

VICTORIA
ESTD 2011
THE
RIDING HOUSE
CAFÉ

AUTUMN/WINTER MENU

We suggest sharing 3 - 4 starters between two,
followed by a plate or a bowl & skewer

NOCELLARA OLIVES (VG/GF) 5.5

CRUSTY SOURDOUGH 6.8
butter (v)

SMALL PLATES

HOT ARTICHOKE & PARMESAN DIP 11
grilled sourdough (v)

TEMPURA BROCCOLI 9
sesame glaze (VG)

MISO AUBERGINE 9
garlic labneh, seeds (VG, GF)

AGED GOUDA CROQUETTES 11.5
honey mustard (v)

KOREAN FRIED CHICKEN 10
spring onions, chilli, garlic

SALT & SZECHUAN PEPPER SQUID 14
chilli, miso mayo

GRILLED ROSEMARY & CUMIN 11
LAMB CHOP
crispy chickpeas, black garlic yoghurt (GF)

TEMPURA SOFT SHELL CRAB 15
black garlic aioli

LARGE PLATES

GRILLED CAULIFLOWER 17
apricot & pine nut pesto (VG, GF)

MISO COD LOIN 26.5
smoked celeriac, pickled girolles,
sake-braised leeks (GF)
with Aleppo pepper king prawns + 6

RIDING HOUSE FISH & CHIPS 24.5
haddock, triple-cooked chips, mushy
peas, tartare

BRAISED LAMB RAGU & PAPPARDELLE 22
gremolata, pecorino

RIDING HOUSE CHEESEBURGER 17
dry-aged beef, dill pickles, red onion,
house burger sauce
*with smoked streaky
Dingley Dell bacon + 2*

SPICY BBQ CHICKEN BUN 17.5
crispy buttermilk chicken, pickled
cucumber, pink onions

THREE CHEESE SANDWICH (AFTER 3PM) 13.5
applewood cheddar, scamorza,
mozzarella, gherkin, braised onions,
pepper sauce, crisps, dill, sourdough (v)

ROAST BEEF SANDWICH (AFTER 3PM) 16.5
dry-aged beef loin, caramelised
onions, Emmental, horseradish mayo,
watercress, radish, sourdough

THE GRILL

DRY-AGED LONGHORN 17.5
MINUTE SIRLOIN
fried St. Ewe egg, miso butter (GF)

FLAME-GRILLED CHICKEN 19.5
sticky jerk, charred lime (GF)

DINGLEY DELL PORK RIB EYE 22
poached St. Ewe egg, watercress (GF)

WHOLE GRILLED SEA BASS 27.5
pickled cucumber, chilli, lime (GF)

40-DAY AGED 250G RIB EYE 39
roast tomato, watercress (GF)
with peppercorn + 4

BOWLS & SKEWERS

Our salads are even better when paired
with a delicious grilled skewer

WILD RICE & QUINOA 15.5
spinach, roast squash, broccoli, apple,
feta, seeds, pomegranate, herb
dressing (V/GF)

SUPERFOOD SALAD 14.5
bulgur wheat, broccoli, squash, red
cabbage, seeds, alfalfa, mustard
dressing (VG)

ADD SKEWERS FROM THE GRILL

Grilled halloumi & kale pesto (V/GF) 6.8

Aleppo pepper king prawns (GF) 7

Lemon pepper chicken thigh (GF) 6.8

Ginger glazed salmon & courgette 7.5

CAESAR SALAD 15.5
romaine, anchovies, parmesan
croutons *with chicken + 7*

SIDES

SPROUTING BROCCOLI 6
garlic butter, pecorino (V/GF)

KALE & EDAMAME 6.5
chilli, ginger, black sesame (VG/GF)

GRILLED SWEET POTATO 7
horseradish cream (V/GF)

MIXED LEAVES 6
honey vinaigrette, parmesan (GF)

FRENCH FRIES (VG) 6
*with chilli & garlic + 3
with truffle & parmesan + 3*

AFTER

HOT STICKY TOFFEE 7.5 (3)/
BRIOCHE DOUGHNUTS (v) 12 (5)

HOT BAKED CHOCOLATE CHIP 9.5
COOKIE DOUGH
clotted cream ice cream (v)

PANCAKE SUNDAE 9.5
malted pancake ice cream, berries,
clotted cream, maple syrup (v)

ROSE & RASPBERRY PAVLOVA 9
(VG/GF)

INVISIBLE COOKIE 1.5
Help us support our charity partner,
Spread a Smile, in their mission of
bringing joy to children in hospitals

MILK CHOCOLATE FONDANT 9.5
crème fraîche (v)

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

OUR KITCHEN IS NUT FREE, THOUGH WE CANNOT GUARANTEE THE ABSENCE OF TRACES IN SOME INGREDIENTS

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————— GLOBALLY INSPIRED ALL-DAY DINING —————



ANY ALLERGIES OR INTOLERANCES?
SCAN THE QR & LET US KNOW
100% OF OUR DISCRETIONARY SERVICE CHARGE
GOES TO THE TEAM. ALWAYS HAS, ALWAYS WILL.