

PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£12
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.



THE COURTYARD

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

DRAUGHT BEER GROWLERS

all draught beers are available in growlers

small: 1 2/3 pints
large: 3 1/3 pints

APERITIVO HOUR

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

CHRISTMAS DAY

Allow us to take the hard work
out of Christmas Day by joining
us for lunch at Riding House
Bloomsbury or Fitzrovia.

We will be serving a decadent
menu featuring baked taleggio
with truffle, gravadlax with caviar,
a traditional turkey roast and whole
grilled bass in Champagne.

Ask your server or see our website
to find out more.

FOR THE TABLE

rosemary focaccia, £3.5 olive oil vg
72-hour sourdough, £3.5 Netherend butter v
nocellara olives vg/gf £4.8
artichoke dip, £9 parmesan crust, flame-grilled sourdough v



STARTERS

panko aubergine, £8 Korean BBQ vg
tempura broccoli, £8 sesame glaze vg
beetroot-cured gravadlax, £13.5 shredded sprouts, apple, lavosh cracker
salt & szechuan pepper squid, £12.8 chilli, ginger, garlic, miso mayo
smoked barbary duck, £10 pickled dates, pomegranate, balsamic gf

SALADS (STARTER/MAIN)

wild rice & quinoa; £9.4 / £14.8 spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf
chopped salad; £9.2 / £14.5 avocado, palm hearts, corn, peas, red onion, croutons vg
add skewers:
+ grilled halloumi, kale pesto v/gf £5.5
+ Aleppo pepper king prawns gf £7.8
+ lemon pepper chicken thigh gf £7.2

LUNCHTIME SANDWICHES

three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v	£9.8
Christmas sandwich; roast turkey, apple & herb stuffing, brie, fig jam, cranberry, sourdough	£13.5

SOURDOUGH PIZZA

Margherita; fior di latte, basil, house sugo v	£11.8	Picante; fior di latte, pepperoni, smoked streaky bacon, jalapeños, house sugo	£13.5	dips - £2.5: pesto mayo paprika aioli kimchi dip
Napoli; fior di latte, anchovies, olives, capers, chilli, house sugo	£13.5	Hot Honey; fior di latte, pepperoni, 'nduja, honey, buffalo ricotta, house sugo	£14.8	extra toppings - £1.5: pepperoni / bacon / anchovies / St. Ewe egg / olives / spinach / mushrooms / jalapeños
Vegano; vegan 'nduja, courgette, superstraccia, crispy rocket, house sugo vg	£14.4	Truffle; fior di latte, braised mushrooms, white truffle base v	£16.5	

MAINS

grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf + king prawns £6 suggested wine pairing: Pinot Noir - La La Land	£16.5
cod loin, parmesan cream, sun-dried tomato, spinach gf suggested wine pairing: Chardonnay - Trinity Hill	£19.8
bone-in chicken schnitzel, creamed wild mushrooms suggested wine pairing: Zweigelt - Funkstille	£19.5
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

whole grilled miso sea bass, pickled cucumber, nuoc cham gf £23.5 suggested wine pairing: Grüner Veltliner - Funkstille	roast turkey & all the trimmings, apple & herb stuffing, port gravy £32.5 suggested wine pairing: Rioja Reserva - Bodegas LAN
+ 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	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	

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 rings v	£9.5	mixed leaves, honey vinaigrette, parmesan gf	£5.5
chips, porcini salt vg	£5.8	roast potatoes vg/gf	£5.5

AFTER

hot sticky toffee brioche doughnuts v suggested pairing: Valdespino Oloroso	£6.8	milk chocolate cheesecake, orange cream v suggested pairing: Tokaji Oremus	£8.8
rum baba, blackberries, mascarpone v suggested pairing: Maculan Dindarello	£8.7	black forest pavlova, chocolate coconut cream vg/gf suggested pairing: Valdespino PX	£8.5

ANY ALLERGIES OR
INTOLERANCES?
PLEASE LET US KNOW.

OUR SISTER RESTAURANTS

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



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