



— RIDING HOUSE —
FITZROVIA

GROUP MENU A

£38 per guest

choice of three courses

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

beetroot-cured gravadlax, seasonal potato salad gf

or

wild rice, quinoa, spinach, roast squash,
broccoli, feta, apple, pomegranate, seeds vg/gf

bone-in chicken schnitzel, creamed wild mushrooms

or

grilled squash yellow curry, courgettes, beans, bean sprouts, seeds vg/gf

for the table:

coconut rice vg/gf

mixed leaf salad, honey vinaigrette, parmesan gf

white chocolate cheesecake, blueberries v

or

rose & raspberry pavlova, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



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GROUP MENU B

£45 per guest

choice of three courses

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

merguez filo roll, smoked cheddar, sriracha dip

or

beetroot-cured gravadlax, seasonal potato salad, caviar gf

or

wild rice, quinoa, spinach, roast squash,
broccoli, feta, apple, pomegranate, seeds v/gf

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

or

whole grilled sea bass, miso, nuoc cham gf

or

grilled squash yellow curry, courgettes, beans, bean sprouts, seeds vg/gf

for the table:

mixed leaf salad, honey vinaigrette, parmesan gf

grilled sweet potato, horseradish cream v/gf

white chocolate cheesecake, blueberries v

or

rose & raspberry pavlova, coconut cream vg/gf

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HYBRID MENU

£50 per guest

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

for the table:

merguez filo roll, smoked cheddar, sriracha dip

king prawn skewers, Aleppo pepper, fennel gf

wild rice, quinoa, spinach, squash, apple, pomegranate, seeds vg/gf

choice of main:

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

or

whole grilled sea bass, nuoc cham gf

or

grilled squash yellow curry, courgettes, beans, bean sprouts, seeds vg/gf

for the table:

mixed leaf salad, honey vinaigrette, parmesan gf

grilled sweet potato, horseradish cream v/gf

for the table:

lemon doughnuts, cold saffron custard v

rose & raspberry pavlova, coconut cream vg/gf

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FEAST MENU

£55 per guest

all dishes are served to share

pre-order of chicken, lamb or steak required

merguez filo roll, smoked cheddar, sriracha dip

beetroot-cured gravadlax, seasonal potato salad, caviar **gf**

wild rice, quinoa, spinach, squash, apple, pomegranate, seeds **vg/gf**

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 sea bass, nuoc cham **gf**

grilled pimento cauliflower, garlic hummus, bulgur wheat, smoked pickles **vg**

new season peas, mint **v/gf**

grilled sweet potato, horseradish cream **v/gf**

creamed corn **v/gf**

lemon doughnuts, cold saffron custard **v**

rose & raspberry pavlova, coconut cream **vg/gf**

100% OF SERVICE CHARGE GOES TO THE TEAM