



— RIDING HOUSE —
FITZROVIA

GROUP MENU A

£38 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

beetroot-cured gravadlax, seasonal potato salad **gf**
or
wild rice, quinoa, spinach, roast squash,
broccoli, feta, apple, pomegranate, seeds **vg/gf**

bone-in chicken schnitzel, creamed wild mushrooms
or
grilled squash yellow curry, courgettes, beans, bean sprouts, seeds **vg/gf**

for the table:

coconut rice **vg/gf**
mixed leaf salad, honey vinaigrette, parmesan **gf**

milk chocolate cheesecake, orange cream **v**
or
black forest pavlova, coconut cream **vg/gf**

100% OF SERVICE CHARGE GOES TO THE TEAM



— RIDING HOUSE —
FITZROVIA

GROUP MENU B

£45 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

lemon pepper chicken thigh skewers gf
or
beetroot-cured gravadlax, seasonal potato salad, caviar gf
or
wild rice, quinoa, spinach, roast squash,
broccoli, feta, apple, pomegranate, seeds vg/gf

minute sirloin, fried St. Ewe egg, salsa verde gf (served medium)
or
whole grilled sea bass, miso, nuoc cham gf
or
grilled squash yellow curry, courgettes, beans, bean sprouts, seeds vg/gf

for the table:

mixed leaf salad, honey vinaigrette, parmesan gf
grilled sweet potato, horseradish cream vg/gf

milk chocolate cheesecake, orange cream v
or
black forest pavlova, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



— RIDING HOUSE —
FITZROVIA

HYBRID MENU

£50 per guest

starters & desserts to share | choice of individual main courses
available for groups of up to 18 guests | no pre-order required

for the table:

lemon pepper chicken thigh skewers gf

king prawn skewers, Aleppo pepper, fennel gf

wild rice, quinoa, spinach, squash, apple, pomegranate, seeds vg/gf

choice of main:

minute sirloin, fried St. Ewe egg, salsa verde gf (served medium)

or

whole grilled sea bass, nuoc cham gf

or

grilled squash yellow curry, courgettes, beans, bean sprouts, seeds vg/gf

for the table:

mixed leaf salad, honey vinaigrette, parmesan gf

grilled sweet potato, horseradish cream v/gf

for the table:

honeycomb doughnuts, hot toffee v

rose & raspberry pavlova, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



— RIDING HOUSE —
FITZROVIA

FEAST MENU

£55 per guest

all dishes are served to share

pre-order of chicken, lamb or steak required

lemon pepper chicken thigh skewers *gf*

beetroot-cured gravadlax, seasonal potato salad, caviar *gf*

wild rice, quinoa, spinach, squash, apple, pomegranate, seeds *vg/gf*

flame-grilled paprika chicken *gf*

or

slow-roast leg of Bluefaced Leicester lamb *gf* (£8 supp. per guest)

or

45 day-aged native breed côte de boeuf *gf* (£15 supp. per guest)

whole grilled sea bass, nuoc cham *gf*

grilled pimento cauliflower, garlic hummus, bulgur wheat, smoked pickles *vg*

pak choi, edamame, chilli, black sesame *vg/gf*

grilled sweet potato, horseradish cream *v/gf*

creamed corn *v/gf*

honeycomb doughnuts, hot toffee *v*

black forest pavlova, coconut cream *vg/gf*

100% OF SERVICE CHARGE GOES TO THE TEAM