

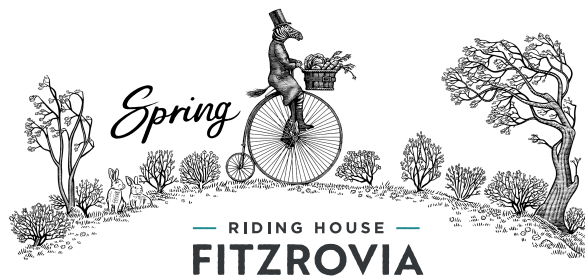
## SET MENUS

**Peak Season Pasta;**  
ask for our monthly-changing special  
available every lunch & dinner service

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

## 4-6 HAPPY HOUR

£4-6 | 4-6pm  
classic cocktails, beer, wine & shooters  
Monday to Saturday



## 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;**  
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;** 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

**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

### CUTS FROM THE GRILL

...are always best with something...

### ON THE SIDE

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

**flame-grilled half 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