

• MEADOW •



BRUNCH 8:30AM - 3PM

* MEADOW MARY *	10.50
50ml absolut vodka, longbottom spiced tomato juice, celery	
* SPICY MARGARITA *	13
tequila, cointreau, lime, jalapeño, orange, tajin	
HALLOUMI, AVO & CHILLI JAM BRIOCHE V	7.95
add a fried egg / bacon	1/2.50
EGGS ON TOAST V	7.50
free range poached/fried eggs on sourdough	
add poached eggs / bacon / halloumi	2/2.50/2
KITCHEN BREAKFAST	13.95
free range poached eggs, pork sausage, dry cured bacon, portobello mushroom, homemade smoky beans, toasted sourdough	
MEADOW BREAKFAST V	13.50
free range poached eggs, halloumi, mushroom, kale, smoky beans, toasted sourdough	
EGGS AVO OR ROYALE	10.50/13
poached free range eggs, smashed avo OR smoked salmon sourdough, hollandaise	
NUTTY GRANOLA V GF	7.50
spiced compote, yoghurt	
SHAKSHOUKA BAKED EGGS V	12
tomato, peppers, smoked paprika, chilli, yoghurt, toasted sourdough	
SMASHED AVOCADO V	8.95
feta, pea shoots, chilli flakes, toasted sourdough	
add poached eggs / bacon / halloumi	2/2.50/2
BELGIAN WAFFLES V	9.50
banana, greek yoghurt, seasonal compote, maple syrup & roasted nuts	
SIDES	
smoked salmon 4, bacon 2.50, sausage 2.50 halloumi 2, , mushroom 2, avocado 3, 2 fried/poached free range eggs 2, toasted sourdough with jam/marmalade & butter 4.50, toast & butter 2.95	

LUNCH 12PM - 3PM

HOMEMADE SOUP & HOXTON SOURDOUGH VG	7.95
add cheddar cheese toastie	4.55
CHORIZO & SMOKY BEANS ON SOURDOUGH	12.95
feta, coriander, basil oil	
add fried egg	1
TART OF THE DAY V	10.50
served with meadow slaw or upgrade to a mix of our seasonal salads	4
SEASONAL SALADS VG	SIDE 7 / MAIN 12.50
please see board	
add smoked salmon or grilled halloumi	4
HUMMUS & FLATBREAD VG	6.50
SMOKED ALMONDS	3.50

HOXTON SOURDOUGH TOASTIES

12PM - 3PM GF AVAILABLE | 8.95

TOMATO, BUFFALO MOZZARELLA, BASIL PESTO V
HAM, BRIE AND CHILLI JAM
MUSHROOM, CHEDDAR & DIJON MUSTARD V

served with meadow slaw or upgrade to a mix of our seasonal salads

4

CHILDREN'S MENU 12PM - 3PM

MAIN & DRINK 7.50

cheesy beans on toast v (from 8:30am)
 pasta - fresh tomato sauce or pesto with cheese v
 little cheese toastie v

orange juice, apple juice, milk

Events at Meadow

Planning a celebration, event or meeting? Upstairs & evening private hire available please enquire with a staff member or events@meadowstockbridge.com

Optional 10% service charge added to bills with meals. Payment taken at the table.

Please speak to a member of staff if you have an allergies or intolerances.

We have a small kitchen and cannot guarantee the absence of allergens in any of our dishes.

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

CAKES

croissant - add jam/marmalade & butter +1.50	2.25
pain au chocolat	2.80
pastel de nata	3
vanilla bun, carrot cake VG, easter cake VG, salted caramel brownie GF	3.95
super granola bar GF VG	3.50
Jude's Ice cream pots - vanilla VG, chocolate VG, salted caramel, strawberry	2.50

HOT DRINKS

espresso	2.90
americano, piccolo, macchiato	3
flat white	3.30
latte, cappuccino	3.40
mocha / hot chocolate / terry's chocolate orange hot chocolate +1	3.90
add cream 50p add marshmallows 50p	
chai latte	4

ADD CARAMEL/VANILLA (SUGAR FREE) 50P | ALT MILKS - OAT/COCONUT/ALMOND

Teas

breakfast, earl grey, decaf, fresh mint, lemon & ginger, rooibos, green, oolong, chai	3
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SMOOTHIES/MILKSHAKES/JUICE

Smoothies - super green / beetroot & ginger / passion storm /raspberry	4.95
Milkshakes - salted caramel / chocolate / strawberry / vanilla	4.95
Health Shots - ginger & tumeric, ginger & apple cider vinegar	2.95
Fresh juice of the day	4.50

SOFTS

Luscombe Organic - sicilian lemonade, hot ginger beer, elderflower	3.95
Juices - apple, orange	1.50/3.25
Coke - diet/classic	3.95
Hildon Water - still, sparkling 330ml/750ml	1.80/5
Kombucha - raspberry & blueberry, apple	3.95



· MYLO X MEADOW ·

Mylo Art at Meadow is a collection of contemporary art by emerging and established artists. For all details and info on events scan the QR code or visit www.myloart.co.uk

WINE

SPARKLING

Dolci Colline Prosecco 200ml	8.50
Ceradello Organic Prosecco Spumante Brut	36
Cottonworth Classic Cuvée, English Sparkling	45

WHITE

The Rambler, Western Cape, SA	5.80/24
Novas Gran Reserva Sauvignon Blanc Organic, Chile	6.50/27
Pinot Grigio, Conviviale DOC Delle Venezie, Italy	6.60/28

ROSÉ

Mirabello Pinot Grigio, IGT Provincia di Pavia, Italy	6.50/27
Maison Boutinot Cuvée Edalise, Côtes de Provence	8.60/36

RED

Pinot Nero, Italy 250ml	8
The Rambler, Vino da Tavola, Italy	24
Les Volets, Pinot Noir, France	29

125ML MEASURES AVAILABLE

COCKTAILS

Meadow Mary - 50ml absolut, longbottom spiced tomato	10.50
Spicy Margarita - tequila, cointreau, lime, jalapeño, orange, tajin	13
Hugo - St-Germain elderflower liqueur, beefeater gin, lime, mint, soda	12

SPIRITS

Vodka & Tonic - absolut vodka 50%, fevertree tonic	6.5/10
Gin & Tonic - beefeater gin 40%, fevertree tonic	6.5/10
Premium Gin & Tonic - the river test gin 43%, fevertree tonic london dry / chalkstream gold / sunset citrus	8/12

BEER/CIDER

Peroni Nastro Azzuro 330ml - Alcohol Free / 5%	4.50/5
Daura Damn 5.4% 330ml - Gluten Free	5
Freedom Helles Organic Lager 330ml 4.8%	5.50
Orchard Pig Cider 500ml 6%	6.50
Big Drop Paradiso Citra IPA 330ml - Alcohol Free	5
Brew Dog Punk IPA 330ml 5.4%	5
Old Speckled Hen 500ml 4.8%	6.50

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