

## PRE-DRINKS

<b>Masako Martini;</b> sake, lychee, lemon, rose, mint	£12
<b>Right on Thyme;</b> Champagne, thyme-infused Lillet Blanc, coconut, lemon	£12.5

100% OF OUR DISCRETIONARY  
SERVICE CHARGE GOES TO THE TEAM.  
ALWAYS HAS, ALWAYS WILL.



## PRIVATE DINING

the cabin and our mezzanine bar are available  
for parties, meetings & cocktail masterclasses

## DRAUGHT BEER GROWLERS

all draught beers are available in growlers

small: 1 2/3 pints  
large: 3 1/3 pints

## APERITIVO HOUR

4-6pm every day  
barrel-aged cocktails,  
guest beers & wines

## FOR THE TABLE

rosemary focaccia, olive oil vg	£3.5
nocellara olives vg/gf	£4.8
sourdough boule, black tahini or white miso butter v	£6
artichoke & parmesan dip, flame-grilled sourdough v	£8.8

£6 our small plates are perfect for sharing £7½ ask the team for their recommendations £9+

tempura broccoli, sesame glaze vg
devilled lamb's tongue, sourdough, pickled onion
cherry tomatoes, sourdough, whipped feta, green olive v

crab cake, lemongrass butter sauce
merguez filo roll, smoked cheddar, sriracha dip
aged gouda croquettes, honey mustard v

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo	£9
smoked brisket, pink pickled onions, Bajan pepper sauce gf	£9.8
burrata, fennel, truffle & artichoke pesto gf	£11

## WEEKDAY LUNCH SPECIALS

three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v	£10.5
roast beef sandwich; dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	£14.5

## BOWLS & SKEWERS

our skewers are great paired with our bowls - try the king prawns with wild rice, or the chicken thigh with rigatoni

wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£9.4 / £14.8
pearl cous cous & smoked tofu; roast red onions, spinach, date molasses, sesame miso dressing vg	£9.8 / £15.4
sweetcorn fritters; mixed leaves, yellow pepper sauce vg	£9.5 / £15
rigatoni; kale pesto, courgettes, asparagus, chilli v	£9.8 / £15.4

## SKEWERS

chicken gizzards, parmesan gf	£2.8
grilled halloumi, kale pesto v/gf	£5.5
Aleppo pepper king prawns gf	£7.8
lemon pepper chicken thigh gf	£7.2

## CLASSICS

grilled squash yellow curry, courgettes, kidney beans, bean sprouts, seeds, Thai basil, coconut rice vg/gf + king prawns £6 suggested wine pairing: Alvarinho - Quinta da Lixa	£17.5
Atlantic plaice, pumpkin seed romesco, beetroot, golden raisins, trout roe gf suggested wine pairing: Chardonnay - Trinity Hill	£20.8
bone-in chicken schnitzel, creamed wild mushrooms suggested wine pairing: Zweigelt - Funkstille	£21
minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.5
rack of lamb Wellington, savoy cabbage gratin suggested wine pairing: Pinot Noir - La La Land	£32.5
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2	£15.5
chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo	£15.8

whole grilled sea bass,  
nuoc cham gf  
£23.5  
suggested wine pairing:  
Grüner Veltliner - Funkstille

whole deep-fried jerk red snapper,  
miso mayo, pickled ginger  
£6.7/100g (600-900g)  
suggested wine pairing:  
Sauvignon Blanc - Holdaway Estate

+ king prawns £6

whole corn-fed spatchcock poussin,  
Asian slaw gf  
£23.8  
suggested wine pairing:  
Provence rosé - Grand Bauquièrre

400g native breed rib eye gf  
East Anglian, aged for 45+ days  
£38.5  
suggested wine pairing:  
Côtes-du-Rhône - Ferraton

+ salsa verde / peppercorn / Bajan pepper sauce £2.8

## SIDES

new season peas, mint v/gf	£4.7	grilled sweet potato, horseradish cream, cabbage v/gf	£6.8
truffle mac & cheese, crispy rocket & capers, shallot rings v	£9.5	mixed leaves, honey vinaigrette, parmesan gf	£5.5
chips, porcini salt vg	£5.5	avocado salsa vg/gf	£4.5
coconut rice vg/gf	£4.2	roast tomatoes vg/gf	£3.8

## AFTER

lemon doughnuts, cold saffron custard v suggested pairing: Oloroso - Valdespino	£6.8	white chocolate cheesecake, blueberries v suggested pairing: Pedro Ximénez - Valdespino	£7.8
piña colada tart, mango cream, passion fruit v suggested pairing: Viognier Gran Reserva - Indomita	£7.6	rose & raspberry pavlova, coconut cream vg/gf suggested pairing: Sauternes - Château Delmond	£7.5

ANY ALLERGIES OR  
INTOLERANCES?  
PLEASE LET US KNOW.

## OUR SISTER RESTAURANTS

Riding House Bloomsbury - 1 Brunswick Centre, WC1N 1AF  
Riding House Fitzrovia - 43-51 Great Titchfield Street, London W1W 7PQ



we are proud to be supporting Spread a Smile in their  
mission of bringing joy to children in hospitals - a  
discretionary 25p donation will be added to your bill