

4-6 Happy Hour

£4-6 | 4-6pm
classic cocktails, beer, wine & shooters
Monday to Saturday



DINNER

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.

Events & Parties

up to 250 guests
from a table in the middle of the action, to private
use of our mezzanine bar, to full venue hire

TO START

Masako; sake, lychee, lemon, rose, mint 14 nocellara olives vg/gf 5.5 sourdough boule; white miso butter or XO butter v 6.8

sticky ginger aubergine,
coconut miso vg/gf 9

tempura broccoli,
sesame glaze vg 9

fried chicken (oyster cut),
Bajan pepper sauce 10

hot artichoke & parmesan dip,
grilled sourdough v 11

three cheese croquettes,
pickled cucumber v/gf 11.5

confit pork belly,
cumin salt, XO sauce gf 12

seared tuna loin,
parsley crumb, aubergine caponata 13.5

salt & szechuan pepper squid,
chilli, miso mayo 14

house meatball,
dry-aged beef, scamorza, 'nduja gf 14

MAINS

LARGE DISHES

lentil & cauliflower haleem,
coconut, ginger, cardamom & chilli oil, 17.5
grilled pita vg
with Aleppo pepper king prawns + 6
suggested wine pairing: Pinot Noir - La La Land

miso cod loin, 26.5
smoked celeriac, pickled girolles,
sake-braised leeks gf
with Aleppo pepper king prawns + 6
suggested wine pairing: Chardonnay - Trinity Hill

Riding House fish & chips, 24.5
rum-battered haddock, bean salad,
bone broth curry, bacon tartare
suggested wine pairing: Sauvignon Blanc - Holdaway Estate

braised lamb pappardelle, 22
gremolata, pecorino
suggested wine pairing: Chianti DOCG - Le Chiantigiane

THE GRILL

dry-aged Longhorn minute sirloin, 17.5
fried St. Ewe egg, XO butter gf
suggested wine pairing: Cabernet Sauvignon - Morandé

flame-grilled half chicken, 19.5
sticky jerk, bone jus, charred lime gf
suggested wine pairing: Grüner Veltliner - Funkstille

Dingley Dell pork chop, 22
crispy plantain, suya butter, roast garlic miso gf
suggested wine pairing: Zweigelt - Funkstille

whole grilled sea bass, 27.5
pickled cucumber, nuoc cham gf
suggested wine pairing: Chenin Blanc - Liberty Free-trade

380g New York strip gf 45.5
East Anglian - aged for 56 days
suggested wine pairing: Malbec - Manos Negras
with peppercorn sauce, caponata or XO butter + 4

THE SIDE

grilled za'atar pita vg 4

braised kale & edamame, 6.5
chilli, ginger, black sesame vg/gf

grilled sweet potato, 7
horseradish cream v/gf

truffle mac & cheese, 9.5
crispy shallots & capers v

chips, 6
sesame salt vg

tomato & onion salad, 6
basil, chilli vg/gf

mixed leaves, 6
honey vinaigrette, parmesan gf

BOWLS & SKEWERS

pair your bowl with a skewer

rigatoni, 15
kale pesto, asparagus, courgette, peas,
parmesan, chilli v

wild rice & quinoa; 14.8
spinach, roast squash, broccoli, apple, feta,
seeds, pomegranate, herb dressing v/gf

SKEWERS FROM THE GRILL

grilled halloumi, kale pesto v/gf 7

Aleppo pepper king prawns gf 7.5

lemon pepper chicken thigh gf 7

SANDWICHES

soul burger; 16
beef patty, smoked cheddar,
jerk quince mayo, pink pickled onion
with smoked streaky Dingley Dell bacon + 2

chicken bun; 16.5
buttermilk chicken, Comté, pickled carrots,
gherkin, tomato, chipotle mayo

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



100% OF OUR DISCRETIONARY
SERVICE CHARGE GOES TO THE TEAM.

@RIDINGHOUSECAFES

AFTER

hot sticky toffee v 7.5 (3) / 12 (5)
brioche doughnuts

milk chocolate fondant, 9.5
crème fraîche v

hot fudge sundae, 9.5
honeycomb, vanilla & chocolate ice cream v

chilled coconut & saffron rice pudding, 9
mango, berries vg/gf

invisible cookie; 1.5
help us support our charity
partner, Spread a Smile, in
their mission of bringing joy
to children in hospitals



Charity No. 1152205