

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, corn, lime & chilli coconut yoghurt, pink pickled onion, crispy squash, seeds vg + fried/poached egg £2.5 / + streaky bacon £4	£13.8
CBA sandwich; soft-shell crab tempura, smoked streaky Dingley Dell bacon, avocado, black garlic ponzu aioli, brioche	£17.5
Brook Street lamb kofta, herb pita, smoked garlic aioli, pine nuts h + fried/poached egg £2.5	£13.8
smashed avocado on sourdough, dill salsa, chilli, coriander, seed dukkah vg/h + fried/poached egg £2.5 / + streaky bacon £4 + oak-smoked salmon £4.2 / + hollandaise £3.5	£11.5
truffle chilli fried eggs, charred corn, crème fraîche, toasted sourdough v/h + streaky bacon £4 / + oak-smoked salmon £4.2	£11.8
parmesan & chive scrambled eggs, toasted sourdough h + streaky bacon £4 / + oak-smoked salmon £4.2	£10.5

**100% OF OUR DISCRETIONARY
SERVICE CHARGE GOES TO THE TEAM.**

full veggie; grilled halloumi, St. Ewe egg, avocado salsa, pumpkin bake, roast field mushroom, roast tomato, BBQ beans, toast v/h	£16.5
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, roast tomato, roast field mushroom, BBQ beans, toast ho (vegan bacon & sausage available)	£16.8
hot-smoked salmon Royale; poached eggs, burnt lemon hollandaise, bottarga, muffin h	£16.5
prosciutto & 'nduja Benedict; poached eggs, 'nduja hollandaise, muffin ho	£15.2
dry-aged Burgerdict; poached egg, special hollandaise, tomato, muffin	£14.5

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

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 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

açai bowl, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds vg/gf/h	£11.5
malted deep dish pancakes; berries, clotted cream, maple syrup v/h or smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup ho	£15.5
cinnamon french toast; buttermilk fried chicken, chipotle hollandaise h or torched peach, mascarpone, basil, peach maple v/h	£15.8
hot sticky toffee brioche doughnuts v/h	3 for £7.5 / 5 for £12
invisible cookie; help us support our charity partner, Spread a Smile, in their mission of bringing joy to children in hospitals	£2.5



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	St. Ewe eggs (poached / fried) vg/gf	£4.8	hollandaise; classic vg/gf / 'nduja gf / burnt lemon v/gf / special v/gf / chipotle v/gf	£3.5
mixed leaves, honey vinaigrette, parmesan gf	£5.5	St. Ewe eggs (scrambled) vg/gf	£5.5	toast;	£3.2
Gloucester Old Spot sausages	£5.2	roast field mushrooms vg/gf	£4.2	white or brown sourdough vg / grilled pita vg / muffin vg / gluten-free vg/gf	
smoked streaky Dingley Dell bacon gf	£5.8	roast plum vine tomatoes vg/gf	£3.8	vegan streaky bacon vg/gf	£4.5
salmon (oak-smoked / hot-smoked) gf	£6.2	avocado (sliced / salsa) vg/gf	£4.5	vegan bratwurst vg/gf	£4.5
grilled halloumi v/gf	£5.5	house BBQ beans vg/gf	£4.2		

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.**

