



WEEKDAY BREAKFAST

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

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

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.

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](https://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