

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



DINNER

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.

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 Stables,
to full venue hire for 165 guests

TO START

Masako Martini; sake, lychee, lemon, rose, mint £13.5

nocellara olives vg/gf £5.5

sourdough boule; white miso butter or XO butter v £6.8

£8+

our small plates are perfect for sharing

£10+

ask the team for their recommendations

£12+

tempura broccoli, sesame glaze vg £8.5

sticky ginger aubergine, coconut miso vg £8.8

fried chicken oysters,
XO mayo, crispy garlic £9.5

hot artichoke & parmesan dip, grilled sourdough v £10

aged gouda croquettes, honey mustard balsamic v £11

hot-smoked salmon flatbread,
dill & caper aioli, caviar £11.5

soft shell crab tempura, black garlic ponzu aioli £12.5

salt & szechuan pepper squid, chilli, miso mayo £13.5

Brook Street lamb kofta, smoked garlic aioli,
pink pickled onions, pine nuts, grilled pita £13.8

MAINS

LARGE DISHES

CUTS FROM THE GRILL

...are always best with something...

ON THE SIDE

chargrilled celeriac, £17.8
grilled spring onions, truffle white bean velouté,
crispy capers, chive oil vg/gf
+ Aleppo pepper king prawns £6
suggested wine pairing: Chardonnay - Cramele Recaş

North Sea cod loin, £23.5
parmesan cream, sun-dried tomato, spinach gf
+ Aleppo pepper king prawns £6
suggested wine pairing: Petit Chablis - Domaine Hamelin

rum-battered haddock & chips, £23.8
bean salad, bone broth curry, bacon tartare
suggested wine pairing: Sauvignon Blanc - Holdaway Estate

stewed lamb shoulder, £27.5
anchovy & parmesan dumplings, spring greens,
salsa verde
suggested wine pairing: Chianti DOCG - Le Chiantigiane

dry-aged Longhorn minute sirloin, £17.8
fried St. Ewe egg, XO butter gf
suggested wine pairing: Cabernet Sauvignon - Morandé

flame-grilled chicken, £19.5
sticky jerk, bone jus, charred lime gf
suggested wine pairing: Grüner Veltliner - Funkstille

Dingley Dell pork chop, £22
crispy plantain, suya butter, roast garlic miso gf
suggested wine pairing: Pinot Noir - La La Land

380g New York strip gf £43.5
East Anglian - aged for 56 days
suggested wine pairing: Malbec - Manos Negras

whole grilled sea bass, £27.5
pickled cucumber, nuoc cham gf
suggested wine pairing: Chenin Blanc - Liberty Freetrade

grilled za'atar pita vg £3.2

braised kale & edamame, £6.4
chilli, ginger, black sesame vg/gf

charred king cabbage wedge caesar, £6.8
bacon, anchovies, parmesan gf

grilled sweet potato, £6.8
horseradish cream v/gf

truffle mac & cheese, £9.5
crispy shallots & capers v

chips, sesame salt vg £5.8

creamed corn v/gf £5.5

mixed leaves, honey vinaigrette, parmesan gf £5.5

BOWLS & SKEWERS

pair your bowl with a skewer

rigatoni, kale pesto, asparagus, £14.5
courgette, parmesan, chilli v

wild rice & quinoa; spinach, £14.2
roast squash, broccoli, apple,
feta, seeds, pomegranate,
herb dressing v/gf

SKEWERS FROM THE GRILL

grilled halloumi, kale pesto v/gf £7.3

Aleppo pepper king prawns gf £8.8

lemon pepper chicken thigh gf £8.5

SANDWICHES

soul burger; £15.5
beef patty, smoked cheddar,
jerk quince mayo, pink pickled onion
+ smoked streaky Dingley Dell bacon £2

chicken bun; £15.8
buttermilk chicken, Comté, pickled carrots,
gherkin, tomato, chipotle mayo

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



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

AFTER

hot sticky toffee v £7.5 (3) / £12 (5)
brioche doughnuts

milk chocolate fondant, £9.5
crème fraîche v

lemon & elderflower cake, £9.5
clotted cream v

rhubarb & coconut pavlova vg/gf £9.2

invisible cookie; £2.5
help us support our
charity partner, Spread
a Smile, in their mission
of bringing joy to
children in hospitals



Charity No. 1152205