

FOR THE TABLE

rosemary focaccia, olive oil vg	£3.5
nocellara olives vg/gf	£4.8
sourdough boule, black tahini or white miso butter v	£6
artichoke & parmesan dip, flame-grilled sourdough v	£8.8



PRIVATE DINING

the cabin and our mezzanine bar are available for parties, meetings & cocktail masterclasses

PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£12
Right on Thyme; Champagne, Lillet Blanc, thyme, coconut, lemon	£12.5

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

£7 our small plates are perfect for sharing **£8** ask the team for their recommendations **£9+**

tempura broccoli, sesame glaze vg	crab cake, lemongrass butter sauce	salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo £9
braised lamb's kidneys, shallots, garlic, toasted brioche	beef shin empanadas, manchego	steamed clams & mussels, lemongrass & coconut broth, garlic sourdough £12.5
autumn broad & runner beans, peas, tahini labneh, toasted sourdough vg	aged gouda croquettes, honey mustard v	baked taleggio, chilli, honey, focaccia crisp £11

BRUNCH WAFFLES

baked fresh until 3pm with the same malted batter as our famous deep-dish pancakes

malted waffles & maple syrup;

berries, clotted cream v	£14.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream	£14.2
butter milk chicken, hot honey butter	£15.5

LUNCHTIME SANDWICHES

three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v	£10.5
roast beef sandwich; dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	£14.5

BOWLS & SKEWERS

our skewers are great paired with bowls (starter/main sizes) - try the prawns with wild rice, or the chicken with rigatoni

chopped salad; avocado, palm hearts, corn, peas, red onion, croutons vg	£9.2 / £14.5	SKEWERS
sweetcorn fritters, mixed leaves, yellow pepper sauce vg	£9.5 / £15	chicken gizzards, parmesan gf
wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£9.4 / £14.8	grilled halloumi, kale pesto v/gf
puy lentil stew, aubergine, vegan sour cream, urfa chilli vg/gf	£9.5 / £15	Aleppo pepper king prawns gf
		lemon pepper chicken thigh gf

MAINS

grilled squash yellow curry, courgettes, kidney beans, bean sprouts, seeds, Thai basil, coconut rice vg/gf + king prawns £6 suggested wine pairing: Alvarinho - Quinta da Lixa	£17.5
cod loin, parmesan cream, sun-dried tomato, spinach gf suggested wine pairing: Chardonnay - Trinity Hill	£19.5
bone-in chicken schnitzel, creamed wild mushrooms suggested wine pairing: Zweigelt - Funkstille	£21.8
minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.5
roast lamb, sticky baked rice, yellow peppers gf DINNER SERVICE ONLY suggested wine pairing: Pinot Noir - La La Land	£26
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2	£15.5
chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo	£15.8

whole grilled miso sea bass,
pickled cucumber, nuoc cham **gf**
£23.5

suggested wine pairing:
Grüner Veltliner - Funkstille

rum-battered haddock & chips,
bean salad, bone broth curry, bacon tartare
£22.8

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

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

pak choi, edamame, chilli, sesame vg/gf	£4.2	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	£5.5	avocado salsa vg/gf	£4.5
coconut rice vg/gf	£4.2	roast tomatoes vg/gf	£3.8

AFTER

honeycomb doughnuts, hot toffee v suggested pairing: Valdespino 'Sol. 1842' Oloroso	£6.8	milk chocolate cheesecake, orange cream v suggested pairing: Tokaji Oremus Aszú 3 Puttonyos	£7.8
mango & passion fruit eclair, oat & honey crumb v suggested pairing: Maculan Dindarello	£7.7	black forest pavlova, coconut cream vg/gf suggested pairing: Valdespino 'El Canadao' Pedro Ximénez	£7.5

ANY ALLERGIES OR INTOLERANCES? PLEASE LET US KNOW.

OUR SISTER RESTAURANTS

Riding House Bloomsbury - 1 Brunswick Centre, WC1N 1AF
Riding House Fitzrovia - 43-51 Great Titchfield Street, London W1W 7PQ



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