



— RIDING HOUSE —
FITZROVIA

GROUP MENU A

£42 per guest

choice of three courses

available for groups of up to 14 guests | pre-order required

starters:

lemon pepper chicken thigh, avocado salsa gf

or

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

mains:

dry-aged minute sirloin, fried St. Ewe egg,
salsa verde gf (served medium)

or

grilled coconut cauliflower, red lentil dhal,
spinach, broccoli, herb pita vg

sides for the table:

grilled sweet potato, horseradish cream v/gf

mixed leaf salad, honey vinaigrette, parmesan gf

desserts:

white chocolate cheesecake, raspberry v

or

passion fruit pavlova, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



— RIDING HOUSE —
FITZROVIA

GROUP MENU B

£48 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

for the table:

artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

starters:

Brook Street lamb kofta, smoked garlic aioli, pink pickled onions, pine nuts
or
soft shell crab tempura, black garlic ponzu aioli

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

mains:

bone-in chicken schnitzel, wild mushroom ragout, tarragon crème fraîche
or
miso cod, smoked celeriac, pickled girolles, sake-braised leeks gf

or
grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg
or
380g dry-aged New York strip gf (£12 supp. per guest)

sides for the table:

mixed leaf salad, honey vinaigrette, parmesan gf

grilled sweet potato, horseradish cream v/gf

creamed corn v/gf

desserts:

white chocolate cheesecake, raspberry v

or
passion fruit pavlova, coconut cream vg/gf

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— RIDING HOUSE —
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HYBRID MENU

£54 per guest

starters & desserts to share | choice of individual main courses
available for groups of up to 18 guests | no pre-order required

snack for the table:

artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

starters for the table:

Brook Street lamb kofta, smoked garlic, pink pickled onions, pine nuts
salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo
burnt miso aubergine, garlic labneh, coriander oil, pomegranate, seeds vg/gf

choice of main:

bone-in chicken schnitzel, wild mushroom ragout, tarragon crème fraîche
or
miso cod, smoked celeriac, pickled girolles, sake-braised leeks gf
or
grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg
or
380g dry-aged New York strip gf (£12 supp. per guest)

sides for the table:

grilled sweet potato, horseradish cream v/gf
mixed leaf salad, honey vinaigrette, parmesan gf
creamed corn v/gf

desserts for the table:

cinnamon brioche doughnuts, hot toffee v
passion fruit pavlova, coconut cream vg/gf

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FEAST MENU

£58 per guest

all dishes are served to share

pre-order of chicken, lamb or steak required

snack for the table:

hot artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

starters for the table:

Brook Street lamb kofta, smoked garlic, pink pickled onions, pine nuts

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo

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

mains for the table:

flame-grilled paprika chicken gf

or

slow-roast leg of Bluefaced Leicester lamb gf (£8 supp. per guest)

or

45 day-aged native breed côte de boeuf gf (£15 supp. per guest)

whole grilled miso sea bass, pickled cucumber, nuoc cham gf

grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg

braised kale, edamame, chilli, black sesame vg/gf

grilled sweet potato, horseradish cream v/gf

creamed corn v/gf

desserts for the table:

cinnamon brioche doughnuts, hot toffee v

passion fruit pavlova, coconut cream vg/gf

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