

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

BELLINIS		
Lychee & Rose Bellini;	£12.8	
prosecco, lychee, rose		
Elderflower & Peach Bellini (non-alc);	£12.5	
Wild Idol Sparkling White, peach, elderflower		

SHARING SNACKS TO START		
grilled za'atar pita	£8.5	
whipped paneer v or smoked tarama		
tempura broccoli, sesame glaze	£8	vg

BRUNCH CLASSICS		
sweetcorn fritters, fried St. Ewe egg,	£13.5	
pink pickled onions, yellow pepper sauce v		
suggested sides: bacon / mushrooms / tomatoes		
smoked Cajun shakshuka, St. Ewe eggs,	£14.8	
grilled sourdough v		
suggested sides: bacon / mushrooms / tomatoes		
minute sirloin, fried St. Ewe egg, salsa verde	£17.5	gf
bone-in chicken schnitzel, Dingley Dell bacon,	£22.5	
black pudding, fried St. Ewe egg, green sauce		
full veggie;	£16.5	
grilled halloumi, St. Ewe egg, avocado salsa,		
sweetcorn fritter, BBQ beans, roast field mushroom,		
roast tomato, toast v		
full & proper breakfast;	£16.8	
smoked streaky Dingley Dell bacon,		
Old Spot sausage, black pudding, St. Ewe egg,		
BBQ beans, roast field mushroom,		
roast tomato, toast		
soul burger; beef patty, smoked cheddar,	£15.5	
jerk quince mayo, pink pickled onion		
+ smoked streaky Dingley Dell bacon £2 /		
+ avocado salsa £2 / + St. Ewe egg £2		

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

LARDER		
açaï, Greek yoghurt, mango pearls, banana,	£11.5	
blackberries, strawberries, chia & poppy seeds v		
fresh fruit carpaccio; pineapple,	£12	
watermelon, kiwi, blackberries, strawberries,		
grapes, coconut yoghurt vg/gf		
continental plate; manchego, taleggio,	£12.8	
Kassler ham, grapes, focaccia crisp		

HOLLANDAISE		
smashed avocado & chard Florentine;	£12.8	
poached eggs, hollandaise, buckwheat,		
pumpkin seeds, muffin v		
suggested sides: bacon / halloumi / tomatoes		
oak-smoked salmon Royale;	£15.5	
poached eggs, hollandaise, muffin		
suggested sides: avocado / mushrooms / tomatoes		
Kassler ham Benedict;	£14.2	
poached eggs, hollandaise, muffin		
suggested sides: mushrooms / tomatoes		
Burgerdict;	£14.5	
poached egg, dry-aged beef patty,		
special hollandaise, tomato, muffin		
suggested sides: bacon / mushrooms / beans		

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

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

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.

ANY ALLERGIES?
SCAN THE QR &
LET US KNOW.



SIDES					
Old Spot sausages	£5.2	truffle mac & cheese,	£9.5	St. Ewe eggs v/gf	£4.8
smoked streaky		shallot rings,		(poached / fried)	
Dingley Dell bacon gf		crispy capers v			
oak-smoked salmon	£6.2	grilled halloumi	£5.5	avocado vg/gf	£4.8
		v/gf		(sliced / salsa)	
roast field	£4.2	toast;	£4	BBQ beans vg/gf	£4.2
mushrooms vg/gf		white sourdough,		chips, sesame salt vg	
		brown sourdough,		£5.8	
		gluten-free,			
roast tomatoes	£3.8	English muffin	vg	mixed leaves, parmesan	£5.5
		vg		gf	



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