

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



WEEKDAY BREAKFAST

house muesli; buckwheat, seeds, berries, honey v/gf	£7.5
peach porridge, poached peaches, coconut, goji, seeds vg/gf	£7.8
granola, strawberries, pear, Greek yoghurt v/gf	£9.2
açaí bowl, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v/gf	£11.5
hot-smoked salmon Royale; poached eggs, burnt lemon hollandaise, bottarga, muffin	£10.3 / £16.5
prosciutto & 'nduja Benedict; poached eggs, 'nduja hollandaise, muffin	£9.5 / £15.2
dry-aged Burgerdict; poached egg, special hollandaise, tomato, muffin	£14.5

due to the nature of hollandaise,
these dishes are served warm rather than hot

pumpkin bakes, corn, lime & chilli coconut yoghurt, pink pickled onion, crispy squash, seeds vg + fried/poached egg £2.5 / + streaky bacon £4	£13.8
truffle chilli fried eggs, charred corn, crème fraîche, toasted sourdough v + streaky bacon £4 / + oak-smoked salmon £4.2	£11.8
parmesan & chive scrambled eggs, toasted sourdough + streaky bacon £4 / + oak-smoked salmon £4.2	£10.5
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, roast tomato, roast field mushroom, BBQ beans, toast (vegan bacon & sausage available)	£16.8
full veggie; grilled halloumi, St. Ewe egg, pumpkin bake, avocado salsa, roast field mushroom, roast tomato, BBQ beans, toast v	£16.5
smashed avocado on sourdough, dill salsa, chilli, coriander, seed dukkah vg + fried/poached egg £2.5 / + streaky bacon £4 + oak-smoked salmon £4.2 / + hollandaise £3.5	£11.5

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

bakery: croissant v / pain au chocolat v / pain au raisin v	£3.5
malted deep dish pancakes; berries, clotted cream, maple syrup v or smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£15.5
cinnamon french toast; torched peach, mascarpone, basil, peach maple v	£15.8
invisible cookie; help us support our charity partner, Spread a Smile, in their mission of bringing joy to children in hospitals	£2.5



Charity No. 1152205

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



Gloucester Old Spot sausages	£5.2
smoked streaky Dingley Dell bacon gf	£5.8
salmon (oak-smoked / hot-smoked) gf	£6.2
grilled halloumi v/gf	£5.5
avocado (sliced / salsa) vg/gf	£4.8
house BBQ beans vg/gf	£4.2

St. Ewe eggs (poached / fried) v/gf	£4.8
St. Ewe eggs (scrambled) v/gf	£5.5
roast field mushrooms vg/gf	£4.2
roast plum vine tomatoes vg/gf	£3.8

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

hollandaise; classic v/gf / 'nduja gf / burnt lemon v/gf / special v/gf / chipotle v/gf	£3.5
toast; white or brown sourdough vg / grilled pita vg / muffin vg / gluten-free vg/gf	£3.2
vegan streaky bacon vg/gf	£4.5
vegan bratwurst vg/gf	£4.5

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)
ginger & pineapple shot £2

JUICES & SMOOTHIES

freshly squeezed orange juice
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 water
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut milk, vanilla
Goji Smoothie; goji, açai, blueberry, banana, date, oat milk, vanilla

BLOODY MARY (FROM 10AM)

House Mary; Finlandia vodka, house spices, tomato, lemon, olives, celery, rosemary £12.5
Bloody Great Mary; Finlandia vodka, house spices, clamato, agave, lime, pickled pepper £13

COFFEE

our house blend from Jampot;
espresso £3.4
macchiato / cortado /
americano £3.9
cappuccino / flat white /
latte £4.4
14oz. filter coffee pot £4.8
bon bon flat white £4.5
(with condensed milk)
mocha £4.6
alternative milks:
soy / oat / coconut