

### 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.

### Bottomless

**Brunch:**  
**Off To The Races**  
three courses & free-flowing drinks  
every weekend & bank holiday  
90 mins | from £45 per guest

**Nights:**  
**Pour Decisions**  
free-flowing cocktails, wine & beer  
available every dinner service  
90 mins | £28 per guest

## TO START

**Masako;** sake, lychee, lemon, rose, mint £13.2

**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/gf £8.8

**fried chicken (oyster cut),** Bajan pepper sauce £9.5

**hot artichoke & parmesan dip,**  
grilled sourdough v £10

**three cheese croquettes,**  
pickled cucumber v/gf £11

**seared tuna loin,**  
parsley crumb, aubergine caponata £12.8

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

## 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 £14.2

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

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

### SKEWERS FROM THE GRILL

**grilled halloumi,** kale pesto v/gf £6.3

**Aleppo pepper king prawns** gf £7.5

**lemon pepper chicken thigh** gf £6.8

## SANDWICHES & FRENCH TOAST

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

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

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

**chicken bun;** £15.8  
buttermilk chicken, Comté, pickled carrots, gherkin,  
tomato, chipotle mayo

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

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

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

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

**miso cod loin,** £25.5  
smoked celeriac, pickled girolles,  
sake-braised leeks gf  
+ Aleppo pepper king prawns £6  
suggested wine pairing: Chardonnay - Trinity Hill

**braised lamb pappardelle,** £21  
gremolata, pecorino  
suggested wine pairing: Chianti DOCG - Le Chiantigiane

### CUTS FROM THE GRILL

...are always best with something...

### ON THE SIDE

**dry-aged Longhorn minute sirloin,** £16.8  
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,** £21  
crispy plantain, suya butter, roast garlic miso gf  
suggested wine pairing: Zweigelt - Funkstille

**whole grilled sea bass,** £26.8  
pickled cucumber, nuoc cham gf  
suggested wine pairing: Chenin Blanc - Liberty Freetrade

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

**grilled za'atar pita** vg £3.2

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

**grilled sweet potato,** horseradish cream v/gf £6.8

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

**chips,** sesame salt vg £5.8

**tomato & onion salad,** basil, chilli vg/gf £5.5

**mixed leaves,** honey vinaigrette, parmesan gf £5.5

**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

