



RIDING HOUSE CAFÉ

BREAD

sourdough roll; add skewers	
black tahini butter v	£3.8
smoked Dingley Dell bacon butter	£4.2
grilled flatbread; add skewers	
cassava hummus, rose harissa, parmesan v	£6
chèvre, sun-dried tomato, pine nuts, rocket v	£5.5
artichoke dip, flame-grilled sourdough v	£7.8

SMALL

salt cod fritters, Bajan pepper sauce	£7.5
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	£12.8
soul fried chicken wings, Bajan pepper sauce	£8.8
oak-smoked duck, puffed barley, quince, umeboshi, maple	£9

GROWLERS

all draught beers are available in growlers
small: 1 ½ pints large: 3 ½ pints

BOWLS

S/L



SKEWERS

ADD SKEWERS TO YOUR BOWLS

heritage beetroot, green beans, baby chard, sunflower seeds, maple dressing vg/gf	£8 / £13.2
pea falafel, crispy kale & chickpeas, squash, tahini, yoghurt, Lebanese cucumber vg/gf	£8.8 / £14
acorn squash, goat's cheese, rocket, pomegranate, seeds v/gf	£8.5 / £13.5
coconut & root ginger dal, courgette & aubergine pickle, roti vg	£8.5 / £13.5
chopped salad; avocado, palm heart, corn, red onion, croutons vg	£8 / £13.2
truffle mac & cheese, shallots, capers v	£8.8 / £14

spiced lamb, biber salçasi, buckwheat gf	£4.7
tempura broccoli, sesame glaze vg	£3.5
jerk chicken thigh, BBQ, spring onion	£5
panko halloumi, mojo rojo v	£4
miso-glazed salmon	£6.8
octopus, 'nduja, lime yoghurt gf	£7.5
king prawns, Aleppo pepper, fennel gf	£5.8

PLATES

chargrilled cauliflower, lentils, harissa hummus, pine nuts vg/gf	£14.8
grilled ray wing, apricot harissa, grilled spring onions gf	£17
lobster lasagne, crab claw, garlic sourdough, mixed leaf salad gf	£29.5
red miso chicken, chestnut bisque, wild mushrooms, crème fraîche	£17.8
five spice crispy pork belly, xo sauce, roast figs	£19
400g rib eye, 40 day aged, native breed, East Anglia gf	£35.5
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

Torrontés - Manos Negras
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
cocoyam mash v	£4
kale, chilli, garlic vg/gf	£4.2
mixed leaf salad vg/gf	£3.8
chips vg	£4

AFTER

hot brioche doughnuts, butterscotch v	£6.8
white chocolate cheesecake, blood orange jam v	£8
sticky brandy pudding, vanilla ice cream v	£7.5
chocolate brulée torte, poached cherries v	£8
hot fudge sundae, macarons, honeycomb v/n	£8.5

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

100% OF SERVICE CHARGE GOES TO THE TEAM

ANY ALLERGIES OR INTOLERANCES?
PLEASE LET US KNOW



Charity No.
1152205

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