

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



RIDING HOUSE
FITZROVIA

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.

Bottomless

Brunch:
Off To The Races
three courses & free-flowing drinks
every weekend & bank holiday
90 mins | from £45 per guest

Nights:
Pour Decisions
free-flowing cocktails, wine & beer
available every dinner service
90 mins | £28 per guest

TO START

Masako; sake, lychee, lemon, rose, mint £13.2

nocellara olives vg/gf £5.5

sourdough boule; white miso butter or XO butter v £6.8

£8+

our small plates are perfect for sharing

£10+

ask the team for their recommendations

£12+

tempura broccoli, sesame glaze vg £8.5

sticky ginger aubergine, coconut miso vg/gf £8.8

fried chicken (oyster cut), Bajan pepper sauce £9.5

hot artichoke & parmesan dip,
grilled sourdough v £10

three cheese croquettes,
pickled cucumber v/gf £11

seared tuna loin,
parsley crumb, aubergine caponata £12.8

salt & szechuan pepper squid,
chilli, miso mayo £13.5

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 vg £14.2

wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, seeds,
pomegranate, herb dressing v/gf £14.2

pumpkin bakes, corn, chilli & lime coconut yoghurt, pink pickled onion vg £13.8

rigatoni, kale pesto, asparagus, courgette, parmesan, chilli v £14.5

SKEWERS FROM THE GRILL

grilled halloumi, kale pesto v/gf £6.3

Aleppo pepper king prawns gf £7.5

lemon pepper chicken thigh gf £6.8

BRUNCH

smashed avocado & king prawns, £15.5
sourdough, sauce vierge, crispy shallots, seeds

cinnamon french toast; £15.8
buttermilk fried chicken, chipotle hollandaise
or
torched peach, mascarpone,
basil, peach maple v

SANDWICHES

soul burger; £15.5
beef patty, smoked cheddar, jerk quince mayo,
pink pickled onion
+ smoked streaky Dingley Dell bacon £2

chicken bun; £15.8
buttermilk chicken, Comté, pickled carrots, gherkin,
tomato, chipotle mayo

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



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

@RIDINGHOUSECAFES

MAINS

LARGE DISHES

lentil & cauliflower haleem, £17.5
coconut, ginger, cardamom & chilli oil vg
+ Aleppo pepper king prawns £6
suggested wine pairing: Pinot Noir - La La Land

miso cod loin, £25.5
smoked celeriac, pickled girolles,
sake-braised leeks
+ Aleppo pepper king prawns £6
suggested wine pairing: Chardonnay - Indómita

Riding House fish & chips, £23.8
rum-battered haddock, bean salad,
bone broth curry, bacon tartare
suggested wine pairing: Sauvignon Blanc - Holdaway Estate

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

CUTS FROM THE GRILL

...are always best with something...

ON THE SIDE

dry-aged Longhorn minute sirloin, £16.8
fried St. Ewe egg, XO butter gf
suggested wine pairing: Cabernet Sauvignon - Morandé

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

Dingley Dell pork chop, £21
crispy plantain, suya butter, roast garlic miso gf
suggested wine pairing: Zweigelt - Funkstille

whole grilled sea bass, £26.8
pickled cucumber, nuoc cham gf
suggested wine pairing: Chenin Blanc - Liberty Freetrade

380g New York strip gf £43.5
East Anglian - aged for 56 days
suggested wine pairing: Malbec - Manos Negras

grilled za'atar pita vg £3.2

spring greens, lemon oil, pangrattato v/gf £5.7

kale & edamame, chilli, ginger, black sesame vg/gf £6.4

grilled sweet potato, horseradish cream v/gf £6.8

truffle mac & cheese, crispy shallots & capers v £9.5

chips, sesame salt vg £5.8

tomato & onion salad, basil, chilli vg/gf £5.5

mixed leaves, honey vinaigrette, parmesan gf £5.5

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