



THE STABLES  
VAYRE HOUSE

## Spring Menu 2025

### APPETISERS

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

### THE FIRST COURSE

**Salmon Fishcakes** with a lemon butter sauce **£10.50**

**Burrata and Proscuitto Tartine** **£10.95(g\*)**

**Ardennes Pate**, onion chutney and **toasted focaccia** (g\*) **£10.25**

**Garlic Mushroom Parcels** **£10.25 (v)(vg\*)**

*(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



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**MAINS - £23.00**

**Lamb Tagine with Orange Couscous and Flat Bread (gf\*)**

**Local Pork Belly with black pudding Faggots, Colcannon, onion gravy and seasonal veg. (gf\*)**

**Pan roasted Cod with a buttered lemon sauce, sauteed potatoes and seasonal veg. (g)**

**Warming Vegetable Hotpot; topped with sliced potatoes and cheese served with seasonal veg. (v)(vg\*)(g)**

**A SWEET FINISH - £10.25**

**Rhubarb and Apple Crumble served with cream or custard (gf)**

**Chocolate and Orange Tart with boozy orange cream**

**Lemon Pavlova (gf)**

***Cheeseboard***

**3 cheeses £13.00 p.p.**

**5 cheeses for two persons £23.50**

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

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