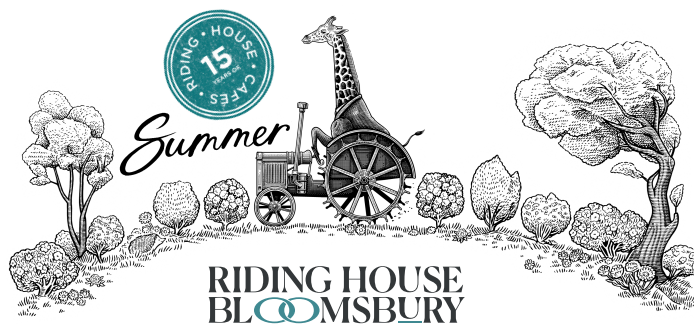


4-6 Happy Hour

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

Events & Parties

up to 200 guests
from the Sharing Table in the middle of the action,
to private use of The Courtyard, to full venue hire



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/gf* £8.8

seared tuna loin, parsley crumb,
aubergine caponata £13.5

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

fried chicken (oyster cut), Bajan pepper sauce £9.5

confit pork belly, cumin salt, XO sauce *gf* £11.5

BOWLS & SKEWERS

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

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

+ grilled halloumi, kale pesto *v/gf* £6.3

+ Aleppo pepper king prawns *gf* £7.5

+ lemon pepper chicken thigh *gf* £6.8

Bottomless

Brunch:
Off To The Races
three courses & free-flowing drinks
every weekend & bank holiday
90 mins | from £45 per guest

Nights:
Pour Decisions
free-flowing cocktails, wine & beer
available every dinner service
90 mins | £28 per guest

BRUNCH UNTIL 3PM

smashed avocado on sourdough, £11.5
sauce vierge, crispy shallots, seeds *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

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

lentil & cauliflower haleem, £17.5
coconut, ginger, cardamom & chilli oil, grilled pita *vg*
+ Aleppo pepper king prawns £6
suggested wine pairing: Pinot Noir - La La Land

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

braised lamb pappardelle, £21
gremolata, pecorino
suggested wine pairing: Chianti DOCG - Le Chiantigiane

CUTS FROM THE GRILL

...are always best with something...

ON THE SIDE

dry-aged Longhorn minute sirloin, £16.8
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, £21
crispy plantain, suya butter, roast garlic miso *gf*
suggested wine pairing: Zweigelt - Funkstille

whole grilled sea bass, £26.8
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

kale & edamame, chilli, ginger, black 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

hot fudge sundae, honeycomb, £9.5
vanilla & chocolate ice cream *v*

chilled coconut & saffron rice pudding, £9.2
mango, berries *vg/gf*

invisible cookie; £1.5
help us support our charity partner,
Spread a Smile, in their mission of
bringing joy to children in hospitals

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



Charity No. 1152205