



RIDING HOUSE CAFÉ

LARDER & BAKERY

house muesli; nuts, seeds, honey v/n	£6.2
peach porridge, poached peaches, goji berries, coconut, seeds vg	£7.5
granola, strawberries, pear, Greek yoghurt v	£8

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup v	£11.8
berries, clotted cream, maple syrup v	£12.2
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£12.5

smashed avocado, sourdough, dill salsa, chilli, coriander, 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

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
oak-smoked salmon gf	£5.2
crumbled feta v/gf	£3

HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, toasted pumpkin seeds, muffin v	£7.2 / £11.5
oak-smoked salmon Royale; poached egg, hollandaise, muffin	£8.5 / £13.3
Kassler ham Benedict; poached egg, hollandaise, muffin	£7.3 / £11.8
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	£11.5
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 eggs, avocado, crispy christophine & okra, sourdough v suggested sides: bacon / salmon / feta / mushrooms	£13
full veggie; grilled halloumi, St. Ewe egg, potato & smoked piquillo pepper hash, BBQ beans, field mushroom, confit tomatoes, toast v	£13.8
full English; smoked streaky Dingley Dell bacon, Gloucester Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£14.8

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

wild rice, quinoa, carrot, asparagus, feta, spinach, 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 v/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

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 or 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 10 years of	£3.5
Chocolate; hot / iced	£3.5



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