

LUNCH MENU

Open - 3PM

— CHARCUTERIE BOARDS -

Daily selection of charcuterie and cheese

One item – 10 | Three items – 26 | Five items – 39

— SOUP AND SALADS —

Soup of the Day – 14 served with bread

Squash & Chickpea – 19 kabocha squash, chickpeas, kale, cranberry, pickled red onion

add halloumi cheese - 4

Arugula & Pear – 18 feta, pumpkin seeds, vinaigrette

— PASTA —

Stable Mac&Cheese – 27 truffle and ham mac&cheese

Authentic Carbonara – 27 rigatoni, guanciale, pecorino romano

— MAINS —

Quiche Lorraine – 18 egg, lardons, gruyère, salad

Tartine - 18

beef pastrami, olive tapenade, sundried tomatoes and parmesan

Croque Monsieur – 23

gruyère, black forest ham, mornay sauce add an egg to make it a madame – 3

Mushroom Tart - 23

puff pastry, mixed local mushrooms add poached egg – 3

Mackerel – 32

smoked cauliflower purée, onions, raisins, pine nuts, black kale

make a combo with the soup of the day – 10