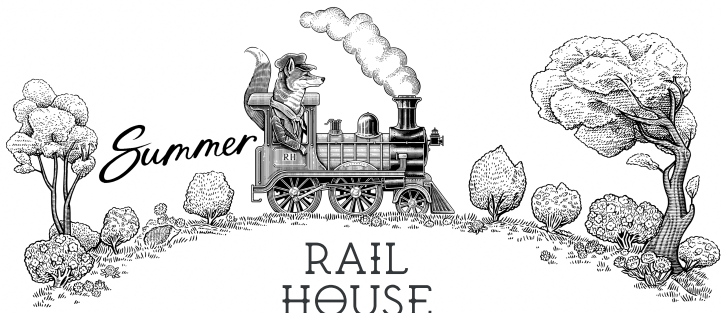


FOR THE TABLE

nocellara olives vg/gf	£5.5
sourdough boule, black tahini or white miso butter v	£6.8
grilled za'atar pita whipped paneer v or smoked tarama	£8.5
hot artichoke & parmesan dip, flame-grilled sourdough v	£9



NEW TO OUR MENU?

Treat it however you like.

Between two, we suggest 3-4 small plates, small bowls or skewers to share, followed by your own main course.

PRE-DRINKS

Strawberry Field Sour; Four Pillars gin, strawberry, lime, egg white	£13.5
Watermelon Ice Spritz; prosecco, East London vodka, watermelon, lime, soda	£14

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

£8 our small plates are perfect for sharing £10 ask the team for their recommendations £12+

grilled courgette, whipped tofu, dill salsa, nori, seeds vg/gf	Scottish scallop, parsnip purée, saffron cream, caviar gf
devilled whitebait, miso mayo	chicken livers, puffed parmesan potato, truffle, red onion gravy
tempura broccoli, sesame glaze vg	aged gouda croquettes, honey mustard v

crispy pork belly, XO sauce gf £12	lamb chop, green chutney gf £12.2 ea.
salt & zechuan pepper squid, chilli, ginger, garlic, miso mayo £13.5	

BRUNCH WAFFLES

baked fresh until 3pm with the same
malted batter as our famous deep-dish pancakes

malted waffles & maple syrup;	
smoked streaky Dingley Dell bacon, blueberry compote, sour cream	£14.2
berries, clotted cream v	£15.5
buttermilk chicken, hot honey butter	£15.8

LUNCHTIME SANDWICHES

three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v	£12.8
roast beef sandwich; dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	£15.5

BOWLS & SKEWERS

our skewers are great paired with bowls - try chicken with wild rice, or prawns with courgette fritters

chopped salad 2.0; napa cabbage, kohlrabi, avocado, carrot, celery, green caesar gf (vegan dressing available)	£13.5	SKEWERS
wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£14.2	chicken gizzards, parmesan gf £2.8
courgette & corn fritters, beet hummus, feta, tempura herbs v	£13.5	grilled halloumi, kale pesto v/gf £6.5
rigatoni, kale pesto, asparagus, courgette, parmesan, chilli v	£13.8	Aleppo pepper king prawns gf £7.8
		lemon pepper chicken thigh gf £7.5

MAINS

grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg + king prawns £6 suggested wine pairing: Grüner Veltliner - Funkstille	£17.8
cod loin, summer pea velouté, crispy bacon gf suggested wine pairing: Chardonnay - Indómita	£22.5
bone-in chicken schnitzel, creamed corn, sauce vierge suggested wine pairing: Zweigelt - Funkstille	£22.8
minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£17.5
confit duck leg, braised beluga lentils, Savoy cabbage gf suggested wine pairing: Pinot Noir - La La Land	£23.5
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 miso sea bass, pickled cucumber, nuoc cham gf £26.5 suggested wine pairing: Chenin Blanc - Liberty Fairtrade	rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare £23.5 suggested wine pairing: Sauvignon Blanc - Holdaway Estate
+ Aleppo pepper king prawns £6	

380g New York strip gf East Anglian, aged for 56 days £37.8 suggested wine pairing: Côtes-du-Rhône - Ferraton	New York strip tagliata, rocket, parmesan, herb dressing gf £38.5 suggested wine pairing: Salice Salentino Riserva - Ducale
+ salsa verde / peppercorn / Bajan pepper sauce £2.8	

SIDES

braised kale & edamame, chilli, sesame vg/gf	£5.2	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, sesame salt vg	£5.8	tomato & onion salad v/gf	£5.8
creamed corn v/gf	£5.5	avocado salsa vg/gf	£5.5

cinnamon brioche doughnuts, hot toffee v suggested pairing: Valdespino 'Sol. 1842' Oloroso	£7.5	baked mango cheesecake, passion fruit v/gf suggested pairing: Tokaji Oremus Aszú 3 Puttonyos	£9.5
iced banana parfait, dark chocolate v/gf suggested pairing: Valdespino 'El Canadão' Pedro Ximénez	£8.7	lemon curd pavlova, coconut cream, berries vg/gf suggested pairing: Maculan Dindarello	£9.2

AFTER

ANY ALLERGIES?
SCAN THE QR &
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