

PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£12
Right on Thyme; Champagne, thyme-infused Lillet Blanc, coconut, lemon	£12.5

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



NEW TO OUR MENU? Treat it however you like.

Between two, we suggest 3-4 small plates, small bowls or skewers to share, followed by your own main course.

THE STABLES
private dining room. hunting lodge. horsebox.
for parties or meetings of up to 14 guests

DRAUGHT BEER GROWLERS
all draught beers are available in growlers
small: 1 ½ pints | large: 3 ½ pints

APERITIVO HOUR
4-6pm every day
barrel-aged cocktails, guest beers & wines

FOR THE TABLE

nocellara olives vg/gf	£4.8
rosemary & olive oil focaccia vg	£3.5
sourdough boule, black tahini or white miso butter v	£6.5
artichoke & parmesan dip, flame-grilled sourdough v	£9

£8 our small plates are perfect for sharing £10 ask the team for their recommendations £12+

panko aubergine, Korean BBQ vg	
braised kidneys, white wine, shallots, garlic, toasted brioche	
tempura broccoli, sesame glaze vg	

smoked barbary duck, pickled dates, pomegranate, rocket, anise, balsamic gf	
aged gouda croquettes (5), honey mustard v	
Scottish scallop, parsnip purée, saffron cream gf	

baked taleggio, chilli, honey, focaccia crisp	£12
salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo	£12.8
beetroot-cured gravadlax, shredded sprouts, apple, mustard, lavosh crackers	£13.5

CHRISTMAS DAY

Allow us to take the hard work out of Christmas Day by joining us for lunch at Riding House Bloomsbury or Fitzrovia.

We will be serving a decadent menu featuring baked taleggio with truffle, gravadlax with caviar, a traditional turkey roast and whole grilled bass in Champagne.

Ask your server or go online for more info.

BOWLS & SKEWERS

our skewers are great paired with bowls (starter/main sizes)
try the chicken with wild rice, or the halloumi with lentils

chopped salad; avocado, palm hearts, corn, peas, red onion, croutons vg	£9.2 / £14.5
wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£9.4 / £14.8
puy lentil stew, aubergine, vegan sour cream, urfa chilli v/gf	£9.5 / £15

SKEWERS

grilled halloumi, kale pesto v/gf	£5.5
Aleppo pepper king prawns gf	£7.8
lemon pepper chicken thigh gf	£7.2

MAINS

grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf + king prawns £6 suggested wine pairing: Pinot Noir - La La Land	£17.5
cod loin, parmesan cream, sun-dried tomato, spinach gf suggested wine pairing: Chardonnay - Trinity Hill	£21
bone-in chicken schnitzel, creamed wild mushrooms suggested wine pairing: Zweigelt - Funkstille	£23.5
minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.8
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2	£15.5
chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo	£15.8

whole grilled miso sea bass,
pickled cucumber, nuoc cham gf
£25.5
suggested wine pairing:
Grüner Veltliner - Funkstille

roast turkey & all the trimmings,
apple & herb stuffing, port gravy
£32.5
suggested wine pairing:
Rioja Reserva - Bodegas LAN

+ Aleppo pepper king prawns £6

380g New York strip gf
East Anglian, aged for 56 days
£36.5
suggested wine pairing:
Côtes-du-Rhône - Ferraton

New York strip tagliata,
rocket, parmesan, herb dressing gf
£37.8
suggested wine pairing:
Salice Salentino Riserva - Ducale

+ salsa verde / peppercorn / Bajan pepper sauce £2.8



SIDES

braised kale, edamame, chilli, sesame vg/gf	£5.2	grilled sweet potato, horseradish cream, cabbage v/gf	£6.8
truffle mac & cheese, crispy rocket & capers, shallot rings v	£9.5	mixed leaves, honey vinaigrette, parmesan gf	£5.5
chips, porcini salt vg	£5.8	cream corn v/gf	£5.5
roast potatoes vg/gf	£5.5	avocado salsa vg/gf	£5.5

**hot sticky toffee brioche
doughnuts** v
suggested pairing:
Valdespino 'Sol. 1842' Oloroso
 £6.8 |

rum baba,
blackberries, mascarpone v
suggested pairing:
Maculan Dindarello
 £8.7 |

milk chocolate cheesecake,
orange cream v
suggested pairing:
Tokaji Oremus Aszú 3 Puttonyos
 £8.8 |

black forest pavlova,
coconut cream vg/gf
suggested pairing:
Valdespino 'El Canadao' Pedro Ximénez
 £8.5 |

AFTER

ANY ALLERGIES OR
INTOLERANCES?
PLEASE LET US KNOW.

OUR SISTER RESTAURANTS

Riding House Bloomsbury - 1 Brunswick Centre, WC1N 1AF
Rail House Victoria - 8 Sir Simon Milton Square, SW1E 5DJ

we are proud to be supporting Spread a Smile in their mission of bringing joy to children in hospitals - a discretionary 25p donation will be added to your bill