



## RIDING HOUSE CAFÉ

### FIZZ

Prosecco; Veneto, NV	£7 / £36	Taittinger Brut Reserve; Champagne, NV	£11.5 / £65
Cava Rosado; Catalonia, NV	£8.5 / £42		
Ruinart Blanc de Blancs; Champagne NV	£100	Taittinger Brut Prestige Rosé; Champagne, NV	£80

### WHITE

175ml / 500ml / 750ml / 75ml

Field Blend White; Te Quiero - La Mancha, Spain, 2020	£6.8 / £18 / £25 / £3
Viognier IGP; Baron de Badassiere - Languedoc, France, 2019	£8 / £20 / £28 / £3.5
Picpoul de Pinet; Morin, 'Cuvée Caroline' - Languedoc, France, 2019	£9.5 / £26 / £37 / £4.5
Muscadet; Château du Coing de St. Fiacre - Loire, France, 2018	£8.5 / £23 / £33 / £4
Albariño; Alma Atlántica, 'Alba Martín' - Rías Baixas, Spain, 2019	£11 / £28.5 / £42 / £5
Torrentés; Manos Negras - Salta, Argentina, 2019 +	£10 / £26.5 / £39 / £4.5
Rioja Blanco; Gatito Loco - Rioja Baja, Spain, 2018	£9 / £25 / £35 / £4.5
Sauvignon Blanc; Kukupa - Marlborough, NZ, 2020	£11 / £28.5 / £42 / £5.5
Godello; Ponte da Boga - Galicia, Spain, 2019 +	£12 / £33 / £48 / £6
Chablis; Domaine Defaix - Burgundy, France, 2019	£16.5 / £44.5 / £65 / £7.5
Malvasia Puntinata; Principe Pallavicini - Lazio, Italy, 2019 +	£12 / £33 / £48 / £6
Pouilly-Fumé; Domaine Pierre Marchand - Loire, France, 2019	£13 / £35.5 / £52 / £6
Riesling; Maximin Grünhaus - Mosel, Germany, 2018	£12 / £33 / £48 / £6
Chardonnay; Qupé, 'Y Block' - California, USA, 2016	£16.5 / £44.5 / £65 / £7.5

### RED

175ml / 500ml / 750ml / 75ml

Field Blend Red; Te Quiero - La Mancha, Spain, 2019	£6.8 / £18 / £25 / £3
Syrah IGP; Baron de Badassiere - Languedoc, France, 2018	£8.5 / £23 / £33 / £4
Salice Salentino Riserva; Casato di Melzi - Puglia, Italy, 2014	£9 / £25 / £35 / £4.5
Merlot; Montes Classic - Colchagua Valley, Chile, 2018	£9 / £25 / £35 / £4.5
Valpolicella DOC; Latium Morini - Veneto, Italy, 2018	£11 / £28.5 / £42 / £5.5
Cabernet Sauvignon/Merlot; Cramelec Recas, 'Solara' - Romania, NV +	£9 / £25 / £35 / £4.5
Pinot Noir; Three Lions, 'Great Southern' - WA, Australia, 2019	£11.5 / £30 / £45 / £5.5
Beaujolais; Domaine de la Couvette - Burgundy, France, 2019 (organic)	£10 / £26.5 / £39 / £4.5
Blafränkisch; Schrock, 'Junge Löwen' - Burgenland, Austria, 2020 +	£12 / £33.5 / £49 / £6
Malbec; Kaiken Ultra - Mendoza, Argentina, 2018	£13 / £35 / £52 / £6.5
Cabernet Franc; Les Cadets - Bordeaux, France, 2018	£13.5 / £36.5 / £54 / £6.5
Etna Rosso; Tenute Bosco, 'Piano dei Daini' - Sicily, Italy, 2016 +	£16.5 / £44.5 / £65 / £7.5
Pinot Noir; Domaine Jaeger-Defaix, Rully Rouge - Burgundy, France, 2018	£19 / £52 / £75 / £9
Rioja Gran Reserva; El Coto, 'Coto de Imaz' - Rioja, Spain, 2014	£16.5 / £44.5 / £65 / £7.5

### ROSÉ & ORANGE

175ml / 500ml / 750ml / 75ml

Cinsault; Pierre et Papa - Languedoc, France, 2019	£8 / £20 / £29 / £3.5
Grenache/Cinsault/Syrah; Grande Bauquièrre - Provence, France, 2020	£11 / £28.5 / £42 / £5.5
Sauvignon Blanc (orange); Cullen, 'Amber' - WA, Australia, 2017	£16.5 / £44.5 / £65 / £7.5

+ These are our favourite wines - we make note of them as we may not have thought to order them, due to being something unknown or a little different.

