



## LARDER

house muesli; nuts, seeds, honey v/n	£7.5
peach porridge, poached peaches, coconut, goji berries, coconut, seeds vg	£7.8
granola, strawberries, pear, Greek yoghurt v/n	£9.2

## MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup v	£12.5
berries, clotted cream, maple syrup v	£12.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£13.9

## HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v	£7.9 / £12.2
suggested sides: halloumi / feta / tomatoes	
oak-smoked salmon Royale; poached egg, hollandaise, muffin	£9.4 / £14.5
suggested sides: feta / avocado / tomatoes	
Kassler ham Benedict; poached egg, hollandaise, muffin	£8.6 / £13.2
suggested sides: mushrooms / tomatoes	
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	£12.5
suggested sides: bacon / mushrooms / beans	

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

sweet potato fritters, fried St. Ewe egg, turmeric yoghurt v/gf	£11.5
suggested sides: bacon / salmon / feta / tomatoes	
smoked Cajun pepper stew, St. Ewe eggs, crispy christophine & okra, sourdough v	£13.8
suggested sides: bacon / feta / avocado / mushrooms	
smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg	£9.5
suggested sides: bacon / salmon / feta / eggs	

scrambled egg, sourdough, confit tomatoes v	£8.5
suggested sides: bacon / sausage / salmon / mushrooms	
full veggie; grilled halloumi, St. Ewe egg, BBQ beans, potato & smoked piquillo pepper hash, field mushroom, confit tomatoes, toast v	£14.2
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£15.8

## SIDES

Gloucester Old Spot sausages	£4.2
smoked streaky Dingley Dell bacon gf	£5
St. Ewe eggs (poached / fried) v/gf	£3.5
crumbled feta v/gf	£3.2
grilled halloumi v/gf	£5
oak-smoked salmon gf	£6.2

roast field mushrooms vg/gf	£4
confit cherry tomatoes vg/gf	£3.5
avocado vg/gf	£4
BBQ beans vg/gf	£3
flame-grilled toast; white sourdough / brown sourdough / gluten-free / muffin vg	£2.8

Red Juice; carrot, apple, beetroot vg/gf	£5.8
Gold Juice; coconut water, orange, carrot, turmeric vg/gf	£5.8
Single Speed; straight up apple, carrot or pineapple vg/gf	£5.2
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla vg/gf	£6.5
Goji Smoothie; acai, blueberry, banana, date, almond milk, vanilla vg/gf/n	£6.5
Tea by Canton; Breakfast / Earl Grey / lychee & rose / chocolate / chamomile / green / peppermint	£3.5
Coffee by Allpress; espresso / macchiato / cortado / capuccino / flat white / latte / americano	£2.8-£3.9
House lattes; matcha / turmeric / beetroot	£3.9
Cacao Nib Latte; bay, cinnamon, vanilla	£4.2
Chocolate; hot / iced	£3.9

## PRIVATE DINING

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

## EXPRESS TASTING MENU

AVAILABLE FROM 5.30PM

## TOUR DE CARTE

£35 per guest  
a selection of our favourites  
for groups of 2, 4 or 6 guests

warm sourdough boule, black tahini butter v

wild rice, quinoa, spinach, grilled courgette, green beans, carrot, feta, seeds v/gf

truffle mac & cheese, crispy shallots, rocket, capers v

skewers:  
tempura broccoli, sesame glaze vg  
king prawn, Aleppo pepper, fennel gf

côte de boeuf,  
45 day aged, native breed, East Anglia gf  
(250g per guest)

grilled hispi cabbage, pepper & pea romesco,  
pine nuts, rosemary oil vg/gf

+£18 for flight of 4 wine pairings:

Rioja Blanco - Gatito Loco  
Viognier IGP - Baron di Badassiere  
Albariño - Alma Atlántica  
Valpolicella DOC - Latium Morini

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

ANY ALLERGIES OR INTOLERANCES?  
PLEASE LET US KNOW.

Charity No. 202918



**OXFAM**

we are supporting families affected by the earthquakes in Turkey & Syria, both directly and through Oxfam

a discretionary 25p donation will be added to your bill