

HOLLANDAISE

LARDER & BAKERY

house muesli; buckwheat, seeds, honey v	£7.5	smashed avocado & chard Florentine; £7.9 / £1		
peach porridge, poached peaches, coconut, goji berries, seeds vg	£7.8	poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v suggested sides: halloumi / feta / tomatoes		
granola, strawberries, pear, Greek yoghurt v	£9.2	oak-smoked salmon Royale; £9.7 / £ poached egg, hollandaise, muffin suggested sides: feta / avocado / tomatoes		
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; poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes	£8.6 / £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 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 hot		

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 / toma	£8.5 toes
smoked Cajun shakshuka, St. Ewe eggs, crispy christophine & okra, sourdough v suggested sides: bacon / feta / avocado / mushro	£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 egg, BBQ beans, field mushroom, confit tomatoes, to	£16.8 past
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:	£3.5
oak-smoked salmon gf	£6.2	white sourdough vg brown sourdough vg	
avocado vg/gf	£4.5	gluten-free vg/gf English muffin vg	

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
hot honeycomb brioche doughnuts 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

ANY ALLERGIES OR INTOLERANCES? PLEASE LET US KNOW.

IEA	JUICES & SMOOT FILES		COFFEE		
ethically sourced loose	Valencia orange juice; freshly squeezed in house		our house blend from Jampot;		
leaf tea by Canton;	Single Speed; straight up apple, carrot or pineapple	£5.8	espresso	£3.4	
all at £3.8 Red Juice; carrot, apple, beetroot		£6.3	•	£3.9	
English Breakfast / Earl Grey /	Gold Juice; coconut water, orange, carrot, turmeric	£6.3	.3 macchiato / cortado / americano		
Chamomile / Lychee & Rose / Chocolate Noir / Jade Green / Triple Mint	Green Juice; spinach, apple, pineapple, coconut		cappuccino / flat white /	£4.4	
	ry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla		latte	,-	
HOUSE LATTES	Goji Smoothie; acai, blueberry, banana, date, oat milk, vanilla	£7.2	14oz. filter coffee pot	£4.8	
all at £4.6	BLOODY MARY (FROM 10AM)		mocha	£4.6	
turmeric / beetroot / matcha /			alternative milks:		
chai / numnkin spiced chai			soy / oat / coconut		