

## Desserts

A choice of homemade desserts (see board)	from £4.00
Cheese & Biscuits	£4.00
Ice cream tubs	£2.50
Vanilla, double chocolate, strawberry, mint choc chip, sticky toffee and honey and ginger	

## Beverages

Filter coffee (decaff coffee available on request)	£1.60
Fair trade tea (pot per person)	£1.50
Flavoured teas/infusions available	£1.60

## Nut & other allergen advice

While we make every effort to include the use of nuts or other allergens in the description of dishes where appropriate, we cannot guarantee the absence of nuts or nut traces in any of our dishes.

Therefore if you know that you have a nut, or any other allergy/food intolerance, please speak to a member of staff for advice, on the ingredients contained in the dish.

## Please note

All dishes and prices are subject to availability  
All bar prices include VAT at 20% - January 2012  
Service charge is not included

## Meal Deals

- Wednesday January 25  
**Pizza & Pasta (includes a beverage)** £12.00
- Saturday February 11  
**A Taste of Latin America** £13.00
- Wednesday February 15  
**A Taste of Indonesia** £13.00
- Thursday February 16  
**A Taste of India** £13.00
- Sunday February 19  
**Pizza & Pasta (includes a beverage)** £12.00
- Sunday March 11  
**A Sephardic Feast** £13.00
- Thursday February 29  
**A Taste of India** £13.00
- Sunday April 22  
**A Taste of the Middle East** £13.00

For more information about the Meal Deals please refer to the Stables brochure or website. We recommend that you book in advance through the Stables box office.

# Café in 2



Our Chef, Jim Wilson, uses fresh ingredients, sourced from some of the best local suppliers, to create tasty dishes, full of flavour and short on additives.

Once you have been allocated a table, please make your choices from the menu, including any

side dishes, and place your order at the bar, giving your table number.

Please note that on busy nights service may take a little longer as dishes are cooked to order. We hope you enjoy your meal and service. Your feedback is much appreciated and helps to ensure we are meeting customer expectations.

# *m e n u*

## Starters

Chef's homemade soup	£3.50
Bread roll with butter	70p
Ciabatta with extra virgin olive oil & balsamic vinegar	£1.90
Garlic bread	£1.50
Garlic bread with mozzarella	£2.10
Marinated olives	£1.90
Lightly pickled vegetables with a sour cream and mustard dip	£2.60

## Baked Potato

served with a crisp salad garnish

Cheddar cheese	£4.50
Tuna mayonnaise	£4.50
Coronation chicken	£5.00

## Cold platters

Chicken Caesar	£9.50
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Strips of grilled chicken breast, crispy bacon, parmesan shavings, herb croutons and anchovies, on a clutch of torn cos lettuce, served with Caesar dressing

Gorgonzola with pear and walnuts <b>V</b>	£8.80
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Chunks of gorgonzola cheese and pear with walnuts on a bed of mixed leaves. Dressed with extra virgin olive oil and lemon, served with sliced ciabatta bread

## Side Dishes

Garlic bread	£1.50
Garlic bread with mozzarella	£2.10
Bowl of handcut chips	£2.60
Baked potato with butter	£2.60
Fresh vegetables	£2.60
Braised basmati rice	£1.50
Tomato & red onion salad	£2.60
Mixed salad	£2.60
Coleslaw	£2.30

## Main dishes

Cumberland sausages	£ 9.60
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Cumberland sausages in a rich brown ale and onion gravy, served with wholegrain mustard mash

Cajun grilled chicken <b>GF</b>	£8.80
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Breast of chicken seasoned with blackened Cajun spices, grilled and served with a tangy tomato salsa and crisp salad garnish

Spaghetti Bolognese	£8.00
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Spaghetti topped with a beef, tomato, and herb ragu

Fusili arabiatta	£8.00
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Pasta spirals in a spicy tomato sauce with smoked bacon, topped with melted mozzarella

Haddock and chips	£10.50
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Deep fried fillet of haddock in crisp Aussie style beer batter, served with tartare sauce and handcut chips

Thai fish and prawn curry <b>GF</b>	£10.50
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Pan fried pieces of fish, and prawns with peppers in a Thai green curry sauce. Served with braised basmati rice

Roasted vegetable filo shell <b>V</b>	£8.50
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Root vegetables roasted with honey and spices, served in a filo shell, with cranberry sauce and crisp salad garnish

Stuffed aubergine <b>V GF</b>	£9.00
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Half an aubergine stuffed with chick peas, tomatoes and spinach with Mediterranean herbs and spices. Topped with toasted nuts and seeds. Served with tzatziki and crisp salad garnish

Mushroom Stroganoff <b>V GF</b>	£9.80
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Mushrooms cooked in butter with garlic, onions, tarragon, white wine, brandy and cream. Served with braised basmati rice

**Please choose side dishes to accompany your meal when placing your order.**

**V** suitable for vegetarians

**GF** suitable for gluten free diets