



LARDER & BAKERY

house muesli; buckwheat, seeds, honey	£7.5
peach porridge, poached peaches, coconut, goji berries, seeds	£7.8
granola, strawberries, pear, Greek yoghurt	£9.2
açaï, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds	£11.5
croissant / pain au chocolat / pain au raisin	£3.5

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut cream, banana, white chocolate, banana-infused maple syrup	£13.7
berries, clotted cream, maple syrup	£14.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£14.2

HOLLANDAISE

smashed avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin	£7.9 / £12.2
suggested sides: halloumi / feta / tomatoes	
oak-smoked salmon Royale; poached egg, hollandaise, muffin	£9.7 / £14.8
suggested sides: feta / avocado / tomatoes	
Kassler ham Benedict; poached egg, hollandaise, muffin	£8.6 / £13.2
suggested sides: mushrooms / tomatoes	
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	£14.5
suggested sides: bacon / mushrooms / beans	

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

sweetcorn fritters, fried St. Ewe egg, pink pickled onions, yellow pepper sauce	£12.8
suggested sides: bacon / salmon / feta / tomatoes	
smoked Cajun shakshuka, St. Ewe eggs, crispy christophine & okra, sourdough	£14.2
suggested sides: bacon / feta / avocado / mushrooms	
smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah	£9.8
suggested sides: bacon / salmon / feta / eggs	

scrambled egg, flame-grilled sourdough	£8.5
suggested sides: bacon / sausage / salmon / tomatoes	
full veggie; grilled halloumi, St. Ewe egg, avocado salsa, sweetcorn fritter, BBQ beans, roast field mushroom, roast tomato, toast	£15.8
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£16.8

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

roast field mushrooms	£4.2
roast tomatoes	£3.8
BBQ beans	£3.8
flame-grilled toast: white sourdough	£3.5
brown sourdough	
gluten-free	
English muffin	

PRIVATE DINING

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

SET MENU

AVAILABLE MON-FRI LUNCH & MON-SAT DINNER

PRE & POST SHOW £25

- artichoke & parmesan dip, grilled sourdough
- minute sirloin, fried St. Ewe egg, sauce vierge
- grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita
- hot honeycomb brioche doughnuts

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 / pumpkin spiced chai

JUICES & SMOOTHIES

- Valencia orange juice; freshly squeezed in house
- Single Speed; straight up apple, carrot or pineapple
- Red Juice; carrot, apple, beetroot
- Gold Juice; coconut water, orange, carrot, turmeric
- Green Juice; spinach, apple, pineapple, coconut
- 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

- our house blend from Jampot;
- espresso
- macchiato / cortado / americano
- cappuccino / flat white / latte
- 14oz. filter coffee pot
- mocha
- alternative milks: soy / oat / coconut