

RIDING HOUSE CAFÉ

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43-51 Great Titchfield Street W1W 7PQ

The Stables

Private dining for 16

Somewhere between a hunting lodge and horsebox, our private dining room is tantamount to a country escape. Secluded from the hubbub of the upstairs restaurant, with only a couple of grazing horses for company, the space seats up to 16 guests for meetings, family greetings, and parties that spin a little out of control.

We offer both set and feast menus which are available throughout the day, and we are always happy to tailor your menu if you have any special dietary requirements.

The Stables

À la carte - groups of up to 10 guests

Set Menu - group of up to 14 guests

Feast Menu - groups of 8 guests or more

Please note that all menus are samples, change seasonally and are subject to change.

Sharing Table

Dinner parties for up to 21

When more than a couple of friends tag along for dinner, we can seat you around our Sharing Table, which accommodates up to 21 guests all together in the main restaurant.

On a regular day, we use this table like any other and encourage our guests to shoot the breeze with fellow diners. Maybe you learn a new joke; maybe you share a secret haunt; maybe you just pass the pepper.

Lounge

Cocktail parties for 12-15

The raised area next to our bar that can be used for both dining, or a cute drinks soirée for between 12-15 guests. Choose a selection of drinks and small plates from our à la carte menu, to please your pals.

Facilities

52" Widescreen

Connections for iPod and PC

Freeview

Flip Chart

WiFi connection

Rates

A minimum spend may apply to your booking.
Please enquire for more details.

SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE DEPENDENT ON MARKET AVAILABILITY

RIDING HOUSE CAFÉ

SET MENU

£38

charred baby gem, blue cheese, walnuts *v/gf/n*

seared squid, pak choi, shrimp & chilli jam *gf*

salt beef & mustard korokke, sriracha mayo



cavatappi, fava beans, sugar snaps,
morels, Grana Padano

salmon, asparagus,
sun-dried tomato relish, pine nuts *gf/n*

roast duck breast, duck leg croquette,
Jerusalem artichoke purée, raspberry ketchup



speculoos cheesecake, passionfruit sauce *v*

raspberry & white chocolate tart *v*

ice cream or sorbet *v*

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.

SAMPLE MENU

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RIDING HOUSE CAFÉ

FEAST MENU

all dishes are served family style

£46

artichoke dip, flame-grilled sourdough v

freekeh, feta, pomegranate,
cashews, mint, sesame, za'atar n

salt beef & mustard korokke,
sriracha mayo

masala lamb chops, green chutney gf



baked aubergine, chargrilled seitan,
coconut cheese & yoghurt, tapenade, pickles vg

blackened miso cod, carrot purée,
hazelnut miso glaze gf/n

coconut chicken, rice, peanuts, herbs gf/n

beef Wellington, cep purée, curly kale

grilled sweet potato, horseradish cream v/gf

purple kale, chilli, garlic vg

mixed leaves, Dijon dressing vg



mead cheesecake v

petit fours v

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SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE DEPENDENT ON MARKET AVAILABILITY

RIDING HOUSE CAFÉ

BREAKFAST FEAST MENU

all dishes are served family style

£22

ORANGE JUICE

ENGLISH BREAKFAST TEA

CAFETIÈRE COFFEE



GRANOLA, STRAWBERRIES

poached pear, Greek yoghurt

SCRAMBLED EGGS

SLOW-ROASTED TOMATOES

ROASTED FIELD MUSHROOMS

SEVERN & WYE SMOKED SALMON

TRIPLE-CURED STREAKY BACON

BUTTERMILK PANCAKES

berries, vanilla clotted cream, maple syrup

flame-grilled sourdough

toasted farmhouse white & wholegrain

(gluten-free toast available on request)

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SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE DEPENDENT ON MARKET AVAILABILITY

RIDING HOUSE CAFÉ

BRUNCH FEAST MENU
all dishes are served family style
£25

ORANGE JUICE

ENGLISH BREAKFAST TEA

CAFETIÈRE COFFEE



SHAKSHUKA

egg, feta, avocado, parsley

CHORIZO HASH

roasted peppers, curly kale, fried eggs

KEDGEREE

rice, smoked haddock, curry, poached egg

SLOW-ROASTED TOMATOES

ROASTED FIELD MUSHROOMS

SEVERN & WYE SMOKED SALMON

TRIPLE-CURED STREAKY BACON

BUTTERMILK PANCAKES

berries, vanilla clotted cream, maple syrup

flame-grilled sourdough

toasted farmhouse white & wholegrain

(gluten-free toast available on request)

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