

PRE-DRINKS

- Masako Martini;  
sake, lychee, lemon, rose, mint

£12
- Right on Thyme;  
Champagne, thyme-infused Lillet Blanc,  
coconut, lemon

£12.5

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



NEW TO OUR MENU?  
Treat it however you like.

Between two, we suggest 3-4 small plates, small bowls or skewers to share, followed by your own main course.

THE STABLES

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

DRAUGHT BEER GROWLERS

all draught beers are available in growlers  
small: 1 ½ pints | large: 3 ½ pints

APERITIVO HOUR

4-6pm every day  
barrel-aged cocktails, guest beers & wines

FOR THE TABLE

- nocellara olives vg/gf

£4.8
- sourdough boule,  
black tahini or white miso butter v

£6.5
- grilled za’atar pita,  
whipped paneer v or smoked tarama

£7.8
- artichoke dip, grilled sourdough v

£9

£8 our small plates are perfect for sharing £10 ask the team for their recommendations £12+

- devilled whitebait,  
miso mayo
- grilled artichokes,  
whipped tofu, dill salsa,  
seed dukkah vg/gf
- tempura broccoli,  
sesame glaze vg
- Scottish scallop,  
parsnip purée, saffron cream, caviar gf
- chicken livers,  
puffed parmesan potato,  
truffle, red onion gravy
- aged gouda croquettes,  
honey mustard v
- confit duck leg,  
olive, tomato & parsley relish gf

£14.5
- salt & szechuan pepper squid,  
chilli, ginger, garlic,  
miso mayo

£12.9
- buttermilk chicken wings,  
mezcal BBQ

£12.5

BRUNCH  
UNTIL 3PM

- smashed avocado & king prawns,  
sourdough, dill salsa, chilli, seed dukkah

£14.5
- malted waffles & maple syrup;  
berries, clotted cream v

£14.8
- smoked streaky Dingley Dell bacon,  
blueberry compote, sour cream

£14.2
- buttermilk chicken, hot honey butter

£15.5

BOWLS & SKEWERS

our skewers are great paired with bowls (starter/main sizes) - try chicken with wild rice, or prawns with sweetcorn fritters

- chopped salad 2.0; napa cabbage, kohlrabi, avocado,  
carrot, celery, green caesar gf (vegan dressing available)

£9.2 / £14.5
- wild rice & quinoa; spinach, roast squash, broccoli,  
apple, feta, pomegranate, seeds v/gf

£9.5 / £15
- sweetcorn fritters, mixed leaves, yellow pepper sauce vg

£9.4 / £14.8
- rigatoni, kale pesto, asparagus, courgette, parmesan v

£9.5 / £15
- SKEWERS
- chicken gizzards, parmesan gf

£2.8
- grilled halloumi, kale pesto v/gf

£5.5
- Aleppo pepper king prawns gf

£7.8
- lemon pepper chicken thigh gf

£7.2

MAINS

- grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg  
+ king prawns £6  
suggested wine pairing: Grüner Veltliner - Funkstille

£17.5
- Hampshire rainbow trout, clams, peas, crème fraîche, caviar gf  
suggested wine pairing: Chardonnay - Trinity Hill

£22
- bone-in chicken schnitzel, sauce vierge  
suggested wine pairing: Pinot Noir - La La Land

£21.8
- minute sirloin, fried St. Ewe egg, salsa verde gf  
suggested wine pairing: Cabernet Sauvignon - Morandé

£16.8
- braised pork daube, smoked pancetta, orange, green sauce gf  
suggested wine pairing: Rioja Reserva - Bodegas LAN

£26
- soul burger; beef patty, smoked cheddar, jerk quince mayo,  
pink pickled onion + smoked streaky Dingley Dell bacon £2

£15.5
- chicken bun; buttermilk chicken, Comté, pickled carrots,  
gherkin, tomato, chipotle mayo

£15.8

- whole grilled miso sea bass,  
pickled cucumber, nuoc cham gf  
£25.5  
suggested wine pairing:  
Chenin Blanc - Liberty Fairtrade

rum-battered haddock & chips,  
bean salad, bone broth curry, bacon tartare  
£22.8  
suggested wine pairing:  
Sauvignon Blanc - Holdaway Estate
- + Aleppo pepper king prawns

£6

- 380g New York strip gf  
East Anglian, aged for 56 days  
£36.5  
suggested wine pairing:  
Côtes-du-Rhône - Ferraton

New York strip tagliata,  
rocket, parmesan, herb dressing gf  
£37.8  
suggested wine pairing:  
Salice Salentino Riserva - Ducale
- + salsa verde / peppercorn / Bajan pepper sauce

£2.8

SIDES

- braised kale & edamame,  
chilli, sesame vg/gf

£5.2
- grilled sweet potato,  
horseradish cream, cabbage v/gf

£6.8
- truffle mac & cheese,  
crispy rocket & capers, shallot rings v

£9.5
- mixed leaves,  
honey vinaigrette, parmesan gf

£5.5
- chips, porcini salt vg

£5.8
- tomato & onion salad v/gf

£5.8
- creamed corn v/gf

£5.5
- avocado salsa vg/gf

£5.5

AFTER

- hot honeycomb brioche  
doughnuts v  
suggested pairing:  
Valdespino ‘Sol. 1842’ Oloroso

£6.8
- chocolate & banana cake,  
hot fudge, vanilla ice cream v  
suggested pairing:  
Valdespino ‘El Canadao’ Pedro Ximénez

£8.7
- orange & saffron cheesecake,  
orange sauce v/gf  
suggested pairing:  
Tokaji Oremus Aszú 3 Puttonyos

£8.8
- mango & passion fruit pavlova,  
chilli, coconut cream vg/gf  
suggested pairing:  
Maculan Dindarello

£8.5

ANY ALLERGIES OR  
INTOLERANCES?  
PLEASE LET US KNOW.

OUR SISTER RESTAURANTS

Riding House Bloomsbury - 1 Brunswick Centre, WC1N 1AF  
Rail House Victoria - 8 Sir Simon Milton Square, SW1E 5DJ



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