

RIDING HOUSE CAFÉ

FEAST MENU

all dishes are served family style
£46

TO START

artichoke dip, flame-grilled sourdough v | potted crayfish, flame-grilled sourdough
panko halloumi skewers, mojo rojo v | charred broccoli skewers, red pepper aioli v
pork belly meatballs, prunes, mushroom cream

TO FOLLOW

cardamom & coconut dhal, roast peppers, cauliflower, sugar snaps vg/gf
miso-glazed salmon, shimeji mushrooms, dashi broth n
coconut chicken, rice, peanuts, herbs gf/n
beef cheeks, celeriac, spring ceps v
grilled sweet potato, horseradish cream v/gf | kale, chilli, garlic vg/gf

TO END

hot pistachio & hazelnut doughnuts v/n
mead cheesecake v

PUNCH BOWLS

Kentucky Bucket

Maker's Mark bourbon, Aspell Draught cider, mango tea, maple syrup, orange bitters, anise

Chamomile Cup

prosecco, Tanqueray gin, Cointreau, elderflower, chamomile tea, lemon, citrus sugar

Pyrenean Pot

Lillet Blanc, Cava Rosado, grapefruit, pomegranate

£45 each - serving 4 generously

GROWLERS

all draught beers available in growlers
small: 1 ½ pints large: 2 ½ pints

100% OF SERVICE CHARGE GOES TO THE TEAM

ANY ALLERGIES OR INTOLERANCES? LET US KNOW