

RIDING HOUSE CAFÉ

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RIDINGHOUSE.CAFE

43-51 GREAT TITCHFIELD STREET
LONDON W1W 7PQ

For more information about private
dining options and event spaces
across all of our restaurants visit:

HOUSE.CAFE
[@HOUSECAFES](https://www.instagram.com/HOUSECAFES)



THE STABLES

Private dining for 16 guests

Somewhere between a hunting lodge and horsebox, our private dining room is tantamount to a country escape. Secluded from the hubbub of the upstairs restaurant, with only a couple of grazing horses for company, the space seats up to 16 guests for meetings, family greetings, and parties that spin a little out of control.

We offer both set and feast menus which are available throughout the day, and we are always happy to tailor your menu if you have any special dietary requirements.

Facilities: WiFi, 52" screen, audio connection, flip charts



THE SHARING TABLE

Dinner parties for up to 21 guests

When more than a couple of friends tag along for dinner, we can seat you around our Sharing Table, which accommodates up to 21 guests all together in the main restaurant.

On a regular day, we use this table like any other and encourage our guests to shoot the breeze with fellow diners. Maybe you learn a new joke; maybe you share a secret haunt; maybe you just pass the pepper.



THE LOUNGE

Cocktail parties for 12 to 15 guests

The raised area next to our bar that can be used for both dining, or a cute drinks soirée for between 12-15 guests.

Choose a selection of drinks and small plates from our à la carte menu, to please your pals.



OUR MENUS

Menus for all occasions

Whatever time of day you're joining us, we'll have a curated seasonal menu perfect for your party.

Joining us for lunch or dinner? We have two styles of group menu available. Choose our sharing Feast Menu and everyone can indulge in a bit of everything - plates are all served together, family style, with more than enough to go around. Opt for our Set Menu for a more traditional service, with everyone selecting their own meal.

Sharing-style menus are also available to those joining us for breakfast or brunch.



MASTERCLASSES

Cocktails, wine, spirits

Let Antonio Del Monte, our expert group bar manager, guide you through a masterclass tailored to your group's interests and level of knowledge. Something different with a group of friends, or unexpected team-building for the office.

6 to 12 guests

Cocktail Masterclass (hands on) - from £40pp

Spirits Masterclass - from £40pp

Wine Tasting - from £33pp

Wine Tasting (with food pairings) - from £40pp

SAMPLE MENU
MENUS CHANGE SEASONALLY & ARE SUBJECT TO MARKET AVAILABILITY

RIDING HOUSE CAFÉ

SET MENU
£38

charred bell pepper & walnut romesco,
pomegranate molasses, grilled pita *vg/n*

seared squid, pak choi, shrimp & chilli jam *gf*

sriracha wings, blue cheese ranch, pickled onions



rigatoni, asparagus, courgette,
kale, basil & almond pesto *v/n*

Cajun bass, butter bean purée,
coconut chutney, charred lime

robata pork chop, compressed peach,
fennel, burnt aubergine *gf*



speculoos cheesecake, passionfruit sauce *v*

raspberry & white chocolate tart *v*

ice cream or sorbet *v*

SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE SUBJECT TO MARKET AVAILABILITY

RIDING HOUSE CAFÉ

FEAST MENU

all dishes are served family style

£46

artichoke dip, flame-grilled sourdough v

bamboo shoot ceviche, burnt peach vg/gf

sriracha wings, blue cheese ranch,
pickled onions

aged masala lamb chops,
green chutney gf



pea falafel, burnt lemon labneh,
courgette & broad bean salad, toasted seeds v

blackened miso cod, carrot purée,
hazelnut miso glaze gf/n

coconut chicken, rice, peanuts, herbs gf/n

beef Wellington, cep purée, curly kale

grilled sweet potato, horseradish cream v/gf

kale, chilli, garlic vg/gf

mixed leaves, Dijon dressing vg



mead cheesecake v

petit fours v

SAMPLE MENU
MENUS CHANGE SEASONALLY & ARE SUBJECT TO MARKET AVAILABILITY

RIDING HOUSE CAFÉ

BREAKFAST FEAST MENU
all dishes are served family style
£22

ORANGE JUICE
ENGLISH BREAKFAST TEA
CAFETIÈRE COFFEE



GRANOLA, STRAWBERRIES
poached pear, Greek yoghurt

SCRAMBLED EGGS

SLOW-ROASTED TOMATOES

ROASTED FIELD MUSHROOMS

OAK-SMOKED SALMON

TRIPLE-CURED STREAKY BACON

BUTTERMILK PANCAKES
berries, vanilla clotted cream, maple syrup

flame-grilled sourdough

toasted farmhouse white & wholegrain

(gluten-free toast available on request)

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.

RIDING HOUSE CAFÉ

BRUNCH FEAST MENU
all dishes are served family style
£25

ORANGE JUICE

ENGLISH BREAKFAST TEA

CAFETIÈRE COFFEE



SHAKSHUKA

egg, feta, avocado, parsley

CHORIZO HASH

roasted peppers, curly kale, fried eggs

KEDGEREE

rice, smoked haddock, curry, poached egg

SLOW-ROASTED TOMATOES

ROASTED FIELD MUSHROOMS

OAK-SMOKED SALMON

TRIPLE-CURED STREAKY BACON

BUTTERMILK PANCAKES

berries, vanilla clotted cream, maple syrup

flame-grilled sourdough

toasted farmhouse white & wholegrain

(gluten-free toast available on request)