



THE STABLES
VAYRE HOUSE

APPETISERS

Breads and Olives, olive oil and balsamic, salted butter (*v)(vg) **£5.95 (1), £10.50 (2)**

THE FIRST COURSE

Warmed **Goats Cheese** with a **pear, walnut, rocket** and **honey** salad. (vg)(g)(v*) **£10.25**

Beef Arancini with a **spicy mayo** (g*) **£10.25**

Ardennes Pate, **onion chutney** and **toasted focaccia** (g*) **£9.95**

***Buckwheat Blinis** with **smoked salmon**, **crème fraiche**, **decorated with caviar** and **dill**.
£10.95 (g)*

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

MAINS - £21.50

FOOD ALLERGIES AND INTOLERANCES

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

Thank you



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Beef Rendang, a slow roasted curry with ginger, chilli and coconut served **cucumber salad** and **basmati rice** (g)

Traditional Coq au Vin, Chicken cooked in a **red wine sauce** with **mushrooms, dauphinoise potatoes** and seasonal veg. (g)

Pan roasted Cod with a **shellfish** and **prawn Bisque**, sauteed potatoes and seasonal veg. (g)

Aubergine and **Squash Curry** with ginger, chilli served with **basmati rice** and **cucumber salad**(v)(vg)(g)

A SWEET FINISH - £9.95

Apple Crumble Cheesecake served with **cream**

Ginger Pudding served with **poached pear** and **toffee** sauce

Tiramichoux, a **choux bun** with **boozy coffee cream** drizzled with **chocolate sauce**

Cheeseboard

3 cheeses £12.50 p.p.

5 cheeses for two persons £20.50

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

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