

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

SUNDAY 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	full veggie;	17	açai bowl,	12
tempura broccoli, sesame glaze vg	9	grilled halloumi, St. Ewe egg, avocado salsa, pumpkin bake, roast field mushroom, roast tomato, BBQ beans, toast v/h		Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v/gf/h	
three cheese croquettes, pickled cucumber v/gf/h	11.5	full & proper breakfast;	18	malTED deep dish pancakes;	17
		smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, roast tomato, roast field mushroom, BBQ beans, toast ho (vegan bacon & sausage available)		berries, clotted cream, maple syrup v/h or smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup ho	
pumpkin bakes,	14.5			cinnamon french toast;	17
corn, lime & chilli coconut yoghurt, pink pickled onion, crispy squash, seeds vg + fried/poached egg 2.5 / + streaky bacon 4		hot-smoked salmon Royale;	17	buttermilk fried chicken, chipotle hollandaise h or torched peach, mascarpone, basil, peach maple v/h	
CBA sandwich;	17.5	poached eggs, burnt lemon hollandaise, bottarga, muffin h		hot sticky toffee	3 for 7.5 / 5 for 12
soft-shell crab tempura, smoked streaky Dingley Dell bacon, avocado, black garlic ponzu aioli, brioche		prosciutto & ‘nduja Benedict;	16	brioche doughnuts v/h	
kedgeree,	16	poached eggs, ‘nduja hollandaise, muffin ho		invisible cookie;	1.5
rice, curry, flaked smoked haddock, poached St. Ewe egg, mango chutney gf/h		dry-aged Burgerdict;	15	help us support our charity partner, Spread a Smile, in their mission of bringing joy to children in hospitals	
smashed avocado on sourdough,	13	poached egg, special hollandaise, tomato, muffin			
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.

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

SUNDAY SOUL ROASTS
FROM 12 - WHEN THEY'RE GONE, THEY'RE GONE

- slow-roast pork shoulder, Yorkshire pudding, pineapple chutney, sour cream dip 25
- pimento-marinated chicken, Yorkshire pudding, pineapple chutney, sour cream dip h 28
- 45 day aged sirloin, Yorkshire pudding, horseradish cream 35
- acorn squash & sage pithivier, velouté, aged balsamic v/h (vg option) 24

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

chips, sesame salt vg/h	6	St. Ewe eggs (poached / fried) v/gf	4.5	hollandaise;	4
mixed leaves, honey vinaigrette, parmesan gf	6	St. Ewe eggs (scrambled) v/gf	5	classic v/gf / ‘nduja gf / burnt lemon v/gf / special v/gf / chipotle v/gf	
Gloucester Old Spot sausages	6	roast field mushrooms vg/gf	5	toast;	4
smoked streaky Dingley Dell bacon gf	6	roast plum vine tomatoes vg/gf	4	white or brown sourdough vg / grilled pita vg / muffin vg / gluten-free vg/gf	
salmon (oak-smoked / hot-smoked) gf	6	avocado (sliced / salsa) vg/gf	4.5	vegan streaky bacon vg/gf	5
grilled halloumi v/gf	5	house BBQ beans vg/gf	4	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.

