MARYS

House Mary; £12.5 East London vodka, house spices, tomato juice, lemon, olives, celery, rosemary

Bloody Great Mary; £13 East London vodka, house spices, clamato juice, lime, agave, guindilla peppers, olives, celery, rosemary



THE STABLES

private dining room. hunting lodge. horsebox. for private parties or meetings of up to 14 guests

LARDER

açai, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v	£11.5
fresh fruit carpaccio; pineapple, watermelon, kiwi, blackberries, strawberries, grapes, coconut yoghurt vg/gf	£12
continental plate; manchego, taleggio, Kassler ham, grapes, focaccia crisp	£12.8
HOLLANDAISE	
smashed avocado & chard Florentine; poached eggs, hollandaise, buckwheat, pumpkin seeds, muffin v	£12.8
oak-smoked salmon Royale; poached eggs, hollandaise, muffin	£15.5
Kassler ham Benedict; poached eggs, hollandaise, muffin	£14.2
scallop & smoked bacon Billingsgate; hollandaise, muffin	£16.7
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	£14.5
due to the nature of hollandaise,	

these dishes are served warm rather than hot

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut cream, banana, white chocolate, banana-infused maple syrup v	£13.7
berries, berry compote, clotted cream, maple syrup v	£15.5
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£14.2
buttermilk chicken, hot honey butter	£15.8

		SIDES
Old Spot sausages	£5.2	truffle mac & cheese, shallot rings,
smoked streaky Dingley Dell bacon gf	£5.8	crispy capers v
		grilled halloumi v/gf
oak-smoked salmon gf	£6.2	toast:
roast field mushrooms vg/gf	£4.2	white sourdough, brown sourdough, gluten-free.
roast tomatoes vg/gf	£3.8	English muffin vg

£9.5	St. Ewe eggs v/gf (poached / fried)	£4.8
£5.5	avocado vg/gf (sliced / salsa)	£4.8
£4	BBQ beans vg/gf	£4.2
	chips, sesame salt vg	£5.8
	mixed leaves, parmesan gf	£5.5

BELLINIS

Lychee & Rose Bellini;	£12.8
prosecco, lychee, rose	

Elderflower & Peach Bellini (non-alc); £12.5 Wild Idol Sparkling White, peach, elderflower

MAINS FROM 12

whole grilled miso sea bass, pickled cucumber, nuoc cham gf £26.5

suggested wine pairing: Grüner Veltliner - Funkstille

rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare £23.5 suggested wine pairing: Sauvignon Blanc - Holdaway Estate

> 380g New York strip gf East Anglian, aged for 56 days £37.8 suggested wine pairing: Côtes-du-Rhône - Ferraton

New York strip tagliata, rocket, parmesan, herb dressing gf £38.5 suggested wine pairing: Provence rosé - Grand Bauquière

— SUNDAY SOUL ROASTS — AVAILABLE EVERY SUNDAY FROM 12 -

WHEN THEY'RE GONE. THEY'RE GONE

slow-roast pork shoulder, Yorkshire pudding, pineapple chutney, sour cream dip £22

pimento-marinated chicken, Yorkshire pudding, pineapple chutney, sour cream dip £23.5

45 day aged sirloin, Yorkshire puddings, horseradish cream £28.8

truffled portobello & sweet potato Wellington, porcini cream v £19.5

all served with: roast new potatoes | glazed carrots creamed corn | minted peas | port gravy

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





Charity No. 1152205

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

SHARING SNACKS TO START

grilled za'atar pita whipped paneer v or smoked tarama	£8.5
tempura broccoli, sesame glaze vg	£8
BRUNCH CLASSICS	
courgette & corn fritters, beet hummus, feta, tempura herbs v	£13.5
suggested sides: eggs / bacon / avocado	
smoked Cajun shakshuka, St. Ewe eggs, grilled sourdough v suggested sides: bacon / mushrooms / tomatoes	£14.8
dry-aged Longhorn minute sirloin, fried St. Ewe egg, salsa verde gf	£17.5
bone-in chicken schnitzel, Dingley Dell bacon, black pudding, fried St. Ewe egg, green sauce	£22.5
full veggie; grilled halloumi, St. Ewe egg, avocado salsa,	£16.5
courgette fritter, BBQ beans, roast field mushroc roast tomato, toast v	νm,
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg,	£16.8
BBQ beans, roast field mushroom, roast tomato,	toast
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2 / + avocado salsa £2 / + St. Ewe egg £2	£15.5

ON TOAST

smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / eggs	£11.5
mushrooms, poached St. Ewe egg, ciabatta v suggested sides: bacon / sausage / halloumi	£11.8
scrambled St. Ewe eggs, grilled sourdough v suggested sides: bacon / sausage / salmon / tomato	£9.5 es