

ESTD 2011
**THE
RIDING HOUSE
CAFÉ**

OFF TO THE RACES

THREE COURSE 90 BOTTOMLESS BRUNCH
Saturday, Sunday & Bank Holiday brunch

45 PER GUEST

for an hour & a half of free-flowing prosecco

55 PER GUEST

for an hour & a half of free-flowing:

Ascot Spritz; elderflower, prosecco, soda | Melbourne Cup; vodka, rose, cranberry, lime
Kentucky Derby; bournon, kiwi, apple, ginger ale, lime
Bloody Great Mary; vodka, spices, clamato, agave, guindilla peppers, olives, celery
DOC prosecco | Mirabeau Pure Provence rosé | Valencia orange mimosas

***place your bets at the end of your meal, and anyone who backs the winning horse
gets 50% off their share of the bottomless bill (one in six chance of success)***

STARTER FOR THE TABLE

aged gouda croquettes, honey mustard (v)
nocellara olives (VG/GF)

YOUR CHOICE OF MAIN DISH

CBA sandwich; soft-shell crab tempura, smoked streaky bacon, avocado, black garlic ponzu aioli
smashed avocado on sourdough; dill salsa, chilli, coriander, dill salsa (VG)
hot-smoked salmon & bottarga Royale
prosciutto & 'nduja Benedict
dry-aged beef Burgerdict
full & proper breakfast; bacon, sausage, egg, BBQ beans, mushroom, tomato, toast
full veggie; halloumi, egg, avocado, hash brown, BBQ beans, mushroom, tomato, toast (V)
malted deep dish pancakes; berries & clotted cream (V) / bacon & blueberry compote

DESSERT FOR THE TABLES

hot sticky toffee brioche doughnuts (v)