

LARDER

nouse muesii; buckwheat, seeds, noney v	£/.5
peach porridge, poached peaches, coconut, goji berries, coconut, seeds vg	£7.8
granola, strawberries, pear, Greek yoghurt v	£9.2

MALTED DEEP DISH PANCAKES

to asted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup ${\rm v}$	£13.5
berries, clotted cream, maple syrup ${}_{\!$	£13.8

smoked streaky Dingley Dell bacon,
blueberry compote, sour cream, maple syrup

HOLLANDAISE

chard Florentine; poached egg, £7.9 / £12.: buckwheat, pumpkin seeds, muffin v
des: halloumi / feta / tomatoes

oak-smoked salmon Royale;	£9.7 / £14.8
poached egg, hollandaise, muffin	
suggested sides: feta / avocado / tomatoes	

Kassler ham Benedict;	£8.6 / £13.2
poached egg, hollandaise, muffin	
suggested sides: mushrooms / tomatoes	

Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	£12.5
suggested sides: bacon / mushrooms / beans	

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

sweet potato fritters, fried St. Ewe egg, turmeric yoghurt v/gf suggested sides: bacon / salmon / feta / tomatoes

smoked Cajun pepper stew, St. Ewe eggs,	£14.2
crispy christophine & okra, sourdough v	
suggested sides: bacon / feta / avocado / mushroor	ns

smashed avocado, sourdough, dill salsa,	£9.8
chilli, coriander, seed dukkah vg	
suggested sides: hacon / salmon / feta / eggs	

scrambled egg, sourdough, confit tomatoes v £9.5 suggested sides: bacon / sausage / salmon / mushrooms

full veggie; grilled halloumi, St. Ewe egg, $$\,$ £15.5 BBQ beans, potato & smoked piquillo pepper hash, field mushroom, confit tomatoes, toast $\,^\vee$

full & proper breakfast;	£16.2
smoked streaky Dingley Dell bacon,	
Old Spot sausage, black pudding, St. Ewe egg,	
BBQ beans, field mushroom, confit tomatoes, toa	st

SIDES

£13.9

Gloucester Old Spot sausages	£5.2	roast field mushrooms vg/gf	£4.2
smoked streaky Dingley Dell bacon gf	£5.5	confit cherry tomatoes vg/gf	£3.8
St. Ewe eggs (poached / fried) v/gf	£4.5	avocado vg/gf	£4.5
crumbled feta v/gf	£4.2	BBQ beans vg/gf	£3.8
grilled halloumi v/gf	£5.5	flame-grilled toast; white sourdough / brown sourdough /	£3.5
oak-smoked salmon gf	£6.2	gluten-free / muffin vg	

PRIVATE DINING

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

MONTHLY MENU

AVAILABLE 12-3.30PM / 5.30-7.30PM

— LUNCH & PRE-THEATRE —

£28 per guest

our seasonally led, monthly-changing three course set menu, for groups of up to six guests - ask to see this month's menu

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

lear tea by Canton;	
	all at £3.8
English Breakfast / E Chamomile / Lychee Chocolate Noir / Jac Triple Mint	e & Rose /

ethically sourced loose

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

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£5.8	our house blend from Gentlemen Baristas;	
£5.8	espresso	£3.4
£5.2	macchiato / cortado /	£3.9
£6.5	americano cappuccino / flat white /	£4.4
£6.5	latte	L4.4
	14oz. filter coffee pot	£4.8
£12.5	mocha	£4.6
£13	alternative milks: soy / oat	