

PRE-DRINKS

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

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



NEW TO OUR MENU?
Treat it however you like.

Between two, we suggest 3-4 small plates, small bowls or skewers to share, followed by your own main course.

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

DRAUGHT BEER GROWLERS
all draught beers are available in growlers
small: 1 ½ pints | large: 3 ½ pints

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

FOR THE TABLE

nocellara olives vg/gf	£4.8
sourdough boule, black tahini or white miso butter v	£6.5
grilled za'atar pita, whipped paneer v or smoked tarama	£7.8
hot artichoke & parmesan dip, flame-grilled sourdough v	£9

£8 our small plates are perfect for sharing £10 ask the team for their recommendations £12+

devilled whitebait, miso mayo
chicken livers, puffed parmesan potato, truffle, red onion gravy
tempura broccoli, sesame glaze vg

Scottish scallop, parsnip purée, saffron cream, caviar gf
grilled artichokes, whipped tofu, dill salsa, seed dukkah vg/gf
aged gouda croquettes, honey mustard v

lamb chop, green chutney gf £12 ea.
salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo £12.9
buttermilk chicken wings, mezcal BBQ £12.5

BRUNCH UNTIL 3PM

smashed avocado & king prawns, sourdough, dill salsa, chilli, seed dukkah	£14.5
malted waffles & maple syrup; berries, clotted cream v	£14.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream	£14.2
buttermilk chicken, hot honey butter	£15.5

BOWLS & SKEWERS

our skewers are great paired with bowls (starter/main sizes) - try chicken with wild rice, or prawns with sweetcorn fritters

chopped salad 2.0; napa cabbage, kohlrabi, avocado, carrot, celery, green caesar gf (vegan dressing available)	£9.2 / £14.5
wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£9.5 / £15
sweetcorn fritters, mixed leaves, yellow pepper sauce vg	£9.4 / £14.8
rigatoni, kale pesto, asparagus, courgette, parmesan, chilli v	£9.5 / £15

SKEWERS

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

MAINS

grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg + king prawns £6 suggested wine pairing: Grüner Veltliner - Funkstille	£17.5
Hampshire rainbow trout, clams, peas, crème fraîche, caviar gf suggested wine pairing: Chardonnay - Trinity Hill	£22
bone-in chicken schnitzel, sauce vierge suggested wine pairing: Zweigelt - Funkstille	£21.8
minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.8
confit duck leg, borlotti bean stew, tomato & olive relish gf suggested wine pairing: Pinot Noir - La La Land	£22
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2	£15.5
chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo	£15.8

whole grilled miso sea bass, pickled cucumber, nuoc cham gf £25.5 suggested wine pairing: Chenin Blanc - Liberty Fairtrade	rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare £22.8 suggested wine pairing: Sauvignon Blanc - Holdaway Estate
+ Aleppo pepper king prawns £6	

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

SIDES

braised kale & edamame, chilli, sesame vg/gf	£5.2	grilled sweet potato, horseradish cream, cabbage v/gf	£6.8
truffle mac & cheese, crispy rocket & capers, shallot rings v	£9.5	mixed leaves, honey vinaigrette, parmesan gf	£5.5
chips, porcini salt vg	£5.8	tomato & onion salad v/gf	£5.8
creamed corn v/gf	£5.5	avocado salsa vg/gf	£5.5

AFTER

cinnamon brioche doughnuts, hot toffee v suggested pairing: Valdespino 'Sol. 1842' Oloroso	£6.8	baked mango cheesecake, passion fruit v/gf suggested pairing: Tokaji Oremus Aszú 3 Puttonyos	£8.8
iced banana parfait, dark chocolate v/gf suggested pairing: Valdespino 'El Canadao' Pedro Ximénez	£8.7	lemon curd pavlova, coconut cream, berries vg/gf suggested pairing: Maculan Dindarello	£8.5

ANY ALLERGIES?
SCAN THE QR &
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