



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 chevre, sun-dried tomato, pine nuts, rocket v	£5.5 £6
artichoke dip, flame-grilled sourdough v	£7.5

SMALL

squid & chorizo salad, frisée, lime & quince dressing gf <i>10 years of...</i>	£8.5
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	£12.8
salt cod fritters, Bajan pepper sauce <i>10 years of...</i>	£7
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



burnt feta, honey-grilled tomatoes, frisée, pepper purée, coriander, lime v/gf	£8.5 / £13.5
chilli & garlic noodles, pak choi, peppers, pickled ginger, chilli, peanuts vg/gf/n	£8 / £13.2
pea falafel, crispy kale & chickpeas, squash, tahini, yoghurt, Lebanese cucumber 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

SKEWERS

ADD SKEWERS
TO YOUR BOWLS

beef flank suya, yaji spice mayo n/gf	£2.8
spiced lamb, mint, almond aioli n/gf	£4.5
tempura broccoli, sesame glaze vg	£3
jerk chicken thigh, BBQ, spring onions	£4.8
panko halloumi, mojo rojo v	£3.8
miso-glazed salmon	£6.5
octopus, 'nduja, lime yoghurt gf	£7.5
king prawns, Aleppo pepper, fennel	£5.8

PLATES

five spice aubergine, tahini, yoghurt, chilli, pomegranate v/gf	£15
whole grilled plaice, green nam jim gf	£17.8
lobster lasagne, crab claw, garlic sourdough, mixed leaf salad <i>10 years of...</i>	£29.5
red miso chicken, chestnut bisque, wild mushrooms, crème fraîche n	£17.5
beef Wellington, porcini cream, kale, port jus (evenings only) <i>10 years of...</i>	£32
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 - Ribbonwood
Chardonnay - Y Block
Beaujolais - Dom. Couvette
Valpolicella - Latium Morini
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
mixed leaf salad vg/gf	£3.8
chips vg	£4

AFTER

hot cinnamon doughnuts, chocolate dip v <i>10 years of...</i>	£6.8
strawberry cheesecake, strawberry sorbet v	£7.5
hot fudge sundae; vanilla ice cream, macarons, honeycomb, chocolate v/n	£8.5
chocolate brulée tart, poached cherries, arabesque wafer v	£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)

mixed leaf salad **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