PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£13
Right on Thyme; Champagne, thyme-infused Lillet Blanc, coconut, lemon	£12.5

100% OF OUR DISCRETIONARY SERVICE CHARGE GOES TO THE TEAM. ALWAYS HAS, ALWAYS WILL.

 BRUNCH UNTIL 3PM	
	1

smashed avocado, sourdough, £9.8 dill salsa, chilli, coriander, seed dukkah vg

English breakfast; smoked streaky £11.2 Dingley Dell bacon, Old Spot sausage, St. Ewe egg, BBQ beans, toast

full & proper breakfast; £16.2 smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, roast tomato & field mushroom, St. Ewe egg, BBQ beans, toast

malted waffles & maple syrup;

£13.8 berries, clotted cream v smoked streaky Dingley Dell bacon, £13.9 blueberry compote, sour cream

three cheese sandwich; £10.8 applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v

roast beef sandwich; £14.5 dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough

DING HOUSE BLOOMSBURY

THE COURTYARD 'moonlit' private dining room complete with lazy susan for private parties or meetings of up to 11 guests

FOR THE TABLE

rosemary focaccia, £3.5 olive oil va

72-hour sourdough, £3.5 Netherend butter

nocellara olives vg/gf £4.8

artichoke dip, £9 parmesan crust, flame-grilled sourdough v

25

Margherita; fior di latte, basil, house sugo v

Napoli; fior di latte, anchovies, olives, capers, chilli, house sugo

Vegano; vegan 'nduja, courgette, superstraccia, crispy rocket, house sugo vg

STARTERS

tempura broccoli, £8 sesame glaze vg

miso mayo

salt & szechuan pepper squid, £11.8 chilli, ginger, garlic, miso mayo

buttermilk chicken wings, £12 mezcal BBQ

confit duck, £13.9 olive, tomato & parsley relish gf

SOURDOUGH PIZZA ------

£15.2

£12.8 Picante; fior di latte, pepperoni, £14.5 smoked streaky bacon, jalapeños, house sugo £13.7 Hot Honey; fior di latte, pepperoni, £15.8 'nduja, honey, buffalo ricotta, house sugo

Truffle; fior di latte, £16.5 braised mushrooms, white truffle base v

anchovies / St. Ewe egg / olives / spinach / mushrooms / jalapeños

MAINS

grilled coconut cauliflower, red lentil dhal, broccoli, spinach, herb pita vg + Aleppo pepper king prawns gf £6 suggested wine pairing: Grüner Veltliner - Funkstille	£16.5
Hampshire rainbow trout, clams, peas, crème fraîche, caviar gf suggested wine pairing: Chardonnay - Trinity Hill	£19.8
bone-in chicken schnitzel, sauce vierge suggested wine pairing: Zweigelt - Funkstille	£20.5
minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£15.8
 double smash burger; 2 x 70g smashed beef patties, smoked cheddar, pink pickled onion, jerk quince mayo, cream bun + smoked Dingley Dell bacon £2 / + avocado salsa £2 / + St. Ewe egg £2 suggested wine pairing: Merlot - Chateau Minvielle 	£13.8

SIDES

braised kale & edamame, chilli, sesame vg/gf	£5.2	grilled sweet potato, horseradish cream, cabbage v/gf	£6.8
truffle mac & cheese, crispy rocket & capers, shallot ri	£9.5 ings v	mixed leaves, honey vinaigrette, parmesan gf	£5.5
chips, porcini salt vg	£5.8	avocado salsa vg/gf	£5.5



DRAUGHT BEER GROWLERS all draught beers are available in growlers

> small: 1²/₃ pints large: 3 ¹/₃ pints

APERITIVO HOUR

5-7pm every day barrel-aged cocktails, guest beers & wines

BOWLS (STARTER/MAIN)

wild rice & quinoa; £9.5 / £15 spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf

> **rigatoni;** £9.5 / £15 kale pesto, asparagus, courgette, parmesan v

add skewers:

- + grilled halloumi, kale pesto v/gf £5.5
- + Aleppo pepper king prawns gf £7.8
- + lemon pepper chicken thigh gf £7.2

dips - £2.5:

pesto mayo

paprika aioli

kimchi dip

extra toppings - £1.5:

pepperoni / bacon /

rum-battered haddock & chips,

bean salad, bone broth curry, bacon tartare f22.8 suggested wine pairing: Sauvignon Blanc - Holdaway Estate

+ Aleppo pepper king prawns £6

380g New York strip gf East Anglian, aged for 56 days £36.5 suggested wine pairing: Côtes-du-Rhône - Ferraton

whole grilled miso sea bass,

pickled cucumber, nuoc cham gf

 $f_{23.5}$

Grüner Veltliner - Funkstille

hot honeycomb brioche

chocolate & banana cake,

vanilla ice cream v

suggested pairing: Valdespino Oloroso

suggested pairing: Valdespino PX

doughnuts v

suggested wine pairing:

New York strip tagliata, rocket, parmesan, herb dressing gf £37.8 suggested wine pairing: Salice Salentino Riserva - Ducale

+ salsa verde / peppercorn / Bajan pepper sauce £2.8

AFTER

£6.8

£8.7

orange & saffron cheesecake, £8.8 orange sauce v/gf suggested pairing: Tokaji Oremus

mango & passion fruit pavlova, £8.5 chilli, coconut cream vg/gf suggested pairing: Maculan Dindarello

mission of bringing joy to children in hospitals - a

ANY ALLERGIES OR **INTOLERANCES?** PLEASE LET US KNOW.

Riding House Fitzrovia - 43-51 Great Titchfield Street, W1W 7PQ Rail House Victoria - 8 Sir Simon Milton Square, SW1E 5DJ

OUR SISTER RESTAURANTS



devilled whitebait, ± 8