

# WEEKDAY BREAKFAST

£13.5

£11.5

£10.3 / £16.5

£9.5 / £15.2

£14.5

£15.5

£15.8

house muesli; £7. buckwheat, seeds, berries, honey v	courgette fritters, beet hummus, corn, feta, tempura herbs v + fried/poached egg £2.5 / + grilled halloumi £3.8
peach porridge, poached peaches, coconut, goji, seeds vg	
<b>granola,</b> £9. strawberries, pear, Greek yoghurt v	
açai bowl, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v	hot-smoked salmon Royale; £10.3 /
croissant / pain au chocolat / pain au raisin v £3.	poached eggs, burnt lemon hollandaise,
	prosciutto & 'nduja Benedict; £9.5 / poached eggs, 'nduja hollandaise, muffin
truffle chilli fried eggs, £11. charred corn, crème fraîche, toasted sourdough v + streaky bacon £4 / + oak-smoked salmon £4.2	dry-aged Burgerdict; poached egg, special hollandaise, tomato, muffin
parmesan & chive scrambled eggs, £10. toasted sourdough + streaky bacon £4 / + oak-smoked salmon £4.2	due to the nature of hollandaise, these dishes are served warm rather than hot
full & proper breakfast; £16. smoked streaky Dingley Dell bacon, Old Spot sausage black pudding, St. Ewe egg, roast field mushroom, roast tomato, BBQ beans, toast	malted deep dish pancakes; berries, clotted cream, maple syrup v or
full veggie; £16. grilled halloumi, St. Ewe egg, courgette fritter,	smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup
avocado salsa, roast field mushroom, roast tomato, BBQ beans, toast v	<b>cinnamon french toast;</b> torched peach, mascarpone, basil, peach maple v
Clausector Old Spat aguagas	

Gloucester Old Spot sausages	£5.2	roast field mushrooms vg/gf	£4.2
smoked streaky Dingley Dell bacon gf	£5.8	roast plum vine tomatoes vg/gf	£3.8
salmon (oak-smoked / hot-smoked) gf	£6.2	house BBQ beans vg/gf	£4.2
grilled halloumi v/gf	£5.5	hollandaise;	
St. Ewe eggs (poached / fried) v/gf	£4.8	classic v/gf / 'nduja gf / burnt lemon v/gf / special v/gf / chipotle v/gf	
St. Ewe eggs (scrambled) v/gf	£5.5	toast; white or brown sourdough vg / grilled pita vg /	, £4
avocado (sliced / salsa) vg/gf	£4.8	muffin vg / gluten-free vg/gf	

### PRIVATE DINING

THE STABLES ARE AVAILABLE FOR PRIVATE DINNER PARTIES, EVENTS OR **MEETINGS OF UP TO 14 GUESTS** 

## MONTHLY SET MENU

AVAILABLE MON-FRI LUNCH & MON-SAT DINNER

### THREE COURSES FOR £28

our monthly-changing menu, showcasing peak season produce

dishes available individually, or as part of a three course set menu, perfect for pre- or post-show dining

> see the board outside, or ask reception to find out more

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



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

**ANY ALLERGIES?** SCAN THE QR & LET US KNOW.



# TEA

ethically sourced loose leaf tea by Canton;

English Breakfast / Earl Grey / Chamomile / Lychee & Rose / Chocolate Noir / Jade Green / Triple Mint

### **HOUSE LATTES**

all at £4.6

turmeric / beetroot / matcha / classic or pumpkin spiced chai (Chai by Mira)

### JUICES & SMOOTHIES

Valencia orange juice; freshly squeezed in house Single Speed; your choice of straight up apple, carrot or pineapple Red Juice; carrot, apple, beetroot Gold Juice; coconut water, orange, carrot, turmeric Green Juice; spinach, apple, pineapple, coconut Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut, vanilla Goji Smoothie; acai, blueberry, banana, date, oat milk, vanilla

### **BLOODY MARY (FROM 10AM)**

House Mary; Finlandia vodka, house spices, tomato, lemon, olives, celery, rosemary Bloody Great Mary; Finlandia vodka, house spices, clamato, agave, lime, pickled pepper

# COFFEE

£5.5	our house blend from Jampot;	
£5.8	espresso	£3.4
£6.3		67.0
£6.3	macchiato / cortado / americano	£3.9
£6.3	cappuccino / flat white /	£4.4
£7.2	latte	L4.4
£7.2	14oz. filter coffee pot	£4.8
	mocha	£4.6
£12.5 £13	alternative milks: soy / oat / coconut	