




NOTHING BUT THE ABSOLUTE BEST. From our food, to our drinks, to our Stablehands, you won't find anything but the highest quality here. We make our dough fresh daily using organic flour and our own sourdough starter, who we've lovingly named 'Jerry'. All the meat on our menus has been carefully sourced - we only use free range chicken, eggs, beef, pork and lamb, and our fish is sustainably caught.

We proudly make everything here from scratch, so **if you have any questions, allergies or dietary requirements**, get the low down from a Stablehand who will be happy to help.

BAR BITES

STIX & DIP 3.50 
garlic aioli with Sourdough Stix for dipping

JERRY'S BREAD & OLIVES 4.50 
Stable sourdough bread with garlic & rosemary olives

TEMPEH & TAHINI BITES 5.50 
RapsCALLION BBQ tempeh bites with tahini ranch dip

JIM'S BALLS 6.50
Longhorn beef meatballs in our tomato sauce with melted cheddar cheese


BLAZING BEEF WEDGES 6.50 
topped with slow cooked pulled beef brisket, jalapeños and smoked cheddar

HOT TOPPED VEGAN WEDGES 5.50 
topped with red onion, jalapeños and vegan mozzarella

SHARERS

POT OF GOLD 13.00 
a dipping pot of West Country cider, melted cheese, rosemary and garlic, served with sliced sourdough



GARLIC BREAD 4.50 
sourdough pizza base - **add cheese for 50p**

CAPREOLUS CHARCUTERIE & CHEESE 15.00
award-winning cured coppa, chorizo and pork loin with a selection of artisanal cheese, our house pickles, whipped garlic butter & spiced tomato chutney


VEGAN SHARING BOARD 10.50 
garlic & rosemary olives, marinated heritage tomatoes, mixed salad, house pickles, tahini ranch dip, smoked paprika hummus, spiced tomato chutney with Sourdough Stix for dipping


*NEED MORE VEGAN CHOICES?
We've got this - check out our Vegan Menu*

★ PIZZA ★

Beginning with our own sourdough starter, we use the best organic flour to make our signature bases here daily. We roll each pizza to order, layer it with our homemade tomato sauce and then throw away the rulebook and top it with the most delicious things we can think of.

MARGHERITA 8.50 
tomato sauce, fresh basil and mozzarella

BILLY THE KID 12.00 
Rosary goats' cheese, spinach, field mushrooms, caramelised onion, mozzarella and hazelnuts


THE GREEK 11.00 
marinated tomatoes, garlic & rosemary olives and red onion, finished with dressed rocket and crumbled feta

THE SMOKE ON THE WATER 12.00
smoked salmon, smoked mackerel, spinach and mozzarella, topped with a free range egg, finished with parsley and lemon

THE BRENTFORD BANTAM 11.50
roasted chicken, roasted peppers, field mushrooms, mozzarella and oregano

THE POSH HAWAIIAN 11.50 
West Country smoked ham, mozzarella and fresh pineapple with fresh red chilli and avocado


WEST COUNTRY PORKER 12.50 
Capreolus chorizo and mozzarella, finished with rocket and garlic aioli

THE BOTANICS BAA BAA 12.00 
lamb kofta, feta, mozzarella, oregano and red onion finished with cucumber ribbons and honey & mint yoghurt

PRAWN TO BE WILD 12.50 
RapsCALLION BBQ base, zesty cajun & lime king prawns, slow-roasted pulled beef brisket, sweetcorn and mozzarella, topped with spring onion

★ **RAD KIMCHI** ★ 12.00 *JOHN & PATRICK'S SPECIAL*
slow-roasted pulled pork, roasted peppers and mozzarella topped with kimchi, cider pickled radishes and edible flowers

LONGHORN JIM 13.50
marinated Longhorn ground beef, chorizo, field mushroom, mozzarella and red onion topped with smoked ham

THE BIG JERK 13.00 
Naga harissa marinated jerk chicken, smoked bacon, black eyed peas, caramelised onion and mozzarella, finished with spring onion

THE BLAZING SADDLE 13.50 
slow-roasted pulled beef, smoked bacon, caramelised onion, roasted peppers and mozzarella, topped with garlic aioli and jalapeños

WANT NON-GLUTEN PIZZA? Let a Stablehand know & we'll swap it for free!

DIPS

Leave no crust behind with our delicious choice of dips. 1.00 each

GARLIC AIOLI  | **RAPSCALLION BBQ**  | **NAGA HARISSA SOUR CREAM**    | **BUTTERBEAN AIOLI**  | **TAHINI RANCH**  | **SMOKED PAPRIKA HUMMUS** 