

4-6 Happy Hour

£4-6 | 4-6pm
classic cocktails, beer, wine & shooters
Monday to Saturday



Events & Parties

up to 165 guests
from the Sharing Table in the middle of the action,
to private use of The Stables, to full venue hire

DINNER

NEW TO OUR MENU?
Treat it however you like.
Between two, we suggest 3-4 small plates,
followed by your own larger plate or bowl & skewer.

TO START

Masako; sake, lychee, lemon, rose, mint 14	nocellara olives vg/gf 5.5	sourdough boule; white miso butter or XO butter v 6.8
sticky ginger aubergine, coconut miso vg/gf 9	hot artichoke & parmesan dip, grilled sourdough v 11	seared tuna loin, parsley crumb, aubergine caponata 13.5
tempura broccoli, sesame glaze vg 9	three cheese croquettes, pickled cucumber v/gf 11.5	salt & szechuan pepper squid, chilli, miso mayo 14
fried chicken (oyster cut), Bajan pepper sauce 10	confit pork belly, cumin salt, XO sauce gf 12	house meatball, dry-aged beef, scamorza, 'nduja gf 14

MAINS

LARGE DISHES	THE GRILL	THE SIDE
lentil & cauliflower haleem, coconut, ginger, cardamom & chilli oil, grilled pita vg with Aleppo pepper king prawns + 6 suggested wine pairing: Pinot Noir - La La Land 17.5	dry-aged Longhorn minute sirloin, fried St. Ewe egg, XO butter gf suggested wine pairing: Cabernet Sauvignon - Morandé 17.5	grilled za'atar pita vg 4
miso cod loin, smoked celeriac, pickled girolles, sake-braised leeks gf with Aleppo pepper king prawns + 6 suggested wine pairing: Chardonnay - Trinity Hill 26.5	flame-grilled half chicken, sticky jerk, bone jus, charred lime gf suggested wine pairing: Grüner Veltliner - Funkstille 19.5	braised kale & edamame, chilli, ginger, black sesame vg/gf 6.5
Riding House fish & chips, rum-battered haddock, bean salad, bone broth curry, bacon tartare suggested wine pairing: Sauvignon Blanc - Holdaway Estate 24.5	Dingley Dell pork chop, crispy plantain, suya butter, roast garlic miso gf suggested wine pairing: Zweigelt - Funkstille 22	grilled sweet potato, horseradish cream v/gf 7
roast lamb, sticky baked rice, yellow peppers gf suggested wine pairing: Shiraz - Wild & Wilder 26.5	whole grilled sea bass, pickled cucumber, nuoc cham gf suggested wine pairing: Chenin Blanc - Liberty Freetrade 27.5	truffle mac & cheese, crispy shallots & capers v 9.5
	380g New York strip gf East Anglian - aged for 56 days suggested wine pairing: Malbec - Manos Negras with peppercorn sauce, caponata or XO butter + 4 45.5	chips, sesame salt vg 6
		tomato & onion salad, basil, chilli vg/gf 6
		mixed leaves, honey vinaigrette, parmesan gf 6

BOWLS & SKEWERS

pair your bowl with a skewer

rigatoni,
kale pesto, asparagus, courgette, peas,
parmesan, chilli v 15

wild rice & quinoa;
spinach, roast squash, broccoli, apple, feta,
seeds, pomegranate, herb dressing v/gf 14.8

SKEWERS FROM THE GRILL

grilled halloumi, kale pesto v/gf 7

Aleppo pepper king prawns gf 7.5

lemon pepper chicken thigh gf 7

BURGERS

soul burger;
beef patty, smoked cheddar,
jerk quince mayo, pink pickled onion
with smoked streaky Dingley Dell bacon + 2 16

chicken bun;
buttermilk chicken, Comté, pickled carrots,
gherkin, tomato, chipotle mayo 16.5

ANY ALLERGIES OR
INTOLERANCES? SCAN
THE QR & LET US KNOW.

100% OF OUR DISCRETIONARY
SERVICE CHARGE GOES TO THE TEAM.
ALWAYS HAS, ALWAYS WILL.

AFTER

hot sticky toffee v
brioche doughnuts 7.5 (3) / 12 (5)

milk chocolate fondant,
crème fraîche v 9.5

hot fudge sundae,
honeycomb, vanilla & chocolate ice cream v 9.5

chilled coconut & saffron rice pudding,
mango, berries vg/gf 9

invisible cookie;
help us support our charity
partner, Spread a Smile, in
their mission of bringing joy
to children in hospitals 1.5

SPREAD
A SMILE

Charity No. 1152205