

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	baked taleggio, chilli, honey, focaccia crisp	£11

BOWLS & SKEWERS

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

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 £2.8
wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£9.4 / £14.8	grilled halloumi, kale pesto v/gf £5.5
puy lentil stew, aubergine, vegan sour cream, urfa chilli vg/gf	£9.5 / £15	Aleppo pepper king prawns gf £7.8
		lemon pepper chicken thigh gf £7.2

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
buttermilk chicken, hot honey butter	£15.5

LUNCHTIME SANDWICHES

three cheese sandwich;	£10.5
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	

MAINS

grilled squash yellow curry, courgettes, kidney beans, bean sprouts, seeds, Thai basil, coconut rice	vg/gf + king prawns	£6	£17.5
suggested wine pairing:	Alvarinho - Quinta da Lixa		
cod loin, parmesan cream, sun-dried tomato, spinach	gf		£19.5
suggested wine pairing:	Chardonnay - Trinity Hill		
bone-in chicken schnitzel, creamed wild mushrooms			£21.8
suggested wine pairing:	Zweigelt - Funkstille		
minute sirloin, fried St. Ewe egg, salsa verde	gf		£16.5
suggested wine pairing:	Cabernet Sauvignon - Morandé		
roast lamb, sticky baked rice, yellow peppers	gf DINNER SERVICE ONLY		£26
suggested wine pairing:	Pinot Noir - La La Land		
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	rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare	£22.8
suggested wine pairing:	Grüner Veltliner - Funkstille		suggested wine pairing:	Sauvignon Blanc - Holdaway Estate
+ Aleppo pepper king prawns £6				

380g New York strip	gf	£36.5	New York strip tagliata, rocket, parmesan, herb dressing	gf	£37.8
East Anglian, aged for 56 days			suggested wine pairing:	Salice Salentino Riserva - Ducale	
suggested wine pairing:	Côtes-du-Rhône - Ferraton		+ 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

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

AFTER

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



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