

GABLE

— LONDON —

STARTERS

BREAD & OLIVES (V) <i>Olives, artisan bread, olive oil and balsamic</i>	£3.25	MINI BAKED CAMEMBERT (V) <i>Baked Camembert with a red onion marmalade, served with toasted artisan bread</i>	£6.50
PANKO-COATED CALAMARI <i>Panko-coated squid sticks with garlic mayonnaise and lemon</i>	£5.50	CHERRY TOMATO TARTE TATIN (VG) <i>With balsamic onions, avocado and tomato salsa, and a balsamic glaze</i>	£6.00
GOAT'S CHEESE BRUSCHETTA (V) <i>Toasted artisan bread topped with goat's cheese, asparagus and red onion marmalade, garnished with pea shoots</i>	£6.25		

SANDWICHES

FISH FINGER SANDWICH <i>Crispy fish fingers with tartare sauce, accompanied with a tomato, red onion, soya beans and pea shoot garnish with lemon olive oil dressing</i>	£6.50	PESTO CHICKEN WRAP <i>Pesto-marinated chicken wrap with mixed salad, tomato, onion and Italian hard cheese, accompanied with a tomato, red onion, soya beans and pea shoot garnish with lemon olive oil dressing</i>	£6.50
TOMATO, MOZZARELLA & AVOCADO SANDWICH (V) <i>With a chive mayo, accompanied with a tomato, red onion, soya beans and pea shoot garnish with lemon olive oil dressing</i>	£6.50	PHILLY STEAK SANDWICH <i>West Country rump steak and Taw Valley mature Cheddar with mayonnaise, cos lettuce and peppers & onions, accompanied with a tomato, red onion, soya beans and pea shoot garnish with lemon olive oil dressing</i>	£9.50

MAINS

FISH AND CHIPS <i>Hand-battered cod fillet, chips, your choice of garden or mushy peas and tartare sauce</i>	£12.00	16oz RIB EYE <i>West Country sourced steak served with a grilled tomato, a grilled flat mushroom, onion bloomer and chips</i>	£23.50
10oz HORSESHOE GAMMON STEAK <i>Topped with a maple-flavour mustard and apple glaze and a free-range fried egg, served with a grilled tomato, beer-battered onion rings, button mushrooms and chips</i>	£12.00	ASPARAGUS & PEA RAVIOLI (V) <i>Glazed with a cheese, tomato and basil butter, garnished with slow-roasted tomatoes, sesame and mixed seeds and Italian hard cheese shavings</i>	£9.50
MEDITERRANEAN VEGETABLE TART (VG) <i>A crisp paprika and herb pastry case filled with tomato chutney, grilled courgette, aubergine, cherry tomatoes, red onion and mixed peppers and a chive crumble. Served with roasted baby potatoes and a fresh avocado, soya beans, tomato and crispy onion dressed mixed side salad</i>	£11.00	SALMON SALAD <i>Fresh fillet of salmon served with mixed leaves, cucumber, spring onion, avocado, peppers, soya beans, slow-roasted tomatoes, fresh tomatoes and red onion, finished with crispy onions and a lemon and olive oil dressing</i>	£12.50
HALLOUMI & ASPARAGUS SALAD (V) <i>Halloumi and asparagus on a layered salad of celery, tomato, baby gem lettuce, red onion, cucumber, spring onion, pea shoots and slow-roasted tomatoes with a lemon olive oil dressing</i>	£10.00	CHICKEN SCHNITZEL <i>Crispy coated chicken breast, topped with garlic and parsley glaze, lemon and olive oil dressed rocket leaves and chips</i>	£11.00
GRILLED LEMON SOLE <i>With asparagus, roasted baby potatoes, slow-roast tomatoes and a pesto white wine sauce</i>	£14.00	CHEESE & BACON BURGER <i>A soft glazed bun filled with iceberg lettuce, burger sauce, chopped gherkin and onion and a British beef rib steak burger topped with a burger cheese slice, honey-glazed bacon and tomato ketchup, served with fries and BBQ sauce</i>	£11.50
BUTTERMILK FRIED CHICKEN BURGER <i>A soft glazed bun filled with iceberg lettuce, mayonnaise, chopped gherkin and onion and a buttermilk chicken breast, topped with a burger cheese slice, honey-glazed bacon and garlic mayonnaise, served with fries and BBQ sauce</i>	£11.50		

SIDES

CHIPS (V)	£3.00	SEASONAL VEGETABLES (V)	£3.00
SWEET POTATO FRIES (V)	£3.50	SIDE SALAD (VG) <i>Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon and olive oil dressing</i>	£3.00

DESSERTS

APPLE PIE (V) <i>Served warm with either custard, cream, or ice cream with fresh raspberries and strawberries</i>	£4.50	VEGAN CHOCOLATE ORANGE TORTE (VG) <i>Brownie base topped with chocolate orange-style mousse and chocolate crumb, served with chocolate-flavoured sauce and vanilla non-dairy iced dessert</i>	£4.50
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DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all dishes, please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen free zones in our kitchens and it is therefore not possible to fully guarantee separation of allergens. Please inform staff of any food allergies, before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination.

We cannot guarantee that any dishes are free from nut traces.

Fish and poultry dishes may contain bones. All weights are approximate uncooked. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time.
Prices include VAT, at the current rate. All products and offers are subject to availability. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them.
As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service.
Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans.