



RIDING HOUSE CAFÉ

BREAD

sourdough roll; add skewers black tahini butter v smoked Dingley Dell bacon butter	£3.8 £4.2
grilled flatbread; add skewers cassava hummus, rose harissa, parmesan v smoked mackerel, horseradish, beetroot, radish	£5.5 £7.8
artichoke dip, flame-grilled sourdough v	£7.5

SMALL

seared squid & Korean fishcakes, spring onion, pepper, sesame, chilli	£9.5
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	£12.8
snapper ceviche, riesling dressing, cashews n/gf	£11
soul fried chicken wings, Bajan pepper sauce	£8.8

GROWLERS

all draught beers are available in growlers
small: 1 2/3 pints large: 3 1/3 pints

BOWLS

S/L



SKEWERS

ADD SKEWERS
TO YOUR BOWLS

burnt feta, honey-grilled tomatoes, frisée, pepper purée, coriander, lime v/gf	£8.5 / £13.5
hot garlic noodles, pak choi, peppers, pickled ginger, chilli, peanuts vg/gf/n	£8 / £13.2
falafel, burnt lemon labneh, courgettes, broad beans v/gf	£8.8 / £14
black quinoa & mango salad; corn, black beans, cashews, endive v/n/gf	£8.5 / £13.5
rigatoni, kale & almond pesto, asparagus, chilli, parmesan, chia seeds v/n	£8.8 / £14
chopped salad; avocado, palm heart, corn, red onion, croutons vg	£8 / £13.2
truffle mac & cheese, shallots, capers v	£8.5 / £13.5

dry native breed suya, yaji spice mayo n/gf	£2.8
spiced lamb, mint, almond aioli n/gf	£3.7
jerk chicken thigh, BBQ, spring onions	£4.8
tempura broccoli, sesame glaze vg	£3
panko halloumi, mojo rojo v	£3.8
miso-glazed salmon	£6.5
octopus, 'nduja, lime yoghurt gf	£7.5
king prawns, chilli	£5.8

PLATES

five spice aubergine, tahini, yoghurt, chilli, pomegranate v/gf	£15
hake, Singapore noodles, prawn gyoza, pak choi	£19.5
whole grilled gilt head bream, apricot harissa gf	£26
peanut, cashew & coconut chicken, grilled spring onions n	£17
barbary duck breast, cocoyam, sorrel, blackberries, plantain gf	£19.5
400g rib eye, 40 day aged, native breed, East Anglia gf	£34
500g côte de boeuf, 40 day aged, native breed, East Anglia gf	£38.5
sandwich la sandwich; buttermilk chicken, Comté, chipotle mayo	£12.8
soul burger; beef patty, smoked cheddar, jerk quince mayo, ackee & callaloo, pink pickled onion, smoked streaky Dingley Dell bacon	£13

SUGGESTED WINE PAIRING

Syrah - Baron de Badassière
Sauvignon Blanc - Kukupa
Muscadet - Chât. Coing
Torrentés - Manos Negras
Etna Rosso - Tenute Bosco
Merlot - Montes Classic
Malbec - Kaiken Ultra
Cabernet Franc - Les Cadets
Salice Salentino - Casato Melzi

SIDES

crispy new potatoes, mustard, chilli vg	£4.5
grilled sweet potato, horseradish cream v/gf	£4.8
kale, chilli, garlic vg/gf	£4.2
heritage tomatoes, pickled pepper, basil oil vg/gf	£5.5
chips vg	£4

AFTER

hot brioche doughnuts, chocolate dip v	£6.8
strawberry & yuzu cheesecake, white chocolate v	£7.5
hot fudge sundae; vanilla ice cream, macarons, honeycomb, chocolate v/n	£8.5
chocolate nemesis, miso cream, candied nuts v/gf	£8

EXPRESS TASTING MENU

AVAILABLE FROM 5.30PM

TOUR DE CARTE

£28 per guest

a selection of our favourites
for groups of 2, 4 or 6 guests

sourdough roll, black tahini butter **v**

black quinoa & mango salad,
corn, black beans, cashews, endive **v/n/gf**

truffled mac & cheese, shallots, capers **v**

skewers:
tempura broccoli, sesame glaze **vg**
king prawn, chilli
jerk chicken thigh, BBQ, spring onion

côte de boeuf,
40 day aged, native breed, East Anglia **gf**
(250g per guest)

heritage tomatoes, pickled peppers,
basil oil **vg/gf**

+£15 for flight of 4 wine pairings:

Rioja Blanco - Gatito Loco
Viognier IGP - Baron di Badassiere
Albariño - Alma Atlántica
Valpolicella DOC - Latium Morini

100% OF SERVICE CHARGE GOES TO THE TEAM

ANY ALLERGIES OR INTOLERANCES?
PLEASE LET US KNOW

PRIVATE DINING

THE STABLES ARE AVAILABLE FOR
PRIVATE DINNER PARTIES, EVENTS OR
MEETINGS OF UP TO 16 GUESTS

PLEASE ASK RECEPTION FOR
MORE INFORMATION