

## PRE-DRINKS

<b>Masako Martini;</b> sake, lychee, lemon, rose, mint	£12
<b>Right on Thyme;</b> Champagne, thyme-infused Lillet Blanc, coconut, lemon	£12.5

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



## THE STABLES

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

## DRAUGHT BEER GROWLERS

all draught beers are available in growlers

small: 1 2/3 pints  
large: 3 1/3 pints

## APERITIVO HOUR

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

## FOR THE TABLE

£7 our small plates are perfect for sharing    £8 ask the team for their recommendations    £9+

<b>rosemary &amp; olive oil focaccia</b> vg £3.5	<b>tempura broccoli,</b> sesame glaze vg	<b>crab cake,</b> lemongrass butter sauce	<b>salt &amp; szechuan pepper squid,</b> chilli, ginger, garlic, miso mayo £9
<b>nocellara olives</b> vg/gf £4.8	<b>braised kidneys,</b> shallots, garlic, toasted brioche	<b>beef shin empanadas,</b> manchego	<b>steamed clams &amp; mussels,</b> lemongrass & coconut broth, garlic sourdough £12.5
<b>sourdough boule,</b> black tahini or white miso butter v £6	<b>autumn bread &amp; runner beans,</b> peas, tahini labneh, toasted sourdough vg	<b>aged gouda croquettes,</b> honey mustard v	<b>baked taleggio,</b> chilli, honey, focaccia crisp £11
<b>artichoke &amp; parmesan dip,</b> flame-grilled sourdough v £8.8			

## BRUNCH WAFFLES

baked fresh until 3.30pm with the same  
malted batter as our famous deep-dish pancakes

### malted waffles & maple syrup;

berries, clotted cream v	£14.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream	£14.2
butter milk chicken, hot honey butter	£15.5

## BOWLS & SKEWERS

our skewers are great paired with bowls (starter/main sizes) - try the chicken with wild rice, or the halloumi with lentils

<b>chopped salad;</b> avocado, palm hearts, corn, peas, red onion, croutons vg	£9.2 / £14.5
<b>sweetcorn fritters,</b> mixed leaves, yellow pepper sauce vg	£9.5 / £15
<b>wild rice &amp; quinoa;</b> spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£9.4 / £14.8
<b>puy lentil stew,</b> aubergine, vegan sour cream, urfa chilli vg/gf	£9.5 / £15

### SKEWERS

<b>chicken gizzards,</b> parmesan gf	£2.8
<b>grilled halloumi,</b> kale pesto v/gf	£5.5
<b>Aleppo pepper king prawns</b> gf	£7.8
<b>lemon pepper chicken thigh</b> gf	£7.2

## MAINS

<b>grilled squash yellow curry,</b> courgettes, kidney beans, bean sprouts, seeds, Thai basil, coconut rice vg/gf + king prawns £6 suggested wine pairing: Alvarinho - Quinta da Lixa	£17.5
<b>cod loin,</b> parmesan cream, sun-dried tomato, spinach gf suggested wine pairing: Chardonnay - Trinity Hill	£19.5
<b>bone-in chicken schnitzel,</b> creamed wild mushrooms suggested wine pairing: Zweigelt - Funkstille	£21.8
<b>minute sirloin,</b> fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.5
<b>roast lamb,</b> sticky baked rice, yellow peppers gf suggested wine pairing: Pinot Noir - La La Land	£26
<b>soul burger;</b> beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2	£15.5
<b>chicken bun;</b> buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo	£15.8

<b>whole grilled miso sea bass,</b> pickled cucumber, nuoc cham gf £23.5 suggested wine pairing: Grüner Veltliner - Funkstille	<b>rum-battered haddock &amp; chips,</b> bean salad, bone broth curry, bacon tartare £22.8 suggested wine pairing: Sauvignon Blanc - Holdaway Estate
+ Aleppo pepper king prawns £6	

<b>380g New York strip</b> gf East Anglian, aged for 56 days £36.5 suggested wine pairing: Côtes-du-Rhône - Ferraton	<b>New York strip tagliata,</b> rocket, parmesan, herb dressing gf £37.8 suggested wine pairing: Salice Salentino Riserva - Ducale
+ salsa verde / peppercorn / Bajan pepper sauce £2.8	

## SIDES

<b>pak choi,</b> edamame, chilli, sesame vg/gf	£4.2	<b>grilled sweet potato,</b> horseradish cream, cabbage v/gf	£6.8
<b>truffle mac &amp; cheese,</b> crispy rocket & capers, shallot rings v	£9.5	<b>mixed leaves,</b> honey vinaigrette, parmesan gf	£5.5
<b>chips,</b> porcini salt vg	£5.5	<b>avocado salsa</b> vg/gf	£4.5
<b>coconut rice</b> vg/gf	£4.2	<b>roast tomatoes</b> vg/gf	£3.8

## AFTER

<b>honeycomb doughnuts,</b> hot toffee v suggested pairing: Valdespino 'Sol. 1842' Oloroso	£6.8	<b>milk chocolate cheesecake,</b> orange cream v suggested pairing: Tokaji Oremus Aszú 3 Puttonyos	£8.2
<b>mango &amp; passion fruit eclair,</b> oat & honey crumb v suggested pairing: Maculan Dindarello	£7.7	<b>black forest pavlova,</b> coconut cream vg/gf suggested pairing: Valdespino 'El Canadao' Pedro Ximénez	£7.5

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



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