



## RIDING HOUSE CAFÉ

### LARDER & BAKERY

quinoa & coconut porridge, goji, mango & passion fruit compote, seeds <b>vg</b>	£6.5
house muesli; nuts, seeds, honey <b>v/n</b>	£5
granola, strawberries, pear, Greek yoghurt <b>v</b>	£7
brioche french toast, clotted cream, maple syrup <b>v</b>	£9

### BUTTERMILK PANCAKES

smoked streaky Dingley Dell bacon, maple syrup	£10.5
berries, clotted cream, maple syrup <b>v</b>	£9.8
toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup <b>v</b>	£12

smoked Cajun pepper stew, St. Ewe egg, avocado, christophine, okra, sourdough <b>v</b>	£11.5
kedgeree; rice, poached St. Ewe egg, curry, flaked smoked haddock, mango chutney <b>gf</b>	£15.5
chorizo hash, roast peppers, kale, St. Ewe egg <b>gf</b>	£14.8
smashed avocado, sourdough, dill salsa, chilli, coriander, hazelnut & seed dukkah <b>vg/n</b>	£8.8

oak-smoked salmon <b>gf</b>	£4	roast field mushrooms <b>vg/gf</b>	£3
smoked streaky Dingley Dell bacon <b>gf</b>	£3.5	confit cherry tomatoes <b>vg/gf</b>	£2.5
Old Spot sausages	£3.5	toast; flame-grilled sourdough / wholegrain / farmhouse white / gluten-free / muffin <b>vg</b>	£2.5
crumbled feta <b>v/gf</b>	£3		
grilled halloumi <b>v/gf</b>	£3.5		

### FROM 12

sourdough roll, black tahini butter <b>v</b>	£3.8
artichoke dip, flame-grilled sourdough <b>v</b>	£7.5
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	£12.8
five spice aubergine, tahini, yoghurt, chilli, pomegranate <b>v/gf</b>	£15
truffle mac & cheese, shallots, capers <b>v</b>	£8.5 / £13.5
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

### HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, toasted pumpkin seeds, muffin <b>v</b>	£6.5 / £11
oak-smoked salmon Royale; poached egg, hollandaise, muffin	£8.2 / £12.7
Kassler ham Benedict; poached egg, hollandaise, muffin	£7 / £11.5
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	£10

due to the nature of hollandaise, these dishes are served warm rather than hot

scrambled egg, sourdough, confit tomatoes <b>v</b>	£7.8
mushrooms, poached St. Ewe egg, ciabatta <b>v</b>	£9.5
full English; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£14.5
full veggie; grilled halloumi, potato & smoked piquillo pepper hash, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast <b>v</b>	£13

### SKEWERS

dry native breed suya, yaji spice mayo <b>n/gf</b>	£2.8
spiced lamb, mint, almond aioli <b>n/gf</b>	£3.7
jerk chicken thigh, BBQ, spring onions	£4.8
tempura broccoli, sesame glaze <b>vg</b>	£3
panko halloumi, mojo rojo <b>v</b>	£3.8
miso-glazed salmon	£6.2
octopus, 'nduja, lime yoghurt <b>gf</b>	£7.5
king prawns, chilli	£5.8

### BRUNCH DRINKS

Ketel One Bloody Mary	£9.5
Mango Tea Bellini	£10

### SUNDAY SOUL ROASTS

AVAILABLE EVERY SUNDAY FROM 12

slow-roast pork shoulder, pineapple & chilli chutney, sour cream dip **gf** £19.5

pimento-marinated chicken for two, pineapple & chilli chutney, sour cream dip **gf** £39

40 dry aged sirloin for two, Yorkshire puddings, horseradish cream **gf** £45

truffled portobello & sweet potato Wellington, porcini cream **v** £18

all served with:  
roast new potatoes  
miso-glazed carrots  
creamed corn  
kale, chilli, garlic  
port gravy

### PRIVATE DINING

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

### AFTER

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

100% OF SERVICE CHARGE GOES TO THE TEAM  
ANY ALLERGIES OR INTOLERANCES? LET US KNOW