£8.00

PORT (70ml)

FOOD ALLERGIES AND INTOLERANCES

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

Thank you



THE STABLES
VAYRE HOUSE

10 Year Old Tawny, Delaforce His Eminence's Choice, Portugal, Vg	£6.50
House Port	£5.00

FOOD ALLERGIES AND INTOLERANCES

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

Thank you