

SET MENUS

Peak Season Set Menu;
monthly-changing specials | £28 for 3 courses
available every lunch & dinner service

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

APERITIVO HOUR

£6.5 house aperitivi | £8.5 barrel-aged classics
£5-7 guest wines | £5 pints
4-6pm Monday to Friday



SATURDAY 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.**

BOTTOMLESS

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

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

EVENTS & PARTIES

from a large table in the hustle and bustle
of the restaurant, to private use of our
upstairs bar, to full venue hire for 250 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

LUNCH PLATES

rigatoni, kale pesto, asparagus, courgette, parmesan, chilli *v/h* £14.5

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

Dingley Dell pork chop, crispy plantain, sua butter, roast garlic miso *gf* £22

dry-aged Longhorn minute sirloin, fried St. Ewe egg, XO butter *gf* £17.8

soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion £15.5
+ fried egg £2.5 / + streaky bacon £2

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.**

