



## WEEKDAY BREAKFAST

house muesli; buckwheat, seeds, berries, honey <b>v</b>	£7.5	courgette fritters, beet hummus, corn, feta, fresh herbs <b>v/gf</b> + fried/poached egg £2.5 / + grilled halloumi £3.8	£13.5
peach porridge, poached peaches, coconut, goji, seeds <b>vg</b>	£7.8	smashed avocado on sourdough, dill salsa, chilli, coriander, seed dukkah <b>vg</b> + fried/poached egg £2.5 / + streaky bacon £4 + oak-smoked salmon £4.2 / + hollandaise £3.5	£11.5
granola, strawberries, pear, Greek yoghurt <b>v</b>	£9.2		
açaí bowl, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds <b>v</b>	£11.5		
croissant / pain au chocolat / pain au raisin <b>v</b>	£3.5		
truffle chilli fried eggs, charred corn, crème fraîche, toasted sourdough <b>v</b> + streaky bacon £4 / + oak-smoked salmon £4.2	£11.8	hot-smoked salmon Royale; poached eggs, burnt lemon hollandaise, bottarga, muffin	£10.3 / £16.5
parmesan & chive scrambled eggs, toasted sourdough + streaky bacon £4 / + oak-smoked salmon £4.2	£10.5	prosciutto & 'nduja Benedict; poached eggs, 'nduja hollandaise, muffin	£9.5 / £15.2
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	dry-aged Burgerdict; poached egg, special hollandaise, tomato, muffin	£14.5
full veggie; grilled halloumi, St. Ewe egg, courgette fritter, avocado salsa, roast field mushroom, roast tomato, BBQ beans, toast <b>v</b>	£16.5	due to the nature of hollandaise, these dishes are served warm rather than hot	
		malted deep dish pancakes; berries, clotted cream, maple syrup <b>v</b> or smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£15.5
		cinnamon french toast; torched peach, mascarpone, basil, peach maple <b>v</b>	£15.8

Gloucester Old Spot sausages	£5.2	avocado (sliced / salsa) <b>v/gf</b>	£4.8
smoked streaky Dingley Dell bacon <b>gf</b>	£5.8	roast field mushrooms <b>v/gf</b>	£4.2
salmon (oak-smoked / hot-smoked) <b>gf</b>	£6.2	roast plum vine tomatoes <b>v/gf</b>	£3.8
grilled halloumi <b>v/gf</b>	£5.5	house BBQ beans <b>v/gf</b>	£4.2
St. Ewe eggs (poached / fried) <b>v/gf</b>	£4.8	hollandaise; classic <b>v/gf</b> / 'nduja <b>gf</b> / burnt lemon <b>v/gf</b> / special <b>v/gf</b> / chipotle <b>v/gf</b>	£3.5
St. Ewe eggs (scrambled) <b>v/gf</b>	£5.5		
vegan streaky bacon <b>vg/gf</b>	£4.5	toast; white or brown sourdough <b>vg</b> / grilled pita <b>vg</b> / muffin <b>vg</b> / gluten-free <b>vg/gf</b>	£4
vegan bratwurst <b>vg/gf</b>	£4.5		

### 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, açaí, 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 (with condensed milk)	£4.5
mocha	£4.6
alternative milks: soy / oat / coconut	

ANY ALLERGIES?  
SCAN THE QR &  
LET US KNOW.



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### 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.