

## LARDER & BAKERY

## HOLLANDAISE

house muesli; buckwheat, seeds, berries, honey	v £7.5	smashed avocado & chard Florentine; £7.9 / poached egg, hollandaise, buckwheat,	
peach porridge, poached peaches, coconut, goji berries, seeds vg	£7.8	pumpkin seeds, muffin v suggested sides: halloumi / feta / tomatoes	
granola, strawberries, pear, Greek yoghurt ${\scriptscriptstyle v}$	£9.2	poached egg, hollandaise, muffin suggested sides: feta / avocado / tomatoes	.7 / £14.8
açai, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v	£11.5		
croissant / pain au chocolat / pain au raisin $v$	£3.5	Kassler ham Benedict; £8 poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes	3.6 / £13.2
MALTED DEEP DISH PANCAKES		Burgerdict; poached egg, dry-aged beef patty, special hollandaise,	£14.5
toasted marshmallows, coconut cream, banana, white chocolate, banana-infused maple syrup $\mathrm{v}$	£13.7	tomato, muffin suggested sides: bacon / mushrooms / beans	
berries, clotted cream, maple syrup $v$	£14.8	due to the nature of hollandaise.	
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£14.2	these dishes are served warm rather than h	
sweetcorn fritters, fried St. Ewe egg, pink pickled onions, yellow pepper sauce v suggested sides: bacon / salmon / feta / tomatoes	£12.8	scrambled egg, flame-grilled sourdough v suggested sides: bacon / sausage / salmon / tor	£8.5 matoes
smoked Cajun shakshuka, St. Ewe eggs, crispy christophine & okra, sourdough v suggested sides: bacon / feta / avocado / mushroo	£14.2	full veggie; grilled halloumi, St. Ewe egg, avocado salsa, sweetcorn fritter, BBQ beans, roast field mushroom, roast tomato, toast v	£15.8
smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / feta / eggs	£9.8	full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe ege BBQ beans, field mushroom, confit tomatoes	
Gloucester Old Spot sausages	£5.2	roast field mushrooms vg/gf	£4.2
smoked streaky Dingley Dell bacon gf	£5.5	roast tomatoes vg/gf	£3.8
St. Ewe eggs (poached / fried) v/gf	£4.5	BBQ beans vg/gf	£3.8
grilled halloumi v/gf	£5.5	flame-grilled toast: white sourdough vg brown sourdough vg gluten-free vg/gf English muffin vg	
oak-smoked salmon gf	£6.2		
avocado vg/gf	£4.5		

## PRIVATE DINING -

THE STABLES ARE AVAILABLE FOR PRIVATE DINNER PARTIES, EVENTS OR MEETINGS OF UP TO 14 GUESTS

# SET MENU AVAILABLE MON-FRI LUNCH & MON-SAT DINNER — PRE & POST SHOW £25 artichoke & parmesan dip, grilled sourdough v minute sirloin, fried St. Ewe egg, sauce vierge gf or grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg cinnamon brioche doughnuts, hot toffee v

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



Charity No. 1152205

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

£5.5

£5.8

£6.3

£6.3 £6.3

£7.2

£7.2

£12.5

£13



## COFFEE

our house blend from Jam	ipot;
espresso	£3.4
macchiato / cortado / americano	£3.9
cappuccino / flat white / latte	£4.4
14oz. filter coffee pot	£4.8
mocha	£4.6
alternative milks: soy / oat / coconut	

## TEA

English Breakfast / Earl Grey / Chamomile / Lychee & Rose / Chocolate Noir / Jade Green /

HOUSE LATTES

turmeric / beetroot / matcha /

classic or pumpkin spiced chai

ethically sourced loose leaf tea by Canton;

Triple Mint

(Chai by Mira)

### JUICES & SMOOTHIES

ose	Valencia orange juice; freshly squeezed in house
	Single Speed; straight up apple, carrot or pineapple
all at £3.8	Red Juice; carrot, apple, beetroot
Earl Grey / e & Rose /	Gold Juice; coconut water, orange, carrot, turmeric
de Green /	Green Juice; spinach, apple, pineapple, coconut
	Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla
ITES	Goji Smoothie; acai, blueberry, banana, date, oat milk, vanilla
all at £4.6	BLOODY MARY (FROM 10AM)
/ matcha / piced chai	House Mary; Ketel One vodka, house spices, tomato, lemon, olives, celery, rosemary

Bloody Great Mary; Tito's vodka, house spices, clamato, agave, lime, pickled pepper