



RIDING HOUSE CAFÉ

FIZZ

Prosecco; Veneto, NV	£7.5 / £38	Taittinger Brut Reserve; Champagne, NV	£12.5 / £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 / £26 / £3
Viognier IGP; Baron de Badassiere - Languedoc, France, 2019	£8.2 / £21 / £30 / £3.5
Muscadet; Château du Coing de St. Fiacre - Loire, France, 2018	£9 / £24 / £35 / £4.5
Picpoul de Pinet; Morin, 'Cuvée Caroline' - Languedoc, France, 2019	£9.5 / £26 / £38 / £4.5
Albariño; Alma Atlántica, 'Alba Martín' - Rías Baixas, Spain, 2019	£11.5 / £30 / £45 / £5.5
Torrentés; Manos Negras - Salta, Argentina, 2019 +	£10 / £26.5 / £39 / £4.5
Rioja Blanco; Gatito Loco - Rioja Baja, Spain, 2018	£9 / £24 / £35 / £4.5
Sauvignon Blanc; Ribbonwood - Marlborough, NZ, 2020	£11.5 / £30 / £45 / £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 / £26 / £3
Syrah IGP; Baron de Badassiere - Languedoc, France, 2018	£8.7 / £23 / £33 / £4
Merlot; Montes Classic - Colchagua Valley, Chile, 2018	£9 / £24 / £35 / £4.5
Salice Salentino Riserva; Casato di Melzi - Puglia, Italy, 2014	£9.5 / £26 / £38 / £4.5
Valpolicella DOC; Latium Morini - Veneto, Italy, 2018	£11.5 / £30 / £45 / £5.5
Cabernet Sauvignon/Merlot; Cramelec Recas, 'Solara' - Romania, NV +	£9 / £24 / £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	£13.5 / £36.5 / £54 / £6.5
Etna Rosso; Tenute Bosco, 'Piano dei Daini' - Sicily, Italy, 2016 +	£16.5 / £44.5 / £65 / £7.5
Cabernet Franc; Les Cadets - Bordeaux, France, 2018	£13.5 / £36.5 / £54 / £6.5
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	£8.2 / £21 / £30 / £3.5
Grenache/Cinsault/Syrah; Grande Bauquièrre - Provence, France, 2020	£11 / £28.5 / £42 / £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

Masako Martini; sake, lychee liqueur, lemon, rose, mint	£11.2
Birds & Bees; Tanqueray Flor de Sevilla gin, lemon, honey, chamomile	£9.8
Right on Thyme; Champagne, thyme-infused Lillet Blanc, coconut, lemon	£12
Rum & Rhubarb; Foursquare spiced rum, Aperol, apple, lime, orange bitters	£10
Mankini Martini; Ketel One vodka, thyme-infused Lillet Blanc, elderflower	£10.8
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

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 4pm

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 FOR MORE INFO