

Desserts

A choice of tempting desserts (see board)	
from	£5.00
Cheese platter with celery & grapes	£5.00
Ice cream tubs - various flavours	£2.50

Beverages

Filter coffee (decaff coffee available) from	£1.60
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 prices include VAT at 20% - **April 2017**

Service charge is not included

Meal Deals

- Sunday May 20
Sunday Roast £18/£22
- Sunday June 22
Sunday Roast £18/£22
- Saturday June 23
A Taste of Cuba £20

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.

Cafe In 2 Direct Line booking number:
01908 280832

Café in 2

Our Chefs use 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 a busy night 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.



Starters

Chef's 'own recipe' soup	£4.20
Bread roll with butter	80p
Ciabatta with extra virgin olive oil & balsamic vinegar	£2.00
Garlic bread	£2.20
Garlic bread with mozzarella	£3.00
Marinated olives	£2.60

Warm goat's cheese and marinated artichoke £5.00 on mixed leaves topped with an olive, caper and sun-dried tomato tapenade and toasted nuts & seeds

Baked Potato

served with a crisp salad garnish	
Cheddar cheese V	£5.60
Tuna mayonnaise	£5.60
Chicken and bacon mayonnaise	£6.70

Cold platters

Chicken Caesar	£12.50
Strips of grilled chicken breast, crispy bacon, Grana Padano shavings, herb croutons and anchovies, on a clutch of torn cos lettuce and served with Caesar dressing	
Goat's Cheese and Artichoke V GF	£10.50
Warm goat's cheese and marinated artichoke on mixed leaves topped with an olive, caper and sun-dried tomato tapenade and toasted cashew nuts	

Side Dishes

Garlic bread	£2.00
Garlic bread with mozzarella	£3.00
Baked potato with butter	£3.00
Bowl of gourmet chips	£3.00
Fresh vegetables	£3.00
Fresh vegetables & new potatoes	£3.60
Mushy peas	£2.00
Petit pois with butter	£2.50
Braised rice	£3.00
Tomato & red onion salad	£3.00
Mixed salad	£3.00
Coleslaw	£2.80

Main dishes

Steak, Ale & Mushroom Pie	£13
Chunks of prime beef, Ale, and onions in a rich gravy with a light pastry crust, Served with gourmet chips or fresh vegetables and new potatoes	
Cumberland Ring Sausage and Mash	£12
Cumberland sausages from our butcher 'Woburn Country Foods', served on chive mash with red onion gravy	
Glazed Honey Pork Steak	£12.50
Fillet of Pork steak from our local butcher, marinated in soy sauce, garlic and honey grilled and served with braised rice or gourmet chips	
Haddock and Chips	£13
Deep fried fillet of haddock in a crisp Aussie style beer batter, served with tartare sauce and gourmet chips	
Malaysian Chicken Curry GF	£13
Kari Ayam Chicken Curry cooked in creamy masala sauce with potatoes and chunks of grilled chicken, served with braised rice, chapatti, raita and mango chutney	
Japanese Style Vegetarian Yaki Udon GF V	£10
Julienned Vegetables stir-fried with shitake mushroom, Tofu and Udon noodles	
Roasted Ratatouille Tart V	£11
Seasonal roasted vegetables with mozzarella cheese, served with our chef's own recipe spicy tomato & date chutney, gourmet chips or fresh vegetable with potatoes	
Spinach and Ricotta Cannelloni V	£12.50
Cannelloni filled with spinach & ricotta cheese, baked in Italian tomato sauce topped with cheese sauce, served with side salad	
Please choose side dishes to accompany your meal when placing your order.	
V	suitable for vegetarians
GF	suitable for gluten free diets
Other dishes on the menu may be suitable with minor adaptation - please ask	