FITZROVIA

ESTD THE 2011

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 6.8
butter (V)

SMALL PLATES

HOT ARTICHOKE & PARMESAN DIP 11
grilled sourdough (V)

TEMPURA BROCCOLI 9
sesame glaze (VG)

MISO AUBERGINE 9
garlic labneh, seeds (VG, GF)

AGED GOUDA CROQUETTES 11.5
honey mustard (V)

KOREAN FRIED CHICKEN 12.5
coriander, chilli, lime

SALT & SZECHUAN PEPPER SQUID 14
chilli, miso mayo

SCOTTISH SCALLOP 11
parsnip purée, saffron cream, caviar (GF)

TEMPURA SOFT SHELL CRAB 15
black garlic aioli

LARGE PLATES

GRILLED CAULIFLOWER 17
apricot & pine nut pesto (VG, GF)

MISO COD LOIN 26.5
smoked celeriac, pickled girolles, sake-braised leeks (GF)
with Aleppo pepper king prawns + 6

ROAST HAKE 27.5
rainbow chard, brown shrimp butter (GF)

ROAST CHICKEN BREAST 22
winter roots, chestnut purée, cranberry gravy (GF)

BRAISED LAMB RAGU & PAPPARDELLE 23
gremolata, pecorino

RIDING HOUSE CHEESEBURGER 17
dry-aged beef, dill pickles, red onion, house burger sauce *with smoked streaky Dingley Dell bacon + 2*

SPICY BBQ CHICKEN BUN 18
crispy buttermilk chicken, pickled cucumber, pink onions

THE GRILL

DRY-AGED LONGHORN MINUTE SIRLOIN 18
fried St. Ewe egg, miso butter (GF)

DINGLEY DELL PORK RIB EYE 22
poached St. Ewe egg, watercress (GF)

40-DAY AGED 250G RIB EYE 39
roast tomato, watercress (GF)
with peppercorn + 4

FESTIVE

ROAST TURKEY & ALL THE TRIMMINGS 32.5
apple & herb sausagemeat stuffing, port gravy

BOWLS & SKEWERS

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

WILD RICE & QUINOA 15.9
spinach, roast squash, broccoli, apple, feta, seeds, pomegranate, herb dressing (V/GF)

SUPERFOOD SALAD 15.5
bulgur wheat, broccoli, squash, red cabbage, seeds, alfalfa, mustard dressing (VG)

CAESAR SALAD 16
romaine, anchovies, parmesan croutons

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

SIDES

SPROUTING BROCCOLI 7.5
garlic butter, pecorino (V/GF)

KALE & EDAMAME 7
chilli, ginger, black sesame (VG/GF)

TRIPLE-COOKED CHIPS (VG) 7

FRENCH FRIES (VG) 7
with chilli & garlic + 3
with truffle & parmesan + 3

GRILLED SWEET POTATO 8
horseradish cream (V/GF)

MIXED LEAVES 7
honey vinaigrette, parmesan (GF)

AFTER

HOT STICKY TOFFEE BRIOCHE DOUGHNUTS (V) 7.5 (3) / 12 (5)

MILK CHOCOLATE FONDANT 9.5
crème fraîche (V)

HOT BAKED CHOCOLATE CHIP COOKIE DOUGH 9.5
malted vanilla ice cream (V)

2 MINCE PIES & A HOT DRINK 6.5
your choice of tea or barista coffee (V)

ROSE & RASPBERRY PAVLOVA 9
(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

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

OUR KITCHEN IS NUT FREE, THOUGH WE CANNOT GUARANTEE THE ABSENCE OF TRACES IN SOME INGREDIENTS

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.