



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

BREAD

warm sourdough boule; add skewers black tahini butter / white miso butter v	£5.5
grilled flatbread; add skewers cassava hummus, harissa vg	£8.5
artichoke dip, parmesan, grilled sourdough v	£8.8
ham hock, trotter & beetroot terrine, house pickles, grilled sourdough	£9.2

SMALL

crispy oyster mushrooms, mustard miso dip vg	£8.8
salt cod & chilli fritters, citrus mayo	£9.5
soul wings, pink pickled onions, Bajan pepper sauce	£11.2
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressin gf	£13.8

SHARPENERS

Masako Martini; sake, lychee, lemon, rose, mint	£13.5
Taittinger Brut Reserve Champagne	£14.5

APERITIVO HOUR

4-6pm daily | Monday-Saturday
barrel-aged cocktails | guest beers & wines

BOWLS

S/L

wild rice, quinoa, spinach, green beans, grilled courgette, carrot, feta, seeds v/gf	£8.4 / £13.8
sweet potato & courgette fritters, grilled spring onions, turmeric yoghurt v/gf	£9.3 / £14.7
rigatoni, kale pesto, asparagus, courgette, parmesan v	£8.8 / £14
chopped salad; avocado, palm heart, corn, red onion, croutons vg	£8.5 / £13.9
superfood salad; red cabbage, broccoli, baby kale, chickpeas, pomegranate, seeds v/gf	£8.4 / £13.8

COMBINATIONS

SKEWERS / ADD-ONS

our skewers are great paired with either our bowls or our side dishes - try the chicken thigh with sweet potato or prawns with chopped salad - ask your waiter for their favourite combinations

tempura broccoli, sesame glaze vg	£3.2
grilled halloumi, spring pesto v/gf	£5.5
chicken thigh, chilli, lemon gf	£6.2
spiced lamb, mint yoghurt gf	£6.5
king prawns, Aleppo pepper, fennel gf	£7.5

SIDES

basmati rice, black sesame seeds v/gf	£4
cheese & chive hash, parmesan gf	£6.2
grilled sweet potato, horseradish cream v/gf	£6.8
flame-grilled hispi cabbage, pepper & pea romesco, pine nuts, rosemary oil v/gf	£6.5
truffle mac & cheese, shallot rings, rocket, capers v	£9.5
chips, porcini salt vg	£5.5

PLATES

globe artichoke, spinach & kidney beans in filo, spinach sauce vg	£16.5
fish & king prawn curry, sweet potato crisps, rice gf	£19.2
chicken schnitzel, Kassler ham, Grana Padano, avocado salsa	£19.5
8-hour Bluefaced Leicester lamb ragu, gnocchi, rocket, truffle oil	£18.8

ASADO GRILL

whole miso grilled sea bass, nuoc cham, pickled cucumber gf	£24.8
minute sirloin, fried St. Ewe egg, salsa verde gf	£18.5
400g rib eye £37.5 500g côte de boeuf £42.2	
+ salsa verde / peppercorn / bajan pepper sauce £2.8 our East Anglian native breed beef is dry aged for at least 45 days	
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2	£14.2
chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo	£15.5

SUGGESTED WINE PAIRING

Pinot Noir - Three Lions
Albariño - Bodegas Gallegas
Viognier - Baron de Badassiere
Etna Rosso - Tenute Bosco
Riesling - Maximin Grünhaus
Cabernet Franc - Les Cadets
Malbec - Kaiken Ultra

all draught beers are available in growlers
small: 1 ½ pints large: 3 ½ pints

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

ANY ALLERGIES OR INTOLERANCES?
PLEASE LET US KNOW.

PRE-THEATRE TASTING MENUS

AVAILABLE FROM 5.30PM
for groups of 2, 4 or 6 guests

TOUR DE CARTE

£35 per guest
classic dishes to share, including our
native breed côte de boeuf

GREEN LINE

£28 per guest
a selection of our plant-based favourites

AFTER

hot cinnamon brioche doughnuts, vanilla cream v	£7.5	Pedro Ximénez - Valdespino
lychee & coconut panna cotta, lemongrass, poached pear v/gf	£8.8	Sauternes - Château Delmond
rose & raspberry cheesecake v/gf	£9	Oloroso - Valdespino
plant-based pavlova, coconut cream, passion fruit v/gf	£8.5	Riesling - Maximin Grünhaus



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