



WEEKDAY BREAKFAST

house muesli; buckwheat, seeds, berries, honey v	£7.5	courgette fritters, beet hummus, corn, feta, fresh herbs v/gf + fried/poached egg £2.5 / + grilled halloumi £3.8	£13.5
peach porridge, poached peaches, coconut, goji, seeds vg	£7.8	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
granola, strawberries, pear, Greek yoghurt v	£9.2		
açaí bowl, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v	£11.5		
croissant / pain au chocolat / pain au raisin v	£3.5	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
truffle chilli fried eggs, charred corn, crème fraîche, toasted sourdough v + streaky bacon £4 / + oak-smoked salmon £4.2	£11.8	dry-aged Burgerdict; poached egg, special hollandaise, tomato, muffin	£14.5
parmesan & chive scrambled eggs, toasted sourdough + streaky bacon £4 / + oak-smoked salmon £4.2	£10.5	due to the nature of hollandaise, these dishes are served warm rather than hot	
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	malted deep dish pancakes; berries, clotted cream, maple syrup v or smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£15.5
full veggie; grilled halloumi, St. Ewe egg, courgette fritter, avocado salsa, roast field mushroom, roast tomato, BBQ beans, toast v	£16.5	cinnamon french toast; torched peach, mascarpone, basil, peach maple v	£15.8

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; classic v/gf / ‘nduja gf / burnt lemon v/gf / special v/gf / chipotle v/gf	£3.5
St. Ewe eggs (poached / fried) v/gf	£4.8		
St. Ewe eggs (scrambled) v/gf	£5.5	toast; white or brown sourdough vg / grilled pita vg / muffin vg / gluten-free vg/gf	£4
avocado (sliced / salsa) vg/gf	£4.8		

PRIVATE DINING

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

CHRISTMAS SET MENU

AVAILABLE MON-FRI LUNCH & MON-SAT DINNER
FROM 1ST DECEMBER

THREE COURSES FOR £45

hot artichoke & parmesan dip,
grilled sourdough v

roast turkey & all the trimmings,
apple & herb stuffing, port gravy

hot sticky toffee
brioche doughnuts v

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

Charity No. 1152205



we are proud to support Spread a
Smile in their mission of bringing
joy to children in hospitals - find
out more at spreadasmile.org

ANY ALLERGIES?
SCAN THE QR &
LET US KNOW.



TEA

all at £3.8
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
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 macchiato / cortado / £3.9
americano
£6.3 cappuccino / flat white / £4.4
latte
£6.3 14oz. filter coffee pot £4.8
£7.2 bon bon flat white £4.5
(with condensed milk)
£7.2 mocha £4.6
alternative milks:
soy / oat / coconut