

## SET MENUS

**Peak Season Pasta;**  
ask for our monthly-changing special  
available every lunch & dinner service

**Pre-Theatre Menu;**  
£25 for 3 courses | £22 for 2 courses  
available every dinner service

## 4-6 HAPPY HOUR

£4-6 | 4-6pm  
classic cocktails, beer, wine & shooters  
Monday to Saturday

## BRUNCH UNTIL 3PM

**smashed avocado,** £10.5  
sourdough, dill salsa, chilli,  
coriander, seed dukkah **vg**

**English breakfast;** £12.8  
smoked streaky Dingley Dell bacon,  
Old Spot sausage, St. Ewe egg,  
BBQ beans, toast

**full & proper breakfast;** £16.8  
smoked streaky Dingley Dell bacon,  
Old Spot sausage, St. Ewe egg,  
BBQ beans, roast tomato,  
roast mushroom, toast

**cinnamon french toast,** £15.8  
torched peach, mascarpone,  
basil, peach maple **v**

**three cheese sandwich;** £12.8  
applewood cheddar, scamorza,  
mozzarella, braised onions, gherkin,  
pepper sauce, crisps, dill, sourdough **v**

**roast beef sandwich;** £15.5  
dry-aged beef loin, caramelised onions,  
Emmental, horseradish mayo,  
watercress, radish, sourdough



RIDING HOUSE  
BLOOMSBURY

## TO START

rosemary focaccia **vg** £3.8

nocellara olives **vg/gf** £5.5

hot artichoke & parmesan dip, grilled sourdough **v** £9

tempura broccoli, sesame glaze **vg** £8.5

sticky ginger aubergine, coconut miso **vg** £8.8

aged gouda croquettes, honey mustard balsamic **v** £11

soft shell crab tempura, black garlic ponzu aioli £12.5

salt & szechuan pepper squid, chilli, ginger,  
garlic, miso mayo £13.5

**Brook Street lamb kofta,** smoked garlic aioli, £13.8  
pink pickled onions, pine nuts, grilled pita

## BOWLS & SKEWERS

**wild rice & quinoa;** spinach, roast squash, broccoli, £14.2  
apple, feta, pomegranate, seeds **v/gf**

**rigatoni,** kale pesto, asparagus, courgette,  
parmesan, chilli **v** £14.5

+ grilled halloumi, kale pesto **v/gf** £6.5

+ Aleppo pepper king prawns **gf** £7.8

+ lemon pepper chicken thigh **gf** £7.5

## BOTTOMLESS

**Brunch: Off To The Races;**  
three courses & free-flowing drinks | from £45  
every weekend & bank holiday

**Nights: Pour Decisions;**  
free-flowing cocktails, wine & beer | £28  
available every dinner service

## EVENTS & PARTIES

from the Sharing Table in the hustle and bustle  
of the restaurant, to private use of The Courtyard,  
to full venue hire for 200 guests

## PIZZA

**Margherita;** fior di latte, basil, £13.5  
house sugo **v**

**Napoli;** fior di latte, anchovies, £14.5  
olives, capers, chilli, house sugo

**Vegano 2.0;** £15.5  
harissa aubergine, roasted peppers,  
pomegranate, pine nuts, coriander **vg**

**Picante;** fior di latte, pepperoni, £14.8  
smoked streaky bacon, jalapeños,  
house sugo

**Hot Honey;** fior di latte, pepperoni, £16.8  
'nduja, honey, buffalo ricotta,  
house sugo

**Truffle;** fior di latte, £17.2  
braised mushrooms, white truffle base **v**

dips - £2.5 ea.  
pesto mayo / paprika aioli / kimchi dip

extra toppings - £1.5 ea.  
pepperoni / bacon / prosciutto /  
anchovies / St. Ewe egg / olives /  
spinach / mushrooms / jalapeños

## MAINS

### LARGE DISHES

**chargrilled celeriac,** £17.8  
grilled spring onions, truffle white bean velouté,  
crispy capers, chive oil **vg/gf**  
+ Aleppo pepper king prawns £6  
suggested wine pairing: Chardonnay - Cramele Recas

**North Sea cod loin,** £23.5  
parmesan cream, sun-dried tomato, spinach **gf**  
+ Aleppo pepper king prawns £6  
suggested wine pairing: Petit Chablis - Domaine Hamelin

**rum-battered haddock & chips,** £23.8  
bean salad, bone broth curry, bacon tartare  
suggested wine pairing: Sauvignon Blanc - Holdaway Estate

### CUTS FROM THE GRILL

...are always best with something...

### ON THE SIDE

**dry-aged Longhorn minute sirloin,** £17.8  
fried St. Ewe egg, XO butter **gf**  
suggested wine pairing: Cabernet Sauvignon - Morandé

**flame-grilled half chicken,** £19.5  
sticky jerk, bone jus, charred lime **gf**  
suggested wine pairing: Grüner Veltliner - Funkstille

**Dingley Dell pork chop,** £22  
crispy plantain, saya butter, roast garlic miso **gf**  
suggested wine pairing: Pinot Noir - La La Land

**whole grilled sea bass,** £27.5  
pickled cucumber, nuoc cham **gf**  
suggested wine pairing: Chenin Blanc - Liberty Freetrade

**380g New York strip** **gf** £43.5  
East Anglian - aged for 56 days  
suggested wine pairing: Malbec - Manos Negras

**double smash burger;** £13.8  
2 x 70g smashed beef patties, smoked cheddar,  
pink pickled onions, jerk quince mayo, cream bun  
+ smoked Dingley Dell bacon £2  
+ avocado salsa £2  
+ fried St. Ewe egg £2.5  
suggested wine pairing: Shiraz - Wild & Wilder

**grilled za'atar pita** **vg** £3.2

**braised kale & edamame,** chilli, sesame **vg/gf** £6.4

**grilled sweet potato,** horseradish cream **v/gf** £6.8

**truffle mac & cheese,** crispy shallots & capers **v** £9.5

**chips,** sesame salt **vg** £5.8

**mixed leaves,** honey vinaigrette, parmesan **gf** £5.5

### AFTER

**sticky toffee doughnuts** **v** £7.5 (3) / £12 (5)

**milk chocolate fondant,** crème fraîche **v** £9.5

**lemon & elderflower cake,** £9.5  
clotted cream **v**

**rhubarb & coconut pavlova** **vg/gf** £9.2

**invisible cookie;** £2.5

help us support our charity  
partner, Spread a Smile, in  
their mission of bringing joy  
to children in hospitals

Charity No. 1152205



ANY ALLERGIES OR  
INTOLERANCES? SCAN  
THE QR & LET US KNOW.



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

@RIDINGHOUSECAFES