All still wines are available in 75ml tasters, and are also available in 125ml glasses.

Please note that vintages may vary. Please ask your server to confirm.

### COCKTAILS

Right on Thyme; Champagne, thyme-infused Lillet Blanc, coconut, lemon	£11.5
Masako Martini; sake, lychee liqueur, lemon, rose, mint	£11
Mankini Martini; Ketel One vodka, thyme-infused Lillet Blanc, elderflower	£10.8
Rum & Rhubarb; Foursquare spiced rum, Aperol, apple, lime, orange bitters	£10
Gin Gin Situation; 1 x Silent Pool gin, watermelon, mint, agave + 1 x Aviation gin, watermelon, mint, agave	£16
Snow Comparison; Zubrowka vodka, apple, blueberry, lemon, orgeat, rhubarb bitters n	£11
Birds & Bees; Tanqueray Flor de Sevilla gin, lemon, honey, chamomile	£9.5

### BEER & CIDER

#### DRAUGHT

Cooper's PA (330ml) 4.5%	£6
Platform Lager (pint/growler) 4%	£5.9 / £15
Singha (p/g) 5%	£6.8 / £19
Bear Island ECPA (p/g) 4.8%	£6.5 / £18
Bear Island Triple Hop Lager (p/g) 4.6%	£6.5 / £18
Whitstable Bay PA (p/g) 3.9%	£6.25 / £17
Orchard View Cider (p/g) 4.5%	£5.7 / £14
Growlers of draught beer are available to take away with a £5 deposit.	
Maison Sassy Cidre Brut (330ml) 5.2%	£6.8
Small Beer various (350ml) 2.1% - 2.5%	£6.5
Cooper's PA (330ml) 4.5%	£6
Timothy Taylor PA (500ml) 4.3%	£6.9
Vedett IPA (330ml) 5.5%	£6.3
Punk IPA (330ml can) 5.6%	£6
Punk Elvis Juice IPA (330ml can) 6.5%	£6.5
Whitstable Organic Ale (500ml) 4.5%	£7.8
Vedett Extra White (330ml) 4.7%	£6.3
Samuel Adams (330ml) 4.8%	£5.8
Vedett Blond (330ml) 5.2%	£6.3
Whitstable Bay Blonde (330ml) 4.5%	£5.8
Anchor Steam (330ml) 4.9%	£6.3
Shepherd Neame Stout (500ml) 5.2%	£7

### STRAIGHT EDGE

Smoked Lemonade; charred lemon & lime, brown sugar, soda	£5.2	Raspberry Soda; raspberry, lemon, orgeat, soda n	£5.2
Karma Cola	£4	Karma Gingerella Ginger Ale	£4

### JUICES & SMOOTHIES

available until 5.30pm

Red Juice; carrot, apple, beetroot with Disaronno Originale amaretto +	vg/gf + £2.5 / £4.5	£5.5
Gold Juice; coconut, carrot, orange, turmeric with Koko Kanu coconut rum +	vg/gf + £2.5 / £4.5	£5.5
Single Speed; apple, carrot or pineapple	vg/gf	£4.8
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut with Heering cherry liqueur +	vg/gf + £2.5 / £4.5	£5.5
Goji Smoothie; acai, blueberry, banana, date, almond milk, vanilla with Frangelico hazelnut liqueur +	vg/gf/n + £2.5 / £4.5	£5.5

### PRIVATE DINING & COCKTAIL MASTERCLASSES

THE STABLES ARE AVAILABLE FOR PRIVATE DINNER PARTIES, MEETINGS OR COCKTAIL MASTERCLASSES OF UP TO 16 - EMAIL [EVENTS@RIDINGHOUSE.CAFE](mailto:EVENTS@RIDINGHOUSE.CAFE) FOR MORE INFO