



THE STABLES
private dining room. hunting lodge. horsebox.
for private parties or meetings of up to 14 guests

FOR THE TABLE

nocellara olives vg/gf	£4.2
warm sourdough boule; add skewers black tahini butter / white miso butter v	£5.5
grilled flatbread; add skewers cassava, tahini, harissa vg	£8.5
artichoke dip, parmesan, flame-grilled sourdough v	£8.8

SMALL

crispy aubergine, Korean BBQ vg	£8.6
salt & pepper squid, kimchi dip	£9.8
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	£13.8
cured salumi; coppa, prosciutto di Parma, house pickles, mint yoghurt, grilled sourdough	£8.3

SHARPENERS

Masako Martini; sake, lychee, lemon, rose, mint	£12
Taittinger Brut Reserve Champagne	£16

APERITIVO HOUR

4-6pm daily | Monday-Saturday
barrel-aged cocktails | guest beers & wines

BOWLS

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COMBINE

SIDES

our skewers are great paired with our bowls or side dishes - try the chicken thigh with sweet potato or prawns with chopped salad - ask your waiter for their favourite combinations

wild rice, quinoa, spinach, roast squash, £8.4 / £13.8 broccoli, feta, apple, pomegranate, seeds v/gf	
sweet potato & courgette fritters, £9.3 / £14.7 grilled sping onions, turmeric yoghurt v/gf	
chopped salad; avocado, palm heart, £8.5 / £13.9 corn, red onion, croutons vg	
corn chowder, parmesan, £9.2 / £14.6 smoked paprika aioli, grilled sourdough	

SKEWERS / ADD-ONS

tempura broccoli, sesame glaze vg	£3.2
grilled halloumi, spring pesto v/gf	£5.5
chicken thigh, chilli, lemon gf	£6.2
spiced lamb, mint yoghurt gf	£6.5
king prawns, Aleppo pepper, fennel gf	£7.5

grilled sweet potato, horseradish cream v/gf	£6.8
flame-grilled hispi cabbage, pine nuts, pepper & pea romesco, rosemary oil vg/gf	£6.5
truffle mac & cheese, shallot rings, rocket, capers v	£9.5
mixed leaves, honey vinaigrette, parmesan gf	£5.5
chips, porcini salt vg	£5.5

PLATES

SUGGESTED WINE PAIRING

all draught beers are available in growlers
small: 1 2/3 pints large: 3 1/3 pints

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

ANY ALLERGIES OR INTOLERANCES?
PLEASE LET US KNOW.

MONTHLY SET MENU

AVAILABLE MON-FRI 12-3.30PM / MON-SAT 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

grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf	£17.2	Pinot Noir - La La Land
blackened cod, wild herb purée, shrimp verde gf	£19.8	Alvarinho - Quinta da Lixa
chicken cordon bleu, Kassler ham, Grana Padano, avocado salsa	£19.5	Zweigelt - Funkstille
braised short rib, maple pumpkin purée, chilli orange crumb	£26.6	Côtes-du-Rhône - Ferraton
ASADO GRILL		
whole miso grilled sea bass, nuoc cham, pickled cucumber gf	£24.8	Grüner Veltliner - Funkstille
minute sirloin, fried St. Ewe egg, salsa verde gf	£16.8	Cabernet Sauvignon - Morandé
400g rib eye £37.5 500g côte de boeuf £42.2		Malbec - Pachero Pereda
+ salsa verde / peppercorn / bajan pepper sauce £2.8 our East Anglian native breed beef is dry aged for at least 45 days		
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2	£14.2	Merlot - Chateau Minvielle
chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo	£15.5	Salice Salentino - Ducale

AFTER

hot chocolate brioche doughnuts, coffee caramel v ..	£7.2	Pedro Ximénez - Valdespino
honey lemon cheesecake v/gf	£6.7	Sauternes - Château Delmond
matcha baked alaska, coconut cake, pomegranate (for two) v/gf	£9.8	Oloroso - Valdespino
plant-based pavlova, coconut cream, passion fruit vg/gf	£7.5	Viognier Gran Reserva - Indomita



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