

SET MENUS

Peak Season Pasta;
ask for our monthly-changing special
available every lunch & dinner service

Pre-Theatre Menu;
£25 for 3 courses | £22 for 2 courses
available every dinner service

4-6 HAPPY HOUR

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



SUNDAY BRUNCH

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

Bloody Great Mary;
Finlandia vodka, house spices, clamato, guindilla peppers,
lime, agave, olives, celery, rosemary £13.8

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

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

tempura broccoli, sesame glaze **vg** £8.5
sticky ginger aubergine, coconut miso **vg/gf/h** £8.8
aged gouda croquettes, honey mustard **v/h** £11

pumpkin bakes, £13.8
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

Brook Street lamb kofta, £13.8
herb pita, smoked garlic aioli, pine nuts **h**
+ fried/poached egg £2.5

smashed avocado on sourdough, £11.5
dill salsa, chilli, coriander, seed dukkah **vg/h**
+ fried/poached egg £2.5 / + streaky bacon £4
+ oak-smoked salmon £4.2 / + hollandaise £3.5

truffle chilli fried eggs, £11.8
charred corn, crème fraîche, toasted sourdough **v/h**
+ streaky bacon £4 / + oak-smoked salmon £4.2

parmesan & chive scrambled eggs, £10.5
toasted sourdough **h**
+ streaky bacon £4 / + oak-smoked salmon £4.2

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

BOTTOMLESS

Brunch: Off To The Races;
three courses & free-flowing drinks | from £45
every weekend & bank holiday

Nights: Pour Decisions;
free-flowing cocktails, wine & beer | £28
available every dinner service

EVENTS & PARTIES

from the Sharing Table in the hustle and bustle
of the restaurant, to private use of The Stables,
to full venue hire for 165 guests

full veggie; £16.5
grilled halloumi, St. Ewe egg, avocado salsa,
pumpkin bake, roast field mushroom,
roast tomato, BBQ beans, toast **v/h**

full & proper breakfast; £16.8
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; £16.5
poached eggs, burnt lemon hollandaise,
bottarga, muffin **h**

prosciutto & 'nduja Benedict; £15.2
poached eggs, 'nduja hollandaise, muffin **ho**

dry-aged Burgerdict; £14.5
poached egg, special hollandaise, tomato, muffin

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

açai bowl, £11.5
Greek yoghurt, mango pearls, banana,
blackberries, strawberries, chia & poppy seeds **vg/gf/h**

malted deep dish pancakes; £15.5
berries, clotted cream, maple syrup **v/h**
or
smoked streaky Dingley Dell bacon,
blueberry compote, sour cream, maple syrup **ho**

cinnamon french toast; £15.8
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; £2.5
help us support our
charity partner, Spread
a Smile, in their mission
of bringing joy to
children in hospitals



Charity No. 1152205

SUNDAY SOUL ROASTS

FROM 12 - WHEN THEY'RE GONE, THEY'RE GONE

slow-roast pork shoulder, Yorkshire pudding, pineapple chutney, sour cream dip £23.8

pimento-marinated chicken, Yorkshire pudding, pineapple chutney, sour cream dip **h** £26

45 day aged sirloin, Yorkshire pudding, horseradish cream £32.5

acorn squash & sage pithivier, velouté, aged balsamic **v/h** (vg option) £21

all served with: roast new potatoes | glazed carrots | creamed corn | greens | gravy

chips, sesame salt **vg/h** £5.8
mixed leaves, honey vinaigrette, parmesan **gf** £5.5
Gloucester Old Spot sausages £5.2
smoked streaky Dingley Dell bacon **gf** £5.8
salmon (oak-smoked / hot-smoked) **gf** £6.2
grilled halloumi **v/gf** £5.5

St. Ewe eggs (poached / fried) **v/gf** £4.8
St. Ewe eggs (scrambled) **v/gf** £5.5
roast field mushrooms **vg/gf** £4.2
roast plum vine tomatoes **vg/gf** £3.8
avocado (sliced / salsa) **vg/gf** £4.5
house BBQ beans **vg/gf** £4.2

hollandaise; £3.5
classic **v/gf** / 'nduja **gf** / burnt lemon **v/gf** /
special **v/gf** / chipotle **v/gf**
toast; £3.2
white or brown sourdough **vg** / grilled pita **vg** /
muffin **vg** / gluten-free **vg/gf**
vegan streaky bacon **vg/gf** £4.5
vegan bratwurst **vg/gf** £4.5

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.

