

FOR THE TABLE

rosemary focaccia, olive oil vg £3.8 nocellara olives vg/gf £5.5

····· CHRISTMAS DAY ······

Allow us to take the hard work out of Christmas Day by joining us for lunch at Riding House Bloomsbury or Fitzrovia.

We will be serving a decadent three course menufeaturing your choice of a traditional turkey roast, Longhorn beef Wellington, Scottish lobster lasagne or acorn squash & sage pithivier.

Ask your server to see the full menu, or check it out and book online.

LUNCHTIME SANDWICHES ----

three cheese sandwich; £11.8 applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v

Christmas sandwich; £16.5 roast turkey, apple & herb stuffing, brie, fig jam, cranberry, sourdough

STARTERS

hot artichoke & parmesan dip, flame-grilled sourdough v £9

aged gouda croquettes, lingonberry v £10

burnt miso aubergine, garlic labneh, coriander oil, £8 seeds, pomegranate vg/gf

Scottish scallop, parsnip purée, saffron cream, caviar gf £10

soft shell crab tempura, black garlic ponzu aioli £12

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

Brook Street lamb kofta, smoked garlic aioli, £12.9 pink pickled onions, pine nuts, grilled pita

BOWLS & SKEWERS

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

puy lentil stew; aubergine, vegan sour cream, urfa chilli vg/gf £13.8

- + grilled halloumi, kale pesto v/gf £6.5
- + Aleppo pepper king prawns gf £7.8
- + lemon pepper chicken thigh gf £7.5

PIZZA FROM 12PM

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

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

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

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

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

Truffle; fior di latte, \pm 17.2 braised mushrooms, white truffle base \vee

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

grilled cauliflower, £17.8
apricot & pine nut pesto, crispy leaves vg/gf
+ Aleppo pepper king prawns £6
suggested wine pairing: Viognier Gran Reserva - Indómita

roast hake, £25.5 rainbow chard, brown shrimp butter gf

suggested wine pairing: Chardonnay - Cramele Recas

whole grilled sea bass,
pickled cucumber, nuoc cham gf

roast turkey & all the trimmings, apple & herb stuffing, port gravy + pigs in blankets £3

suggested wine pairing: Chenin Blanc - Liberty Freetrade

suggested wine pairing: Rioja Reserva - Bodegas LAN

bone-in chicken schnitzel, wild mushroom ragout, cranberry suggested wine pairing: Zweigelt - Funkstille

double smash burger;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 Barbary duck breast, smoked celeriac, blackberries gf suggested wine pairing: Pinot Noir - La La Land

dry-aged Longhorn minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé

380g New York strip gf £38 East Anglian - aged for 56 days suggested wine pairing: Malbec - Manos Negras

CHRISTMAS SET MENU

£45 for three courses

£22.8

£13.8

available from 1st December

SIDES

braised kale & edamame, chilli, sesame vg/gf £6.4 truffle mac & cheese, crispy shallots & capers v £9.5 mixed leaves, honey vinaigrette, parmesan gf £5.5 grilled sweet potato, horseradish cream v/gf £6.8 chips, sesame salt vg £5.8 avocado salsa vg/gf £4.8

Charity No. 1152205





