



FOR THE TABLE

nocellara olives vg/gf	£4.8
sourdough boule, black tahini or white miso butter v	£6.5
grilled za'atar pita whipped paneer v or smoked tarama	£7.8
artichoke & parmesan dip, flame-grilled sourdough v	£9

PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£13
Right on Thyme; prosecco, Lillet Blanc, thyme, coconut, lemon	£12.5

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

£8 our small plates are perfect for sharing £10 ask the team for their recommendations £12+

devilled whitebait, miso mayo	Scottish scallop, parsnip purée, saffron cream, caviar gf	confit duck leg, olive, tomato & parsley relish gf £14.5
grilled artichokes, whipped tofu, dill salsa seed dukkah vg/gf	chicken livers, puffed parmesan potato, truffle, red onion gravy	salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo £12.9
tempura broccoli, sesame glaze vg	aged gouda croquettes, honey mustard v	buttermilk chicken wings, mezcal BBQ £12.5

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;	£11.8
applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v	
roast beef sandwich;	£15.5
dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	

BOWLS & SKEWERS

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

chopped salad 2.0; napa cabbage, kohlrabi, avocado, carrot, celery, green caesar gf (vegan dressing available)	£9.2 / £14.5	SKEWERS
wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£9.5 / £15	chicken gizzards, parmesan gf £2.8
sweetcorn fritters, mixed leaves, yellow pepper sauce vg	£9.4 / £14.8	grilled halloumi, kale pesto v/gf £5.5
rigatoni, kale pesto, asparagus, courgette, parmesan v	£9.5 / £15	Aleppo pepper king prawns gf £7.8
		lemon pepper chicken thigh gf £7.2

MAINS

grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg + king prawns £6 suggested wine pairing: Grüner Veltliner - Funkstille	£17.5
Hampshire rainbow trout, clams, peas, crème fraîche, caviar gf suggested wine pairing: Chardonnay - Trinity Hill	£22
bone-in chicken schnitzel, sauce vierge suggested wine pairing: Pinot Noir - La La Land	£21.8
minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.8
braised pork daube, smoked pancetta, orange, green sauce gf suggested wine pairing: Rioja Reserva - Bodegas LAN	£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 £25.5 suggested wine pairing: Chenin Blanc - Liberty Fairtrade	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

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	tomato & onion salad v/gf	£5.8
creamed corn v/gf	£5.5	avocado salsa vg/gf	£5.5

hot honeycomb brioche doughnuts v suggested pairing: Valdespino 'Sol. 1842' Oloroso	£6.8	orange & saffron cheesecake, orange sauce v/gf suggested pairing: Tokaji Oremus Aszú 3 Puttonyos	£8.8
chocolate & banana cake, vanilla ice cream v suggested pairing: Valdespino 'El Canadão' Pedro Ximénez	£8.7	mango & passion fruit pavlova, chilli, coconut cream vg/gf suggested pairing: Maculan Dindarello	£8.5

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



Charity No. 152205

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