

SET MENUS

Peak Season Set Menu;
monthly-changing specials | £28 for 3 courses
available every lunch & dinner service

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

APERITIVO HOUR

£6.5 house aperitivi | £8.5 barrel-aged classics
£5-7 guest wines | £5 pints
5-7pm Monday to Friday

BRUNCH UNTIL 3PM

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

English breakfast; smoked streaky £12.8
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 & mushroom, toast

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

butter milk fried chicken,
chipotle hollandaise

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 in Victoria;
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 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