



RIDING HOUSE CAFÉ

LARDER & BAKERY

quinoa & coconut porridge, goji, mango & passion fruit compote, seeds vg	£6.5
house muesli; nuts, seeds, honey v/n	£5
granola, strawberries, pear, Greek yoghurt v	£7

MALTED DEEP DISH PANCAKES

smoked streaky Dingley Dell bacon, maple syrup	£10.8
berries, clotted cream, maple syrup v	£11.5
toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup v	£12

smashed avocado, sourdough, dill salsa, chilli, coriander, hazelnut & seed dukkah vg/n suggested sides: bacon / salmon / feta / eggs	£8.8
mushrooms, poached St. Ewe egg, ciabatta v suggested sides: bacon / sausage / halloumi	£9.5
scrambled egg, sourdough, confit tomatoes v suggested sides: bacon / sausage / salmon / mushrooms	£7.8
kedgeree; rice, poached St. Ewe egg, curry, flaked smoked haddock, mango chutney gf	£15.5

SIDES

oak-smoked salmon gf	£4.5
smoked streaky Dingley Dell bacon gf	£4
Gloucester Old Spot sausages	£4
St. Ewe eggs (poached / fried) v/gf	£3.5
grilled halloumi v/gf	£4
crumbled feta v/gf	£3

HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, toasted pumpkin seeds, muffin v	£6.5 / £11
oak-smoked salmon Royale; poached egg, hollandaise, muffin	£8.5 / £13
Kassler ham Benedict; poached egg, hollandaise, muffin	£7 / £11.5
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	£10
eggs Hussard; poached egg, Kassler ham, tomato, spinach, hollandaise, bordelaise, brioche	£13

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

smoked Cajun pepper stew, St. Ewe egg, avocado, crispy christophine & okra, sourdough v suggested sides: bacon / salmon / feta / mushrooms	£12.8
full veggie; grilled halloumi, St. Ewe egg, potato & smoked piquillo pepper hash, BBQ beans, field mushroom, confit tomatoes, toast v	£13
full English; smoked streaky Dingley Dell bacon, Gloucester Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£14.5

PRIVATE DINING

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

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**

acorn squash, goat's cheese,
rocket, pomegranate, seeds **v/gf**

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

skewers:
tempura broccoli, sesame glaze **vg**
king prawn, Aleppo pepper, fennel **gf**
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

Red Juice; carrot, apple, beetroot vg/gf	£5.5
Gold Juice; coconut water, orange, carrot, turmeric vg/gf	£5.5
Single Speed; straight up apple / carrot / pineapple vg/gf	£4.8
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla vg/gf	£5.5
Goji Smoothie; acai, blueberry, banana, date, almond milk, vanilla vg/gf/n	£5.5
Tea by Tea Palace; English Breakfast / Earl Grey / chamomile / sencha / peppermint / mango	£3.2
Coffee by Allpress; espresso / macchiato / cortado / capuccino / flat white / latte / americano	£2.6-£3.5
Cacao Nib Latte; bay, cinnamon, vanilla <i>10 years of</i> £3.5	Chocolate; hot / iced £3.5

100% OF SERVICE CHARGE GOES TO THE TEAM

ANY ALLERGIES OR INTOLERANCES?
PLEASE LET US KNOW



we are proud to be supporting Spread a Smile in
their mission of bringing joy to children in hospitals
a discretionary 25p donation will be added to your bill