



Starters

- ▼ **Homemade Soup of the Day** £5.50
Served with a petit pan and butter.
- ▼ **Trio of Beetroot** £6.50
With goats cheese, candied walnuts and wild rocket.
- Smoked Bacon and Chicken Liver Pâté** £7.00
Served with cranberry gel, pickled carrot ribbon, homemade crostini and red onion chutney.
- Smoked Salmon** £7.50
With homemade crostini, wild rocket, pickle and a zesty lemon sorbet.

Mains

- ▼ **Pea and Mint Risotto** £13.50
With applewood cheese, herb oil and pea shoots.
- Crab Linguini** £16.50
Served with a fresh herb oil and topped with pea shoots.
- Pan Seared Salmon** £16.00
Served with herb crushed new potatoes, crayfish, kale and a sauce vierge.
- Pan Fried Chicken Supreme** £15.50
Served with a fondant potato, seasonal vegetables and a red wine jus.
- Braised Pork Belly** £15.00
Braised with apple, orange and juniper berries, served with seasonal vegetables, mash potato and red wine jus.

Burgers

All of our burgers are served on a warm Bretzel bun with gem lettuce and fresh sliced tomato, chips and beer battered onion rings.

- The Gables Beef Burger** £14.50
With bacon and monterey jack cheese.
- Fried Chicken Burger** £14.50
With bacon and monterey jack cheese.
- ▼ **Spiced Chickpea Burger** £14.00
Served with monterey jack cheese

Side Orders

- Bowl of Chips** £4.00
- Sweet Potato Fries** £4.00
- Beer Battered Onion Rings** £4.00
- Homemade Garlic Bread** £4.00
- Garden Salad** £3.50

Grill

All of our grill dishes are served with chips, vine tomato, field mushroom and onion rings

- 8oz Rump Steak** £20.95
- 8oz Sirloin Steak** £23.95
- + Add Red Wine Jus, Peppercorn, Whisky or Blue Cheese Sauce - £2 each. +

Desserts

All of our desserts here at The Gables hotel are homemade using locally sourced products.

- Chocolate Orange Brownie** £6.50
With chantilly cream and mixed berry compote.
- Tablet Cheesecake** £6.50
With honeycomb crumb and vanilla ice cream.
- Sticky Toffee Pudding** £6.00
With butterscotch sauce and salted caramel ice cream
- Cheese Board** £10.50
Applewood cheddar, french brie, blue stilton with oatcakes, quince jelly, grapes and red onion chutney.

For advice or requests regarding allergens and dietary requirements, please speak to a member of our team who will be able to guide you through all of our dishes.