



LARDER & BAKERY

house muesli; buckwheat, seeds, honey v	£7.5
peach porridge, poached peaches, coconut, goji berries, coconut, seeds vg	£7.8
granola, strawberries, pear, Greek yoghurt v	£9.2
croissant / pain au chocolat / pain au raisin v	£2.8

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup v	£13.5
berries, clotted cream, maple syrup v	£13.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£13.9

sweet potato fritters, fried St. Ewe egg, turmeric yoghurt v/gf suggested sides: bacon / salmon / feta / tomatoes	£12.8
smoked Cajun pepper stew, St. Ewe eggs, crispy christophine & okra, sourdough v suggested sides: bacon / feta / avocado / mushrooms	£14.2
smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / feta / eggs	£9.8

Gloucester Old Spot sausages	£5.2
smoked streaky Dingley Dell bacon gf	£5.5
St. Ewe eggs (poached / fried) v/gf	£4.5
crumbled feta v/gf	£4.2
grilled halloumi v/gf	£5.5
oak-smoked salmon gf	£6.2

HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v suggested sides: halloumi / feta / tomatoes	£7.9 / £12.2
oak-smoked salmon Royale; poached egg, hollandaise, muffin suggested sides: feta / avocado / tomatoes	£9.7 / £14.8
Kassler ham Benedict; poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes	£8.6 / £13.2
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin suggested sides: bacon / mushrooms / beans	£12.5

due to the nature of hollandaise, these dishes are served warm rather than hot

scrambled egg, sourdough, confit tomatoes v suggested sides: bacon / sausage / salmon / mushrooms	£9.5
full veggie; grilled halloumi, St. Ewe egg, BBQ beans, potato & smoked piquillo pepper hash, field mushroom, confit tomatoes, toast v	£15.5
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£16.2

roast field mushrooms vg/gf	£4.2
confit cherry tomatoes vg/gf	£3.8
avocado vg/gf	£4.5
BBQ beans vg/gf	£3.8
flame-grilled toast; white sourdough / brown sourdough / gluten-free / muffin vg	£3.5

PRIVATE DINING

THE STABLES ARE AVAILABLE FOR PRIVATE DINNER PARTIES, EVENTS OR MEETINGS OF UP TO 14 GUESTS

PRE-THEATRE TASTING MENUS

AVAILABLE AFTER 5.30PM FROM JANUARY

TOUR DE CARTE

£35 per guest
classic dishes to share, including our native breed côte de boeuf

GREEN LINE

£28 per guest
a selection of our plant-based favourites

100% OF SERVICE CHARGE GOES TO THE TEAM. ALWAYS HAS, ALWAYS WILL.



Charity No. 1152205

we are proud to be supporting Spread a Smile in their mission of bringing joy to children in hospitals
a discretionary 25p donation will be added to your bill

ANY ALLERGIES OR INTOLERANCES? PLEASE LET US KNOW.

TEA

ethically sourced loose leaf tea by Canton;
all at £3.8

English Breakfast / Earl Grey / Chamomile / Lychee & Rose / Chocolate Noir / Jade Green / Triple Mint

HOUSE LATTES

all at £4.6
turmeric / beetroot / matcha / chai

JUICES & SMOOTHIES

Red Juice; carrot, apple, beetroot
Gold Juice; coconut water, orange, carrot, turmeric
Single Speed; straight up apple, carrot or pineapple
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla
Goji Smoothie; acai, blueberry, banana, date, oat milk, vanilla

BLOODY MARY (FROM 10AM)

House Mary; Ketel One vodka, house spices, tomato, lemon, olives, celery, rosemary
Bloody Great Mary; Tito's vodka, house spices, clamato, agave, lime, pickled pepper

COFFEE

£5.8	our house blend from Gentlemen Baristas;	
£5.8	espresso	£3.4
£5.2	macchiato / cortado / americano	£3.9
£6.5	cappuccino / flat white / latte	£4.4
£6.5	14oz. filter coffee pot	£4.8
£12.5	mocha	£4.6
£13	alternative milks: soy / oat	