

PRE-DRINKS

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

£13.5

Brockman's Aviator;
Brockman's gin, violet, lavender,
rose, lime

£13.5

Elderflower & Peach Bellini; (non-alc)
Wild Idol sparkling, peach, elderflower

£12.5



NEW TO OUR MENU?
Treat it however you like.
Between two, we suggest 3-4 small plates,
followed by your own larger plate or bowl & skewer.

BRUNCH
UNTIL 3PM

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

£15.5

cinnamon french toast;
buttermilk fried chicken,
chipotle hollandaise
or
torched peach, mascarpone,
basil, peach maple v

£15.8

FOR THE TABLE

nocellara olives vg/gf £5.5 sourdough boule; black tahini or white miso butter v £6.8

£8	our small plates are perfect for sharing	£10	ask the team for their recommendations	£12+
burnt miso aubergine, garlic labneh, coriander oil, seeds, pomegranate vg/gf	chilli cheese & cauliflower croquettes, roast garlic aioli v	soft shell crab tempura, black garlic ponzu aioli	£12	
smoked mackerel croquettes, apple ketchup & slaw	ox tongue pastrami, celeriac remoulade gf	crispy pork belly, XO sauce gf	£12.4	
tempura broccoli, sesame glaze vg	hot artichoke & parmesan dip, grilled sourdough v	Brook Street lamb kofta, smoked garlic aioli, pink pickled onions, pine nuts, grilled pita	£12.7	
whipped paneer, grilled za'atar pita v	smoked cod roe, grilled za'atar pita	salt & szechuan pepper squid, chilli, miso mayo	£13.5	

BOWLS & SKEWERS

our skewers are great paired with bowls - try chicken with wild rice, or prawns with courgette fritters

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

£13.5

wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, seeds,
pomegranate, herb dressing v/gf

£14.2

courgette & corn fritters, beet hummus, feta, herbs v

£13.5

corn chowder, parmesan, paprika aioli, grilled sourdough v

£13.8

SKEWERS

chicken gizzards, parmesan gf

£2.8

grilled halloumi, kale pesto v/gf

£6.5

Aleppo pepper king prawns gf

£7.8

lemon pepper chicken thigh gf

£7.5

LARGER PLATES

grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg + king prawns £6 suggested wine pairing: Viognier Gran Reserva - Indómita	£17.8	bone-in chicken schnitzel, wild mushroom ragout, tarragon crème fraîche suggested wine pairing: Zweigelt - Funkstille	£22.8	dry-aged Longhorn minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£17.5
miso cod, smoked celeriac, pickled girolles, sake-braised leeks suggested wine pairing: Chardonnay - Indómita	£23.5	roast lamb, spiced squash, harissa jus, squash crisps gf suggested wine pairing: Pinot Noir - La La Land	£24.7	380g New York strip gf East Anglian - aged for 56 days suggested wine pairing: Côtes-du-Rhône - Ferraton	£42
whole grilled sea bass, pickled cucumber, nuoc cham gf + king prawns £6 suggested wine pairing: Chenin Blanc - Liberty Freetrade	£26.5	soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2 suggested wine pairing: Syrah - Cremele Recas	£15.5	New York strip tagliata, rocket, parmesan, herb dressing gf suggested wine pairing: Salice Salentino Riserva - Ducale	£43.5
rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare suggested wine pairing: Sauvignon Blanc - Holdaway Estate	£23.8	chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo suggested wine pairing: Grüner Veltliner - Funkstille	£15.8	MONTHLY SET MENU £28 for three courses ask to see this month's peak-season menu	

SIDES

braised kale & edamame, chilli, ginger, black sesame vg/gf	£6.4	grilled sweet potato, horseradish cream v/gf	£6.8	mixed leaves, honey vinaigrette, parmesan gf	£5.5
charred king cabbage, caesar, anchovies, bacon, parmesan gf	£6.8	truffle mac & cheese, crispy shallots & capers v	£9.5	avocado salsa vg/gf	£4.8
		chips, sesame salt vg	£5.8	creamed corn v/gf	£5.5

ANY ALLERGIES?
SCAN THE QR &
LET US KNOW.

THE STABLES

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

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

APERITIVO HOUR

4-6pm daily
cocktails, guest beers & wine