

FITZROVIA

ESTD 2011

THE RIDING HOUSE CAFÉ

AUTUMN/WINTER MENU

We suggest sharing 3 - 4 starters between two, followed by a plate or a bowl & skewer

NOCELLARA OLIVES (VG/GF)	5.5	CRUSTY SOURDOUGH butter (v)	6.8
--------------------------	-----	-----------------------------	-----

SMALL PLATES

HOT ARTICHOKE & PARMESAN DIP grilled sourdough (v)	11	AGED GOUDA CROQUETTES honey mustard (v)	11.5	GRILLED ROSEMARY & CUMIN LAMB CHOP crispy chickpeas, black garlic yoghurt (GF)	11
TEMPURA BROCCOLI sesame glaze (VG)	9	KOREAN FRIED CHICKEN spring onions, chilli, garlic	10		
MISO AUBERGINE garlic labneh, seeds (VG, GF)	9	SALT & SZECHUAN PEPPER SQUID chilli, miso mayo	14	TEMPURA SOFT SHELL CRAB black garlic aioli	15

LARGE PLATES

GRILLED CAULIFLOWER apricot & pine nut pesto (VG, GF)	17
MISO COD LOIN smoked celeriac, pickled girolles, sake-braised leeks (GF) <i>with Aleppo pepper king prawns + 6</i>	26.5
RIDING HOUSE FISH & CHIPS haddock, triple-cooked chips, mushy peas, tartare	24.5
BRAISED LAMB RAGU & PAPPARDELLE gremolata, pecorino	22
RIDING HOUSE CHEESEBURGER dry-aged beef, dill pickles, red onion, house burger sauce <i>with smoked streaky Dingley Dell bacon + 2</i>	17
SPICY BBQ CHICKEN BUN crispy buttermilk chicken, pickled cucumber, pink onions	17.5

THE GRILL

DRY-AGED LONGHORN MINUTE SIRLOIN fried St. Ewe egg, miso butter (GF)	17.5
FLAME-GRILLED CHICKEN sticky jerk, charred lime (GF)	19.5
DINGLEY DELL PORK RIB EYE poached St. Ewe egg, watercress (GF)	22
WHOLE GRILLED SEA BASS pickled cucumber, chilli, lime (GF)	27.5
40-DAY AGED 250G RIB EYE roast tomato, watercress (GF) <i>with peppercorn + 4</i>	39

BOWLS & SKEWERS

Our salads are even better when paired with a delicious grilled skewer

WILD RICE & QUINOA spinach, roast squash, broccoli, apple, feta, seeds, pomegranate, herb dressing (V/GF)	15.5
SUPERFOOD SALAD bulgur wheat, broccoli, squash, red cabbage, seeds, alfalfa, mustard dressing (VG)	14.5
ADD SKEWERS FROM THE GRILL	
Grilled halloumi & kale pesto (V/GF)	6.8
Aleppo pepper king prawns (GF)	7
Lemon pepper chicken thigh (GF)	6.8
Ginger glazed salmon & courgette	7.5
CAESAR SALAD romaine, anchovies, parmesan croutons <i>with chicken + 7</i>	15.5

SIDES

SPROUTING BROCCOLI garlic butter, pecorino (V/GF)	6	TRIPLE-COOKED CHIPS (VG)	6	GRILLED SWEET POTATO horseradish cream (V/GF)	7
KALE & EDAMAME chilli, ginger, black sesame (VG/GF)	6.5	FRENCH FRIES (VG) <i>with chilli & garlic + 3</i> <i>with truffle & parmesan + 3</i>	6	MIXED LEAVES honey vinaigrette, parmesan (GF)	6

AFTER

HOT STICKY TOFFEE BRIOCHE DOUGHNUTS (v)	7.5 (3) / 12 (5)	PANCAKE SUNDAE malted pancake ice cream, berries, clotted cream, maple syrup (v)	9.5	INVISIBLE COOKIE Help us support our charity partner, Spread a Smile, in their mission of bringing joy to children in hospitals	1.5
MILK CHOCOLATE FONDANT crème fraîche (v)	9.5	ROSE & RASPBERRY PAVLOVA (VG/GF)	9		
HOT BAKED CHOCOLATE CHIP COOKIE DOUGH clotted cream ice cream (v)	9.5				

FITZROVIA
ESTD THE 2011
RIDING HOUSE
CAFÉ

————— GLOBALLY INSPIRED ALL-DAY DINING —————



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