PRE-DRINKS

£13.5

£12.5

Masako Martini; sake, lychee, lemon, rose, mint

House Mulled Wine £6.8 + spiced rum £3

Elderflower & Peach Bellini; Wild Idol sparkling white, peach, elderflower (non-alc)



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.

----- 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 three course menufeaturing your choice of a traditional turkey roast, Longhorn beef Wellington, Scottish lobster lasagne or acorn squash & sage pithivier.

FOR THE TABLE

nocellara olives vg/gf £5.5 sourdough boule; black tahini or white miso butter v £6.8

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

burnt miso aubergine, garlic labneh, coriander oil, seeds, pomegranate vg/gf

ox tongue pastrami, celeriac remoulade gf

tempura broccoli, sesame glaze vg

whipped paneer, grilled za'atar pita v

Scottish scallop, parsnip purée, saffron cream, caviar gf

aged gouda croquettes, lingonberry v

hot artichoke & parmesan dip, grilled sourdough v

smoked cod roe, grilled za'atar pita

soft shell crab tempura, black garlic ponzu aioli £12

crispy pork belly, XO sauce gf £12.7

Brook Street lamb kofta, smoked garlic aioli, pink pickled onions, pine nuts, grilled pita £12.9

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

our skewers are great paired with bowls - try chicken with wild rice, or prawns with courgette fritters

chopped salad 2.0; napa cabbage, kohlrabi, avocado, carrot, celery, crispy shallots, green caesar gf (vegan dressing available)

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

courgette & corn fritters, beet hummus, feta, fresh herbs v/gf £13.5 puy lentil stew, aubergine, vegan sour cream, urfa chilli vg/gf

£13.8

£17.5

SKEWERS

chicken gizzards, parmesan gf £2.8 grilled halloumi, kale pesto v/gf £6.5 Aleppo pepper king prawns gf £7.8 lemon pepper chicken thigh gf £7.5

LARGER PLATES

grilled cauliflower,	E17.0	DOITE-III CITIC
apricot & pine nut pesto, caulifower,		wild mushro
crispy leaves vg/gf		suggested v
+ Aleppo pepper king prawns £6		
suggested wine pairing: Viognier Gran Reserva - Indón	nita	Barbary duc

roast hake, £25.5 rainbow chard, brown shrimp butter gf suggested wine pairing: Chardonnay - Cramele Recas

whole grilled sea bass,
pickled cucumber, nuoc cham gf
+ Aleppo pepper king prawns £6
suggested wine pairing: Chenin Blanc - Liberty Freetrade

roast turkey & all the trimmings, apple & herb stuffing, port gravy suggested wine pairing: Rioja Reserva - Bodegas LAN bone-in chicken schnitzel,
wild mushroom ragout, cranberry
suggested wine pairing: Zweigelt - Funkstille

Barbary duck breast,
smoked celeriac, blackberries gf
suggested wine pairing: Pinot Noir - La La Land

soul burger;
beef patty, smoked cheddar, jerk quince mayo,
pink pickled onion
+ smoked streaky Dingley Dell bacon £2
suggested wine pairing: Shiraz - Wild & Wilder

chicken bun; £15.8 buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo suggested wine pairing: Grüner Veltliner - Funkstille fried Št. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé

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

dry-aged Longhorn minute sirloin,

New York strip tagliata, £43.5 rocket, parmesan, herb dressing gf suggested wine pairing: Chianti DOCG - Le Chiantigiane

CHRISTMAS SET MENU

£45 for three courses

available from 1st December

SIDES

braised kale & edamame, chilli, ginger, black sesame vg/gf	£6.4
charred king cabbage wedge caesar,	£6.8

grilled sweet potato, horseradish cream v/gf £6.8 truffle mac & cheese, crispy shallots & capers v £9.5

mixed leaves, honey vinaigrette, parmesan gf £5.5 avocado salsa vg/gf £4.8

creamed corn v/gf £5.5

Charity No. 1152205

ANY ALLERGIES? SCAN THE QR & LET US KNOW.

bacon, anchovies, parmesan gf

arillad cauliflawor



we are proud to support Spread a Smile in their mission of bringing joy to children in hospitals - find out more at spreadasmile.org

chips, sesame salt vg

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

£5.8

APERITIVO HOUR

4-6pm daily

cocktails, guest beers & wine