



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	£6.8
braised beef shin, sour cream, green chilli	£6.5
artichoke dip, flame-grilled sourdough v	£7.8

SMALL

salt cod fritters, citrus mayo	£8.2
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	£12.8
soul fried chicken wings, Bajan pepper sauce	£11
burrata, pickled spring vegetables, wasabi crème fraîche v	£11.8

GROWLERS

all draught beers are available in growlers
small: 1 2/3 pints large: 3 1/3 pints

BOWLS

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SKEWERS

ADD SKEWERS TO YOUR BOWLS

wild rice, quinoa, feta, asparagus, carrot, orange blossom dressing, seeds v/gf	£8.5 / £13.5
pea falafel, burnt lemon labneh, courgettes, broad beans v/gf	£8.8 / £14
spring peas, chicory, rocket, crispy tofu, whipped ricotta, mint, seeds v	£8.5 / £13.5
coconut & root ginger dal, courgette & aubergine pickle, grilled flatbread 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

tempura broccoli, sesame glaze vg	£2.8
spiced lamb, biber salçasi, buckwheat gf	£4.7
chicken thigh, lemongrass, honey, blue cheese	£6.5
panko halloumi, mojo rojo v	£4.7
miso-glazed salmon	£7.5
octopus, 'nduja, lime yoghurt gf	£7.8
king prawns, Aleppo pepper, fennel gf	£5.8

PLATES

baby artichoke gratin, Jerusalem artichoke crisps, green olive, truffle vg	£15.7
miso grilled sea bass, nuoc cham, pickled cucumber gf	£19.8
lobster lasagne, crab claw, garlic sourdough, mixed leaf salad	£29
caraway harissa chicken, cocoyam mash, fennel gravy gf	£17.5
beef Wellington, porcini cream, kale, port jus (evenings only)	£34
400g rib eye, 40 day aged, native breed, East Anglia gf	£36.2
500g côte de boeuf, 40 day aged, native breed, East Anglia gf	£38.5
chicken bun; buttermilk chicken, Comté, pickled carrots, chipotle mayo	£13.5
soul burger; beef patty, smoked cheddar, jerk quince mayo, ackee & callaloo, pink pickled onion, smoked streaky Dingley Dell bacon	£13.8

SUGGESTED WINE PAIRING

Blaifränkisch - Schrock
Riesling - Maximin Grünhaus
Chardonnay - Y Block
Beaujolais - Dom. Couvette
Pinot Noir - Dom. Jaeger-Defaix
Merlot - Montes Classic
Malbec - Kaiken Ultra
Cabernet Franc - Les Cadets
Salice Salentino - Casato Melzi

SIDES

cocoyam mash v	£4.7
sugar snaps, peas, leeks, herb crumb v	£5.2
crispy okra, yuzu ponzu dip v	£6
mixed leaf salad vg/gf	£4.2
chips vg	£4.8

AFTER

hot brioche doughnuts, butterscotch v	£6.8
rhubarb & custard cheesecake v	£7
spiced rum & plantain pudding, ice cream v	£7.5
chocolate caramel torte, popcorn, ice cream 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**

wild rice, quinoa, feta, asparagus, carrot, orange blossom dressing, seeds **v/gf**

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

skewers:
tempura broccoli, sesame glaze **vg**
king prawn, Aleppo pepper, fennel **gf**
spiced lamb, biber salçasi, buckwheat **gf**

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