

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

LARDER

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

MALTED DEEP DISH PANCAKES

| toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup v | £13.5 |
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| berries, clotted cream, maple syrup $^{\vee}$ | £13.8 |
| smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup | £13.9 |

HOLLANDAISE

| avocado & chard Florentine; poached egg hollandaise, buckwheat, pumpkin seeds, m suggested sides: halloumi / feta / tomatoes | |
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| oak-smoked salmon Royale; poached egg, hollandaise, muffin suggested sides: feta / avocado / tomatoes | £9.7 / £14.8 |
| Kassler ham Benedict; poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes | £8.6 / £13.2 |

Burgerdict; poached egg, dry-aged beef patty, £12.5 special hollandaise, tomato, muffin suggested sides: bacon / mushrooms / beans

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

| smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / feta / eggs | £9.8 | smoked Cajun pepper stew, St. Ewe eggs, £14.2 crispy christophine & okra, sourdough v suggested sides: bacon / feta / avocado / mushrooms |
|---|-------|--|
| sweet potato fritters, fried St. Ewe egg, turmeric yoghurt v/gf suggested sides: bacon / salmon / tomatoes | £12.8 | full veggie; £15.5 grilled halloumi, St. Ewe egg, potato & smoked piquillo pepper hash, BBQ beans, field mushroom, confit tomatoes, toast v |
| mushrooms, poached St. Ewe egg, ciabatta v suggested sides: bacon / sausage / halloumi | £11.8 | full & proper breakfast; £16.2 smoked streaky Dingley Dell bacon. |
| scrambled egg, sourdough, confit tomatoes v suggested sides: bacon / sausage / salmon | £9.5 | Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast |

| Old Spot sausages | £5.2 | roast field mushrooms vg/g | gf £4.2 | St. Ewe eggs v/gf (poached / fried) | £4.5 |
|---|------|---|----------|-------------------------------------|------|
| smoked streaky Dingley Dell bacon gf | £5.5 | confit cherry tomatoes vg/ | /gf £3.8 | avocado vg/gf | £4.5 |
| crumbled feta v/gf | £4.2 | flame-grilled toast; | £3.5 | BBQ beans vg/gf | £3.8 |
| grilled halloumi v/gf | £5.5 | white sourdough brown sourdough aluten-free | | chips, porcini salt vg | £5.5 |
| oak-smoked salmon gf | £6.2 | English muffin vg | | mixed leaves, parmesan gf | £5.5 |

FROM 12

| warm sourdough boule, black tahini butter v | £5.5 | whole miso grilled sea bass, lime leaf, galangal & coconut curry gf | |
|---|-------|--|-------|
| artichoke dip, flame-grilled sourdough v | £8.8 | illie lear, galarigal & cocollut curry gi | |
| truffle mac & cheese, crispy shallots, capers v | £9.5 | minute sirloin, fried St. Ewe egg, salsa verde gf | £15.8 |
| trume mac & cheese, crispy shallots, capers v | £9.5 | 400g 45 day-aged East Anglian rib eye | £37.5 |
| soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion | £14.2 | 500g 45 day-aged East Anglian cote de boeuf | £42.2 |
| + smoked streaky Dingley Dell bacon | £2 | + salsa verde / peppercorn / bajan pepper sauce | £2.8 |

BRUNCH COCKTAILS

| House Mary; Ketel One vodka, house spices, tomato juice, lemon, olives, celery, rosemary | £12.5 |
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| Bloody Great Mary; Tito's vodka, house spices, clamato juice, agave, lime, guindilla peppers, olives, celery, rosemary | £13 |
| Lychee & Rose Bellini; prosecco, lychee, rose | £12 |
| Elderflower & Peach Bellini; | £8 |

SUNDAY SOUL ROASTS

AVAILABLE EVERY SUNDAY FROM 12 -WHEN THEY'RE GONE, THEY'RE GONE

slow-roast pork shoulder, pineapple chutney, sour cream dip gf £19.5

pimento-marinated chicken, pineapple chutney, sour cream dip gf £22

45 day aged sirloin, Yorkshire puddings, horseradish cream £26.8

truffled portobello & sweet potato Wellington, porcini cream v £19.5

all served with: roast new potatoes | glazed carrots creamed corn | kale, chilli, garlic | port gravy

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

ANY ALLERGIES OR INTOLERANCES? PLEASE LET US KNOW.



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

AFTER

| sticky toffee brioche doughnuts v | £6.8 |
|---|------|
| frozen chocolate cheesecake v | £7.8 |
| orange & honey cake, honeycomb, mascarpone v | £7.6 |
| charcoal pavlova, coconut cream, cranberry & cherry compote, ya/af | £7.5 |