

SET MENUS

Peak Season Set Menu;
monthly-changing specials | £28 for 3 courses
available every lunch & dinner service

Pre-Theatre Menu;
£25 for 3 courses | £22 for 2 courses
available every dinner service

APERITIVO HOUR

£6.5 house aperitivi | £8.5 barrel-aged classics
£5-7 guest wines | £5 pints
4-6pm Monday to Friday



SATURDAY BRUNCH

House Mary;
Finlandia vodka, house spices, tomato juice,
lemon, olives, celery, rosemary £12.5

Bloody Great Mary;
Finlandia vodka, house spices, clamato, guindilla peppers,
lime, agave, olives, celery, rosemary £13.8

Lychee & Rose Bellini; prosecco, lychee, rose £12.8

Elderflower & Peach Bellini (non-alc); Wild Idol Sparkling White, peach, elderflower £12.5

rosemary focaccia vg/h	£3.8
tempura broccoli , sesame glaze vg	£8.5
sticky ginger aubergine , coconut miso vg/gf/h	£8.8
aged gouda croquettes , honey mustard v/h	£11
hot-smoked salmon Royale; poached eggs, burnt lemon hollandaise, bottarga, muffin h	£16.5
prosciutto & 'nduja Benedict; poached eggs, 'nduja hollandaise, muffin ho	£15.2
dry-aged Burgerdict; poached egg, special hollandaise, tomato, muffin	£14.5
due to the nature of hollandaise, these dishes are served warm rather than hot	
full veggie; grilled halloumi, St. Ewe egg, avocado salsa, pumpkin bake, roast field mushroom, roast tomato, BBQ beans, toast v/h	£16.5
English breakfast; St. Ewe egg, smoked streaky Dingley Dell bacon, Old Spot sausage, BBQ beans, toast ho (vegan bacon & sausage available)	£12.8
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, roast tomato, roast field mushroom, BBQ beans, toast ho (vegan bacon & sausage available)	£16.8

**100% OF OUR DISCRETIONARY
SERVICE CHARGE GOES TO THE TEAM.**

pumpkin bakes, corn, lime & chilli coconut yoghurt, pink pickled onion, crispy squash, seeds vg + fried/poached egg £2.5 / + streaky bacon £4	£13.8
CBA sandwich; soft-shell crab tempura, smoked streaky Dingley Dell bacon, avocado, black garlic ponzu aioli, brioche	£17.5
Brook Street lamb kofta, herb pita, smoked garlic aioli, pine nuts h + fried/poached egg £2.5	£13.8
smashed avocado on sourdough, dill salsa, chilli, coriander, seed dukkah vg/h + fried/poached egg £2.5 / + streaky bacon £4 + oak-smoked salmon £4.2 / + hollandaise £3.5	£11.5
truffle chilli fried eggs, charred corn, crème fraîche, toasted sourdough v/h + streaky bacon £4 / + oak-smoked salmon £4.2	£11.8
parmesan & chive scrambled eggs, toasted sourdough h + streaky bacon £4 / + oak-smoked salmon £4.2	£10.5

BOTTOMLESS

Brunch: Off To The Races;
three courses & free-flowing drinks | from £45
every weekend & bank holiday

Nights: Pour Decisions in Victoria;
free-flowing cocktails, wine & beer | £28
available every dinner service

EVENTS & PARTIES

from the Sharing Table in the hustle and bustle
of the restaurant, to private use of The Courtyard,
to full venue hire for 200 guests

açai bowl, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds vg/gf/h	£11.5
malted deep dish pancakes; berries, clotted cream, maple syrup v/h or smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup ho	£15.5
cinnamon french toast; buttermilk fried chicken, chipotle hollandaise h or torched peach, mascarpone, basil, peach maple v/h	£15.8
hot sticky toffee brioche doughnuts v/h	3 for £7.5 / 5 for £12
invisible cookie; help us support our charity partner, Spread a Smile, in their mission of bringing joy to children in hospitals	£2.5



Charity No. 1152205

LUNCH PLATES

rigatoni , kale pesto, asparagus, courgette, parmesan, chilli v	£14.5
flame-grilled chicken , sticky jerk, bone jus, charred lime gf	£19.5
Dingley Dell pork chop , crispy plantain, suya butter, roast garlic miso gf	£22
dry-aged Longhorn minute sirloin , fried St. Ewe egg, XO butter gf	£17.8
double smash burger; 2 x 70g smashed beef patties, smoked cheddar, jerk quince mayo, pink pickled onion, cream bun £15.5 + fried egg £2.5 / + streaky bacon £2	

chips, sesame salt vg/h	£5.8	St. Ewe eggs (poached / fried) v/gf	£4.8	hollandaise; classic v/gf / 'nduja gf / burnt lemon v/gf / special v/gf / chipotle v/gf	£3.5
mixed leaves, honey vinaigrette, parmesan gf	£5.5	St. Ewe eggs (scrambled) v/gf	£5.5	toast;	£3.2
Gloucester Old Spot sausages	£5.2	roast field mushrooms vg/gf	£4.2	white or brown sourdough vg / grilled pita vg / muffin vg / gluten-free vg/gf	
smoked streaky Dingley Dell bacon gf	£5.8	roast plum vine tomatoes vg/gf	£3.8	vegan streaky bacon vg/gf	£4.5
salmon (oak-smoked / hot-smoked) gf	£6.2	avocado (sliced / salsa) vg/gf	£4.8	vegan bratwurst vg/gf	£4.5
grilled halloumi v/gf	£5.5	house BBQ beans vg/gf	£4.2		

v - vegetarian / vg - vegan / gf - gluten-free / h - halal / ho - can be made halal (ask to see separate halal menu)
our kitchen is nut free, though we cannot guarantee the absence of traces in some ingredients - see QR for other allergens

**ANY ALLERGIES OR INTOLERANCES?
SCAN THE QR & LET US KNOW.**

