

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

LUNCH

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 v/gf 5.5 sourdough boule; white miso butter or XO butter v 6.8

sticky ginger aubergine, coconut miso v/gf 9

tempura broccoli, sesame glaze v/gf 9

fried chicken (oyster cut), Bajan pepper sauce 10

hot artichoke & parmesan dip,
grilled sourdough v 11

three cheese croquettes,
pickled cucumber v/gf 11.5

seared tuna loin,
parsley crumb, aubergine caponata 13.5

salt & szechuan pepper squid,
chilli, miso mayo 14

BOWLS & SKEWERS

our skewers are great paired with bowls - try chicken with wild rice, or prawns with pumpkin bakes

superfood salad; bulgur wheat, broccoli, squash, red cabbage,
seeds, alfalfa, mustard dressing v/gf 14.2

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

pumpkin bakes, corn, chilli & lime coconut yoghurt, pink pickled onion v/gf 14.5

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

SKEWERS FROM THE GRILL

grilled halloumi, kale pesto v/gf 7

Aleppo pepper king prawns gf 7.5

lemon pepper chicken thigh gf 7

BRUNCH

smashed avocado & king prawns,
dill salsa, chilli, coriander, seed dukkah v/gf 16

cinnamon french toast;
buttermilk fried chicken, chipotle hollandaise
or
torched peach, mascarpone,
basil, peach maple v 17

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



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

@RIDINGHOUSECAFES

MAINS

LARGE DISHES

lentil & cauliflower haleem,
coconut, ginger, cardamom & chilli oil,
grilled pita v/gf 17.5
with Aleppo pepper king prawns + 6
suggested wine pairing: Pinot Noir - La La Land

miso cod loin,
smoked celeriac, pickled girolles,
sake-braised leeks gf 26.5
with Aleppo pepper king prawns + 6
suggested wine pairing: Chardonnay - Trinity Hill

Riding House fish & chips,
rum-battered haddock, bean salad,
bone broth curry, bacon tartare 24.5
suggested wine pairing: Sauvignon Blanc - Holdaway Estate

roast lamb,
sticky baked rice, yellow peppers gf 26.5
suggested wine pairing: Shiraz - Wild & Wilder

THE GRILL

dry-aged Longhorn minute sirloin,
fried St. Ewe egg, XO butter gf 17.5
suggested wine pairing: Cabernet Sauvignon - Morandé

flame-grilled half chicken,
sticky jerk, bone jus, charred lime gf 19.5
suggested wine pairing: Grüner Veltliner - Funkstille

Dingley Dell pork chop,
crispy plantain, suya butter, roast garlic miso gf 22
suggested wine pairing: Zweigelt - Funkstille

whole grilled sea bass,
pickled cucumber, nuoc cham gf 27.5
suggested wine pairing: Chenin Blanc - Liberty Freetrade

380g New York strip gf 45.5
East Anglian - aged for 56 days
suggested wine pairing: Malbec - Manos Negras
with peppercorn sauce, caponata or XO butter + 4

THE SIDE

grilled za'atar pita v/gf 4

kale & edamame, chilli, ginger, black sesame v/gf 6.5

grilled sweet potato, horseradish cream v/gf 7

truffle mac & cheese, crispy shallots & capers v 9.5

chips, sesame salt v/gf 6

tomato & onion salad, basil, chilli v/gf 6

mixed leaves, honey vinaigrette, parmesan gf 6

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

