

SET MENUS

Peak Season Set Menu;
monthly-changing specials | £28 for 3 courses
available every lunch & dinner service

Pre-Theatre Menu;
£25 for 3 courses | £22 for 2 courses
available every dinner service

APERITIVO HOUR

£6.5 house aperitivi | £8.5 barrel-aged classics
£5-7 guest wines | £5 pints
4-6pm Monday to Friday



LUNCH

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.

BOTTOMLESS

Brunch: Off To The Races;
three courses & free-flowing drinks | from £45
every weekend & bank holiday

Nights: Pour Decisions in Victoria;
free-flowing cocktails, wine & beer | £28
available every dinner service

EVENTS & PARTIES

from a large table in the hustle and bustle
of the restaurant, to private use of our
upstairs bar, to full venue hire for 250 guests

TO START

Masako; sake, lychee, lemon, rose, mint £13.5

nocellara olives vg/gf £5.5

sourdough boule; white miso butter or XO butter v £6.8

£8+

our small plates are perfect for sharing

£10+

ask the team for their recommendations

£12+

tempura broccoli, sesame glaze vg £8.5

sticky ginger aubergine, coconut miso vg £8.8

fried chicken oysters, XO mayo £9.5

hot artichoke & parmesan dip,
grilled sourdough v £10

aged gouda croquettes,
honey mustard balsamic v £11

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

Brook Street lamb kofta, smoked garlic aioli,
pink pickled onions, pine nuts, grilled pita £13.8

BOWLS & SKEWERS

our skewers are great paired with bowls - try chicken with wild rice, or prawns with pumpkin bakes

chopped salad 2.0; napa cabbage, kohlrabi, avocado, carrot, celery,
crispy shallots, green caesar gf (vegan dressing available) £13.5

pumpkin bakes, corn, chilli & lime coconut yoghurt, pink pickled onion vg £13.8

wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, seeds,
pomegranate, herb dressing v/gf £14.2

rigatoni, kale pesto, asparagus, courgette, parmesan, chilli v £14.5

SKEWERS FROM THE GRILL

grilled halloumi, kale pesto v/gf £7.3

Aleppo pepper king prawns gf £8.8

lemon pepper chicken thigh gf £8.5

SANDWICHES & FRENCH TOAST

three cheese sandwich; £12.8
applewood cheddar, scamorza, mozzarella, gherkin,
braised onions, pepper sauce, crisps, dill, sourdough v

roast beef sandwich; £15.5
dry-aged beef loin, caramelised onions, Emmental,
horseradish mayo, watercress, radish, sourdough

cinnamon french toast; grilled peach, mascarpone, basil, maple v or buttermilk chicken, chipotle hollandaise £15.8

soul burger; £15.5
beef patty, smoked cheddar, jerk quince mayo,
pink pickled onion + Dingley Dell bacon £2

chicken bun; £15.8
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.
ALWAYS HAS, ALWAYS WILL.

@RIDINGHOUSECAFES

MAINS

LARGE DISHES

chargrilled celeriac, £17.8
grilled spring onions, truffle white bean velouté,
crispy capers, chive oil vg/gf
+ Aleppo pepper king prawns £6
suggested wine pairing: Chardonnay - Cramele Recas

North Sea cod loin, £23.5
parmesan cream, sun-dried tomato, spinach gf
+ Aleppo pepper king prawns £6
suggested wine pairing: Petit Chablis - Domaine Hamelin

rum-battered haddock & chips, £23.8
bean salad, bone broth curry, bacon tartare
suggested wine pairing: Sauvignon Blanc - Holdaway Estate

stewed lamb shoulder, £27.5
anchovy & parmesan dumplings, spring greens,
salsa verde
suggested wine pairing: Chianti DOCG - Le Chiantigiane

CUTS FROM THE GRILL

...are always best with something...

ON THE SIDE

dry-aged Longhorn minute sirloin, £17.8
fried St. Ewe egg, XO butter gf
suggested wine pairing: Cabernet Sauvignon - Morandé

flame-grilled 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: Pinot Noir - La La Land

380g New York strip gf £43.5
East Anglian - aged for 56 days
suggested wine pairing: Malbec - Manos Negras

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

grilled za'atar pita vg £3.2

braised kale & edamame, £6.4
chilli, ginger, black sesame vg/gf

charred king cabbage wedge caesar, £6.8
bacon, anchovies, parmesan gf

grilled sweet potato, horseradish cream v/gf £6.8

truffle mac & cheese, crispy shallots & capers v £9.5

chips, sesame salt vg £5.8

creamed corn v/gf £5.5

avocado salsa vg/gf £4.8

mixed leaves, honey vinaigrette, parmesan gf £5.5