

BRUNCH MENU

Saturday & Sunday
Open – 3PM

— SOUP AND SALADS —

Soup of the Day – 14
served with bread

Warm Barley Salad – 19 
red peppers, roasted cumin carrots
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

Smoked Salmon & Egg – 22
sourdough, poached eggs, avocado

Black Forest Ham & Egg – 20
sourdough, poached eggs, cheese, sundried
tomatoes

Omelette – 18 
free range eggs, black truffle, arugula
add ham – 3
add cheese – 3

Mushroom Tart – 23 
puff pastry, mixed local mushrooms
add poached egg – 3

Croque Monsieur – 23
gruyère, black forest ham, mornay sauce
add an egg to make it a madame – 3

Shakshuka – 23
lamb, free range egg, baguette

make a combo with a cup of soup – 5



Vegetarian



Vegan



Gluten free options available