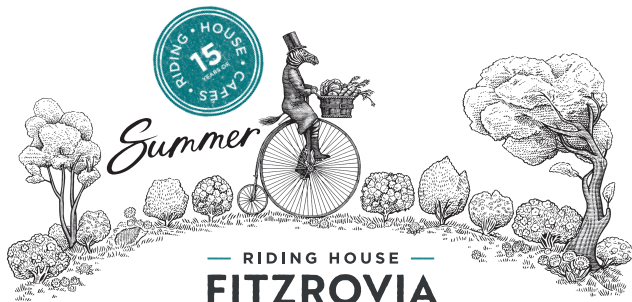


4-6 Happy Hour

£4-6 | 4-6pm
classic cocktails, beer, wine & shooters
Monday to Saturday



Events & Parties

up to 165 guests
from the Sharing Table in the middle of the action,
to private use of The Stables, to full venue hire

SATURDAY BRUNCH

House Mary;
Finlandia vodka, house spices, tomato juice,
lemon, olives, celery, rosemary 14

Bloody Great Mary;
Finlandia vodka, house spices, clamato, guindilla peppers,
lime, agave, olives, celery, rosemary 14.5

Lychee & Rose Bellini; prosecco, lychee, rose £14 Elderflower & Peach Bellini (non-alc); Wild Idol Sparkling White, peach, elderflower 12.5

sticky ginger aubergine, coconut miso vg/gf/h 9
tempura broccoli, sesame glaze vg 9
three cheese croquettes, pickled cucumber v/gf/h 11.5

pumpkin bakes, 14.5
corn, lime & chilli coconut yoghurt, pink pickled onion,
crispy squash, seeds vg
+ fried/poached egg 2.5 / + streaky bacon 4

CBA sandwich; 17.5
soft-shell crab tempura, smoked streaky Dingley
Dell bacon, avocado, black garlic ponzu aioli, brioche

kedgeree, 16
rice, curry, flaked smoked haddock,
poached St. Ewe egg, mango chutney gf/h

smashed avocado on sourdough, 13
dill salsa, chilli, coriander, seed dukkah vg/h
+ fried/poached egg 2.5 / + streaky bacon 4
+ oak-smoked salmon 4 / + roast tomato 2
+ Old Spot sausage 3 / + hollandaise 4

truffle chilli fried eggs, 13
charred corn, crème fraîche, toasted sourdough v/h
+ streaky bacon 4 / + oak-smoked salmon 4
+ Old Spot sausage 3 / + roast tomato 2

parmesan & chive scrambled eggs, 12
toasted sourdough h
+ streaky bacon 4 / + oak-smoked salmon 4
+ Old Spot sausage 3 / + roast tomato 2

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

full veggie; 17
grilled halloumi, St. Ewe egg, avocado salsa,
pumpkin bake, roast field mushroom,
roast tomato, BBQ beans, toast v/h

full & proper breakfast; 18
smoked streaky Dingley Dell bacon, Old Spot sausage,
St. Ewe egg, roast tomato, roast field mushroom,
BBQ beans, toast ho (vegan bacon & sausage available)

hot-smoked salmon Royale; 17
poached eggs, burnt lemon hollandaise,
bottarga, muffin h

prosciutto & 'nduja Benedict; 16
poached eggs, 'nduja hollandaise, muffin ho

dry-aged Burgerdict; 15
poached egg, special hollandaise, tomato, muffin

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

açai bowl, 12
Greek yoghurt, mango pearls, banana,
blackberries, strawberries, chia & poppy seeds v/gf/h

malTED deep dish pancakes; 17
berries, clotted cream, maple syrup v/h
or
smoked streaky Dingley Dell bacon,
blueberry compote, sour cream, maple syrup ho

cinnamon french toast; 17
buttermilk fried chicken, chipotle hollandaise h
or
torched peach, mascarpone, basil, peach maple v/h

hot sticky toffee 3 for 7.5 / 5 for 12
brioche doughnuts v/h

invisible cookie; 1.5
help us support our
charity partner, Spread
a Smile, in their mission
of bringing joy to
children in hospitals



Charity No. 1152205

LUNCH PLATES

rigatoni, kale pesto, asparagus, courgette, peas, parmesan, chilli v/h 15

flame-grilled half chicken, sticky jerk, bone jus, charred lime gf/h 19.5

Dingley Dell pork chop, crispy plantain, suya butter, roast garlic miso gf 22

dry-aged Longhorn minute sirloin, fried St. Ewe egg, XO butter gf 17.5

soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion 16
+ fried egg 2 / + streaky bacon 2

chips, sesame salt vg/h 6
mixed leaves, honey vinaigrette, parmesan gf 6
Gloucester Old Spot sausages 6
smoked streaky Dingley Dell bacon gf 6
salmon (oak-smoked / hot-smoked) gf 6
grilled halloumi v/gf 5

St. Ewe eggs (poached / fried) v/gf 4.5
St. Ewe eggs (scrambled) v/gf 5
roast field mushrooms vg/gf 5
roast plum vine tomatoes vg/gf 4
avocado (sliced / salsa) vg/gf 4.5
house BBQ beans vg/gf 4

hollandaise; 4
classic v/gf / 'nduja gf / burnt lemon v/gf /
special v/gf / chipotle v/gf
toast; 4
white or brown sourdough vg / grilled pita vg /
muffin vg / gluten-free vg/gf
vegan streaky bacon vg/gf 5
vegan bratwurst vg/gf 5

v - vegetarian / vg - vegan / gf - gluten-free / h - halal / ho - can be made halal (ask to see separate halal menu)
our kitchen is nut free, though we cannot guarantee the absence of traces in some ingredients - see QR for other allergens

ANY ALLERGIES OR INTOLERANCES?
SCAN THE QR & LET US KNOW.

