



FOR THE TABLE

nocellara olives vg/gf	£4.8
sourdough boule, black tahini or white miso butter v	£6.5
grilled za'atar pita whipped paneer v or smoked tarama	£7.8
artichoke & parmesan dip, flame-grilled sourdough v	£9

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

smoked winter squash,
tahini labneh, seeds, sumac vg/gf

braised kidneys,
white wine, shallots, garlic,
toasted brioche

tempura broccoli,
sesame glaze vg

smoked barbary duck,
pickled dates, pomegranate,
rocket, anise, balsamic gf

aged gouda croquettes,
honey mustard v

Scottish scallop,
parsnip purée, saffron cream, caviar gf

baked taleggio,
chilli, honey, focaccia crisp £12

salt & szechuan pepper squid,
chilli, ginger, garlic, miso mayo £12.8

beetroot-cured gravadlax,
shredded sprouts, apple,
mustard, lavosh crackers £13.5

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

Masako Martini; sake, lychee, lemon, rose, mint	£12
Right on Thyme; Champagne, Lillet Blanc, thyme, coconut, lemon	£12.5

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

BRUNCH WAFFLES

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

malted waffles & maple syrup;

berries, clotted cream v	£14.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream	£14.2
butter milk chicken, hot honey butter	£15.5

LUNCHTIME SANDWICHES

three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v	£11.5
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 bowls (starter/main sizes) - try the chicken with wild rice, or the halloumi with lentils

chopped salad; avocado, palm hearts, corn, peas,
red onion, croutons vg £9.2 / £14.5

sweetcorn fritters, mixed leaves, yellow pepper sauce vg £9.5 / £15

wild rice & quinoa; spinach, roast squash, broccoli,
apple, feta, pomegranate, seeds v/gf £9.4 / £14.8

puy lentil stew, aubergine, vegan sour cream, urfa chilli vg/gf £9.5 / £15

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

MAINS

grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf + king prawns £6 suggested wine pairing: Pinot Noir - La La Land	£17.5
cod loin, parmesan cream, sun-dried tomato, spinach gf suggested wine pairing: Chardonnay - Trinity Hill	£21
bone-in chicken schnitzel, sauce vierge suggested wine pairing: Zweigelt - Funkstille	£21.8
minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.8
roast lamb, sticky baked rice, yellow peppers gf (DINNER ONLY) suggested wine pairing: Pinot Noir - Jean-Claude Boisset	£28
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
£25.5
suggested wine pairing:
Grüner Veltliner - Funkstille

rum-battered haddock & chips,
bean salad, bone broth curry, bacon tartare
£22.8
suggested wine pairing:
Sauvignon Blanc - Holdaway Estate

+ Aleppo pepper king prawns £6

380g New York strip gf
East Anglian, aged for 56 days
£36.5
suggested wine pairing:
Côtes-du-Rhône - Ferraton

New York strip tagliata,
rocket, parmesan, herb dressing gf
£37.8
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, porcini salt vg	£5.8	creamed corn v/gf	£5.5
roast tomatoes vg/gf	£3.8	avocado salsa vg/gf	£5.5

AFTER

hot sticky toffee brioche doughnuts v suggested pairing: Valdespino 'Sol. 1842' Oloroso	£6.8
rum baba, blackberries, mascarpone v suggested pairing: Maculan Dindarello	£8.7

milk chocolate cheesecake, orange cream v suggested pairing: Tokaji Oremus Aszú 3 Puttonyos	£8.8
black forest pavlova, chocolate coconut cream vg/gf suggested pairing: Valdespino 'El Canadao' Pedro Ximénez	£8.5

**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