

## PRE-DRINKS

<b>Masako Martini;</b> sake, lychee, lemon, rose, mint	£12
<b>Right on Thyme;</b> Champagne, thyme-infused Lillet Blanc, coconut, lemon	£12.5

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



NEW TO OUR MENU?  
Treat it however you like.

Between two, we suggest 3-4 small plates, small bowls or skewers to share, followed by your own main course.

**THE STABLES**  
private dining room. hunting lodge. horsebox.  
for parties or meetings of up to 14 guests

**DRAUGHT BEER GROWLERS**  
all draught beers are available in growlers  
small: 1 ½ pints | large: 3 ½ pints

**APERITIVO HOUR**  
4-6pm every day  
barrel-aged cocktails, guest beers & wines

## FOR THE TABLE

<b>nocellara olives</b> vg/gf	£4.8
<b>sourdough boule,</b> black tahini or white miso butter v	£6.5
<b>grilled za'atar pita,</b> whipped paneer v or smoked tarama	£7.8
<b>artichoke dip,</b> grilled sourdough v	£9

£8 our small plates are perfect for sharing £10 ask the team for their recommendations £12+

<b>devilled whitebait,</b> miso mayo
<b>grilled artichokes,</b> whipped tofu, dill salsa, seed dukkah vg/gf
<b>tempura broccoli,</b> sesame glaze vg

<b>Scottish scallop,</b> parsnip purée, saffron cream, caviar gf
<b>chicken livers,</b> puffed parmesan potato, truffle, red onion gravy
<b>aged gouda croquettes,</b> honey mustard v

<b>confit duck leg,</b> olive, tomato & parsley relish gf	£14.5
<b>salt &amp; szechuan pepper squid,</b> chilli, ginger, garlic, miso mayo	£12.9
<b>buttermilk chicken wings,</b> mezcal BBQ	£12.5

## BRUNCH UNTIL 3PM

<b>smashed avocado &amp; king prawns,</b> sourdough, dill salsa, chilli, seed dukkah	£14.5
<b>malted waffles &amp; maple syrup;</b> berries, clotted cream v	£14.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream	£14.2
buttermilk chicken, hot honey butter	£15.5

## BOWLS & SKEWERS

our skewers are great paired with bowls (starter/main sizes) - try the chicken with wild rice, or the halloumi with lentils

<b>chopped salad 2.0;</b> napa cabbage, kohlrabi, avocado, carrot, celery, anchovy dressing gf (vegan dressing available)	£9.2 / £14.5
<b>wild rice &amp; quinoa;</b> spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£9.5 / £15
<b>sweetcorn fritters,</b> mixed leaves, yellow pepper sauce vg	£9.4 / £14.8
<b>rigatoni,</b> kale pesto, asparagus, courgette, parmesan v	£9.5 / £15

## SKEWERS

<b>chicken gizzards,</b> parmesan gf	£2.8
<b>grilled halloumi,</b> kale pesto v/gf	£5.5
<b>Aleppo pepper king prawns</b> gf	£7.8
<b>lemon pepper chicken thigh</b> gf	£7.2

## MAINS

<b>grilled coconut cauliflower,</b> red lentil dhal, spinach, broccoli, herb pita vg + king prawns £6 suggested wine pairing: Grüner Veltliner - Funkstille	£17.5
<b>Hampshire rainbow trout,</b> clams, peas, crème fraîche, caviar gf suggested wine pairing: Chardonnay - Trinity Hill	£22
<b>bone-in chicken schnitzel,</b> sauce vierge suggested wine pairing: Pinot Noir - La La Land	£21.8
<b>minute sirloin,</b> fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.8
<b>braised pork daube,</b> smoked pancetta, orange, green sauce gf suggested wine pairing: Rioja Reserva - Bodegas LAN	£26
<b>soul burger;</b> beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2	£15.5
<b>chicken bun;</b> buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo	£15.8

**whole grilled miso sea bass,**  
pickled cucumber, nuoc cham gf  
£25.5  
suggested wine pairing:  
Chenin Blanc - Liberty Fairtrade

**rum-battered haddock & chips,**  
bean salad, bone broth curry, bacon tartare  
£22.8  
suggested wine pairing:  
Sauvignon Blanc - Holdaway Estate

+ Aleppo pepper king prawns £6

**380g New York strip** gf  
East Anglian, aged for 56 days  
£36.5  
suggested wine pairing:  
Côtes-du-Rhône - Ferraton

**New York strip tagliata,**  
rocket, parmesan, herb dressing gf  
£37.8  
suggested wine pairing:  
Salice Salentino Riserva - Ducale

+ salsa verde / peppercorn / Bajan pepper sauce £2.8

## SIDES

<b>braised kale &amp; edamame,</b> chilli, sesame vg/gf	£5.2	<b>grilled sweet potato,</b> horseradish cream, cabbage v/gf	£6.8
<b>truffle mac &amp; cheese,</b> crispy rocket & capers, shallot rings v	£9.5	<b>mixed leaves,</b> honey vinaigrette, parmesan gf	£5.5
<b>chips,</b> porcini salt vg	£5.8	<b>tomato &amp; onion salad</b> v/gf	£5.8
<b>creamed corn</b> v/gf	£5.5	<b>avocado salsa</b> vg/gf	£5.5

## AFTER

**hot honeycomb brioche**  
**doughnuts** v  
suggested pairing:  
Valdespino 'Sol. 1842' Oloroso
 £6.8 |

**chocolate & banana cake,**  
hot fudge, vanilla ice cream v  
suggested pairing:  
Valdespino 'El Canadao' Pedro Ximénez
 £8.7 |

**orange & saffron cheesecake,**  
orange sauce v/gf  
suggested pairing:  
Tokaji Oremus Aszú 3 Puttonyos
 £8.8 |

**mango & passion fruit pavlova,**  
chilli, coconut cream vg/gf  
suggested pairing:  
Maculan Dindarello
 £8.5 |

ANY ALLERGIES OR  
INTOLERANCES?  
PLEASE LET US KNOW.

## OUR SISTER RESTAURANTS

Riding House Bloomsbury - 1 Brunswick Centre, WC1N 1AF  
Rail House Victoria - 8 Sir Simon Milton Square, SW1E 5DJ



we are proud to be supporting Spread a Smile in their mission of bringing joy to children in hospitals - a discretionary 25p donation will be added to your bill