FITZROVIA

ESTD THE 2011

RIDING HOUSE CAFÉ

SATURDAY BRUNCH

SMALL PLATES

MISO AUBERGINE 9
garlic labneh, seeds (VG/GF)

AGED GOUDA CROQUETTES 11.5
honey mustard (V)

TEMPURA BROCCOLI 9
sesame glaze (VG)

BRUNCH PLATES

CBA SANDWICH 17.5
soft-shell crab tempura, smoked streaky Dingley Dell bacon, avocado, black garlic ponzu aioli, brioche

KEDGEREE 16
rice, curry, flaked smoked haddock, poached St. Ewe egg, mango chutney (GF)

SMASHED AVOCADO ON SOURDOUGH 14.5
dill salsa, chilli, coriander, seed dukkah (VG)
with fried / poached egg + 2.5
with streaky bacon + 4
with oak-smoked salmon + 4

TRUFFLE CHILLI FRIED EGGS 14
charred corn, crème fraîche, toasted sourdough (V)
with streaky bacon + 4
with oak-smoked salmon + 4

PARMESAN & CHIVE SCRAMBLED EGGS 13
toasted sourdough
with streaky bacon + 4
with oak-smoked salmon + 4

BREAKFAST CLASSICS

FULL VEGGIE 18
grilled halloumi, St. Ewe egg, avocado salsa, hash brown, roast field mushroom, roast tomato, BBQ beans, toast (V)

FULL & PROPER BREAKFAST 19
smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, roast tomato, roast field mushroom, BBQ beans, toast
vegan bacon & sausage available

HOT-SMOKED SALMON ROYALE 18
poached eggs, burnt lemon hollandaise, bottarga, muffin

PROSCIUTTO & 'NDUJA BENEDICT 16
poached eggs, 'nduja hollandaise, muffin

DRY-AGED BURGERDICT 16
poached egg, special hollandaise, tomato, muffin

due to the nature of hollandaise, these dishes are served warm rather than hot

BOWLS & SWEET

AÇAI BOWL 13
Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds (V/GF)

MALTED DEEP DISH PANCAKES 18
berries, clotted cream, maple syrup (V)
or
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup

CINNAMON FRENCH TOAST 17
buttermilk fried chicken, chipotle hollandaise
or
torched peach, mascarpone, basil, peach maple (V)

HOT STICKY TOFFEE BRIOCHE DOUGHNUTS (V) 7.5 (3) / 12 (5)

INVISIBLE COOKIE 1.5
Help us support our charity partner, Spread a Smile, in their mission of bringing joy to children in hospitals

LUNCH PLATES

FLAME-GRILLED CHICKEN 19.5
sticky jerk, charred lime (GF)

DINGLEY DELL PORK RIB EYE 22
poached St. Ewe egg, watercress (GF)

GRILLED CAULIFLOWER 17
apricot & pine nut pesto (VG, GF)

RIDING HOUSE CHEESEBURGER 17
dry-aged beef, dill pickles, red onion, house burger sauce
with smoked streaky Dingley Dell bacon + 2

DRY-AGED LONGHORN MINUTE SIRLOIN 17.5
fried St. Ewe egg, miso butter (GF)

SIDES

TRIPLE-COOKED CHIPS (VG) 7

MIXED LEAVES 7
honey vinaigrette, parmesan (GF)

GLOUCESTER OLD SPOT SAUSAGES 6

SMOKED STREAKY DINGLEY DELL BACON (GF) 6

SALMON (OAK-SMOKED / HOT-SMOKED) (GF) 6

GRILLED HALLOUMI (V/GF) 5

ST. EWE EGGS (POACHED / FRIED) (V/GF) 4.5

ST. EWE EGGS (SCRAMBLED) (V/GF) 5

ROAST FIELD MUSHROOMS (VG/GF) 5

ROAST PLUM VINE TOMATOES (VG/GF) 4

AVOCADO (SLICED / SALSA) (VG/GF) 4.5

HOUSE BBQ BEANS (VG/GF) 4

HOLLANDAISE 4
classic (V/GF) / 'nduja (GF) / burnt lemon (V/GF) / special (V/GF) / chipotle (V/GF)

TOAST 4
white or brown sourdough (VG) / grilled pita (VG) / muffin (VG) / gluten-free (VG/GF)

VEGAN STREAKY BACON (VG/GF) 5

VEGAN BRATWURST (VG/GF) 5

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

OUR KITCHEN IS NUT FREE, THOUGH WE CANNOT GUARANTEE THE ABSENCE OF TRACES IN SOME INGREDIENTS

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SATURDAY BRUNCH

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

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