

## 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.



## 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

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

<b>nocellara olives</b> vg/gf	£4.8
<b>sourdough boule,</b> black tahini or white miso butter v	£6.5
<b>grilled za'atar pita</b>	£7.8
whipped paneer v or smoked tarama	
<b>artichoke dip,</b> grilled sourdough v	£9

<b>smoked winter squash,</b> tahini labneh, seeds, sumac vg/gf
<b>braised kidneys,</b> white wine, shallots, garlic, toasted brioche
<b>tempura broccoli,</b> sesame glaze vg

<b>smoked barbary duck,</b> pickled dates, pomegranate, rocket, anise, balsamic gf
<b>aged gouda croquettes,</b> honey mustard v
<b>Scottish scallop,</b> parsnip purée, saffron cream, caviar gf

<b>baked taleggio,</b> chilli, honey, focaccia crisp	£12
<b>salt &amp; szechuan pepper squid,</b> chilli, ginger, garlic, miso mayo	£12.8
<b>beetroot-cured gravadlax,</b> shredded sprouts, apple, mustard, lavosh crackers	£13.5

## BRUNCH WAFFLES

baked fresh until 3pm 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
buttermilk 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 cauliflower,</b> green tahini, cassava, kale, olive verde vg/gf + king prawns £6 suggested wine pairing: Pinot Noir - La La Land	£17.5
<b>cod loin,</b> parmesan cream, sun-dried tomato, spinach gf suggested wine pairing: Chardonnay - Trinity Hill	£21
<b>bone-in chicken schnitzel,</b> sauce vierge suggested wine pairing: Zweigelt - Funkstille	£21.8
<b>minute sirloin,</b> fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.8
<b>roast lamb,</b> sticky baked rice, yellow peppers gf suggested wine pairing: Pinot Noir - Jean-Claude Boisset	£28
<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 £25.5 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>braised kale &amp; edamame,</b> chilli, sesame vg/gf	£5.2	<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	£5.8	<b>creamed corn</b> v/gf	£5.5
<b>roast tomatoes</b> vg/gf	£3.8	<b>avocado salsa</b> vg/gf	£5.5

<b>hot sticky toffee brioche</b> <b>doughnuts</b> v suggested pairing: Valdespino 'Sol. 1842' Oloroso	£6.8	<b>milk chocolate cheesecake,</b> orange cream v suggested pairing: Tokaji Oremus Aszú 3 Puttonyos	£8.8
<b>rum baba,</b> blackberries, mascarpone v suggested pairing: Maculan Dindarello	£8.7	<b>black forest pavlova,</b> chocolate coconut cream vg/gf suggested pairing: Valdespino 'El Canadao' Pedro Ximénez	£8.5

## AFTER

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