



**RIDING HOUSE
BLOOMSBURY**

THE COURTYARD

'moonlit' private dining room complete with lazy susan for private parties or meetings of up to 11 guests

APERITIVO HOUR

5-7pm every day
barrel-aged cocktails,
guest beers & wines

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

PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£12
Melon Sour; Four Pillars Rare Dry gin, melonade, lemon, cherry bitters, egg white	£12
Taittinger Brut Reserve Champagne	£16

WEEKDAY LUNCH SPECIALS

three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v	£9.5
roast beef sandwich; dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	£12.8

SIDES

grilled sweet potato, horseradish cream, savoy cabbage v/gf	£6.8
truffle mac & cheese, shallot rings, crispy rocket & capers v	£9.5
grilled hispi cabbage, pine nuts, pepper & pea romesco v/gf	£6.5
mixed leaves, honey vinaigrette, parmesan gf	£5.5
chips, porcini salt vg	£5.5

ANY ALLERGIES OR INTOLERANCES?
PLEASE LET US KNOW.

MONTHLY SET MENU

MON-FRI 12-5.30PM / MON-SAT 5.30-7.30PM
for groups of up to six guests

LUNCH & PRE-CINEMA

£28 per guest
our seasonally led, monthly-changing
three course set menu - ask for more info

nocellara olives vg/gf	£4.2
sourdough boule; black tahini / white miso butter v	£5.5
grilled rosemary focaccia, olive oil vg	£5.2
artichoke dip, parmesan, flame-grilled sourdough v	£8.8

STARTERS

crispy aubergine, Korean BBQ vg	£8.6
salt & pepper squid, kimchi dip	£9.8
beetroot-cured gravadlax, potato salad gf	£9
cured salumi, coppa, prosciutto di Parma, house pickles, mint yoghurt, grilled sourdough	£8.3
sweet potato & courgette fritters, grilled sping onions, turmeric yoghurt v/gf (see add-ons)	£9.3 / £14.7
wild rice, quinoa, spinach, roast squash, broccoli, feta, apple, pomegranate, seeds v/gf (see add-ons)	£8.4 / £13.8

ADD-ONS: + lemon pepper chicken thigh £6.2 /
+ Aleppo pepper king prawns £7.5 / + grilled halloumi, kale pesto £5.5

MAINS

grilled cauliflower, green tahini, cassava, kale, olive verde v/gf	£17.2
suggested wine pairing: Pinot Noir - La La Land	
fresh linguine, prawns, clams, cod & crab bisque	£19
suggested wine pairing: Alvarino - Quinta da Lixa	
chicken schnitzel, Kassler ham, Grana Padano, avocado salsa	£19.5
suggested wine pairing: Zweigelt - Funkstille	
8-hour Blue Leicester lamb ragu, gnocchi, rocket, truffle oil	£18.8
suggested wine pairing: Chianti - Le Chiantigiane	

ASADO GRILL

whole miso grilled sea bass, nuoc cham, pickled cucumber gf	£24.8
suggested wine pairing: Grüner Veltliner - Funkstille	
minute sirloin, fried St. Ewe egg, salsa verde gf	£16.8
suggested wine pairing: Cabernet Sauvignon - Morandé	

our East Anglian native breed beef is dry aged for at least 45 days

400g rib eye	£37.5	500g côte de boeuf	£42.2
suggested wine pairing: Côtes-du-Rhône - Ferraton		suggested wine pairing: Malbec - Pachero Pereda	
+ salsa verde / peppercorn / Bajan pepper sauce £2.8		+ Aleppo pepper king prawns £5.5	
double smash burger; 2 x 70g smashed beef patties, smoked cheddar, pink pickled onion, jerk quince mayo, cream bun + smoked Dingley Dell bacon £2	£13.5		
suggested wine pairing: Merlot - Chateau Minvielle			

DRAUGHT BEER GROWLERS

all draught beers are available in growlers
small: 1 2/3 pints
large: 3 1/3 pints

SOURDOUGH PIZZA

Margherita; fior di latte, basil, house sugo v	£11.8
Napoli; fior di latte, anchovies, olives, capers, house sugo	£13.5
Hot Honey; fior di latte, pepperoni, 'nduja, honey, buffalo ricotta, house sugo	£14.8
Truffle; fior di latte, braised mushrooms, white truffle base v	£16.5
Bismarck; fior di latte, prosciutto di Parma, St. Ewe egg, house sugo	£14.4
Picante; fior di latte, pepperoni, smoked streaky bacon, jalapeños, house sugo	£13.5

dips - £2.5:
pesto mayo / paprika aioli / kimchi dip

extra toppings - £1.5:
pepperoni / bacon / anchovies / St. Ewe egg /
olives / spinach / mushrooms / jalapeños

AFTER

hot chocolate brioche doughnuts, coffee caramel v	£7.2
honey lemon cheesecake v/gf	£6.7
matcha baked alaska (for two), coconut cake, pomegranate v/gf	£9.8
plant-based pavlova, coconut cream, passion fruit v/gf	£7.5



we are proud to be supporting
Spread a Smile in their mission of
bringing joy to children in hospitals

Charity No. 1152205

a discretionary 25p donation will
be added to your bill

COCKTAIL MASTERCLASS

first Thursday of every month

learn the basics of mixology,
insider techniques and a little background
to our artisan ingredients - check our
website for more details