

BLOOMSBURY
ESTD THE 2011
RIDING HOUSE
CAFÉ

SATURDAY BRUNCH

SMALL PLATES

MISO AUBERGINE	9	AGED GOUDA CROQUETTES	11.5	TEMPURA BROCCOLI	9
garlic labneh, seeds (VG/GF)		honey mustard (V)		sesame glaze (VG)	

BRUNCH PLATES

CBA SANDWICH	17.5
soft-shell crab tempura, smoked streaky Dingley Dell bacon, avocado, black garlic ponzu aioli, brioche	
KEDGEREE	16
rice, curry, flaked smoked haddock, poached St. Ewe egg, mango chutney (GF)	
SMASHED AVOCADO ON SOURDOUGH	13
dill salsa, chilli, coriander, seed dukkah (VG)	
with fried / poached egg + 2.5	
with streaky bacon + 4	
with oak-smoked salmon + 4	
TRUFFLE CHILLI FRIED EGGS	13
charred corn, crème fraîche, toasted sourdough (V)	
with streaky bacon + 4	
with oak-smoked salmon + 4	
PARMESAN & CHIVE SCRAMBLED EGGS	12
toasted sourdough	
with streaky bacon + 4	
with oak-smoked salmon + 4	

BREAKFAST CLASSICS

FULL VEGGIE	17
grilled halloumi, St. Ewe egg, avocado salsa, hash brown, roast field mushroom, roast tomato, BBQ beans, toast (V)	
ENGLISH BREAKFAST	14.5
St. Ewe egg, smoked streaky Dingley Dell bacon, Old Spot sausage, BBQ beans, toast	
vegan bacon & sausage available	
FULL & PROPER BREAKFAST	18
smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, roast tomato, roast field mushroom, BBQ beans, toast	
vegan bacon & sausage available	
HOT-SMOKED SALMON ROYALE	17
poached eggs, burnt lemon hollandaise, bottarga, muffin	
PROSCIUTTO & 'NDUJA BENEDICT	16
poached eggs, 'nduja hollandaise, muffin	
DRY-AGED BURGERDICT	15
poached egg, special hollandaise, tomato, muffin	
due to the nature of hollandaise, these dishes are served warm rather than hot	

BOWLS & SWEET

AÇAÍ BOWL	12
Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds (V/GF)	
MALTED DEEP DISH PANCAKES	17
berries, clotted cream, maple syrup (V)	
or	
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	
CINNAMON FRENCH TOAST	17
torched peach, mascarpone, basil, peach maple (V)	
HOT STICKY TOFFEE	7.5 (3)
BRIOCHE DOUGHNUTS (V)	12 (5)
INVISIBLE COOKIE	1.5
Help us support our charity partner, Spread a Smile, in their mission of bringing joy to children in hospitals	

LUNCH PLATES

GRILLED CAULIFLOWER	17	DOUBLE SMASH CHEESEBURGER	15.5	DRY-AGED LONGHORN	17.5
apricot & pine nut pesto (VG, GF)		2 x 70g smashed beef patties, dill pickles, red onion, house burger sauce		MINUTE SIRLOIN	
FLAME-GRILLED CHICKEN	19.5	with smoked Dingley Dell bacon + 2		fried St. Ewe egg, miso butter (GF)	
sticky jerk, charred lime (GF)		with avocado salsa + 2			
DINGLEY DELL PORK RIB EYE	22	with fried St. Ewe egg + 2.5			
poached St. Ewe egg, watercress (GF)					

SIDES

TRIPLE-COOKED CHIPS (VG)	6	ST. EWE EGGS (POACHED / FRIED) (V/GF)	4.5	HOLLANDAISE	4
MIXED LEAVES	6	ST. EWE EGGS (SCRAMBLED) (V/GF)	5	classic (V/GF) / 'nduja (GF) / burnt lemon (V/GF) / special (V/GF) / chipotle (V/GF)	
honey vinaigrette, parmesan (GF)		ROAST FIELD MUSHROOMS (VG/GF)	5	TOAST	4
GLOUCESTER OLD SPOT SAUSAGES	6	ROAST PLUM VINE TOMATOES (VG/GF)	4	white or brown sourdough (VG) / grilled pita (VG) / muffin (VG) / gluten-free (VG/GF)	
SMOKED STREAKY	6	AVOCADO (SLICED / SALSA) (VG/GF)	4.5	VEGAN STREAKY BACON (VG/GF)	5
DINGLEY DELL BACON (GF)		HOUSE BBQ BEANS (VG/GF)	4	VEGAN BRATWURST (VG/GF)	5
SALMON (OAK-SMOKED / HOT-SMOKED) (GF)	6				
GRILLED HALLOUMI (V/GF)	5				

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ANY ALLERGIES OR INTOLERANCES?
SCAN THE QR & LET US KNOW
100% OF OUR DISCRETIONARY SERVICE CHARGE
GOES TO THE TEAM. ALWAYS HAS, ALWAYS WILL.