

4-6 Happy Hour

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



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

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.

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	hot artichoke & parmesan dip, grilled sourdough v 11	seared tuna loin, parsley crumb, aubergine caponata 13.5
tempura broccoli, sesame glaze vg 9	three cheese croquettes, pickled cucumber v/gf 11.5	salt & szechuan pepper squid, chilli, miso mayo 14
fried chicken (oyster cut), Bajan pepper sauce 10		

BOWLS & SKEWERS

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

superfood salad; bulgur wheat, broccoli, squash, red cabbage, seeds, alfalfa, mustard dressing vg 14.2	wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, seeds, pomegranate, herb dressing v/gf 14.8
pumpkin bakes, corn, chilli & lime coconut yoghurt, pink pickled onion vg 14.5	rigatoni, kale pesto, asparagus, courgette, peas, parmesan, chilli v 15

SKEWERS FROM THE GRILL

grilled halloumi, kale pesto v/gf 7	Aleppo pepper king prawns gf 7.5	lemon pepper chicken thigh gf 7
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SANDWICHES & FRENCH TOAST

three cheese sandwich; applewood cheddar, scamorza, mozzarella, gherkin, braised onions, pepper sauce, crisps, dill, sourdough v 13.5	soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion with Dingley Dell bacon + 2 16
roast beef sandwich; dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough 16.5	chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo 16.5
cinnamon french toast; grilled peach, mascarpone, basil, maple v or buttermilk chicken, chipotle hollandaise 17	

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	THE GRILL	THE SIDE
lentil & cauliflower haleem, coconut, ginger, cardamom & chilli oil, grilled pita vg with Aleppo pepper king prawns + 6 suggested wine pairing: Pinot Noir - La La Land 17.5	dry-aged Longhorn minute sirloin, fried St. Ewe egg, XO butter gf suggested wine pairing: Cabernet Sauvignon - Morandé 17.5	grilled za'atar pita vg 4
miso cod loin, smoked celeriac, pickled girolles, sake-braised leeks gf with Aleppo pepper king prawns + 6 suggested wine pairing: Chardonnay - Trinity Hill 26.5	flame-grilled half chicken, sticky jerk, bone jus, charred lime gf suggested wine pairing: Grüner Veltliner - Funkstille 19.5	kale & edamame, chilli, ginger, black sesame vg/gf 6.5
Riding House fish & chips, rum-battered haddock, bean salad, bone broth curry, bacon tartare suggested wine pairing: Sauvignon Blanc - Holdaway Estate 24.5	Dingley Dell pork chop, crispy plantain, suya butter, roast garlic miso gf suggested wine pairing: Zweigelt - Funkstille 22	grilled sweet potato, horseradish cream v/gf 7
braised lamb pappardelle, gremolata, pecorino suggested wine pairing: Chianti DOCG - Le Chiantigiane 22	whole grilled sea bass, pickled cucumber, nuoc cham gf suggested wine pairing: Chenin Blanc - Liberty FreeTrade 27.5	truffle mac & cheese, crispy shallots & capers v 9.5
	380g New York strip gf East Anglian - aged for 56 days suggested wine pairing: Malbec - Manos Negras with peppercorn sauce, caponata or XO butter + 4 45.5	chips, sesame salt vg 6
		tomato & onion salad, basil, chilli vg/gf 6
		mixed leaves, honey vinaigrette, parmesan gf 6
		invisible cookie, help us support our charity partner, Spread a Smile, in their mission of bringing joy to children in hospitals 1.5

Charity No. 1152205

