

RIDING HOUSE CAFÉ

GROUP MENU

3 courses

£38

TO START

black quinoa & mango salad, black beans, corn, cashews, endive v/n/gf
kedgeree; rice, poached egg, curry, flaked smoked haddock, mango chutney gf
seared squid & Korean fishcakes, spring onion, pepper, chilli
pork belly meatballs, prunes, mushroom cream

TO FOLLOW

rigatoni, kale & almond pesto, asparagus, parmesan, chia seeds v/n
cod, pancetta, spinach, butter beans, herb oil gf
coconut chicken, rice, peanuts, herbs gf/n
rump of spring lamb, marrowfat mushy peas, mustard sauce gf

TO END

baked cheesecake, passion fruit v
banana bread, coconut ice cream, caramelised banana vg

PUNCH BOWLS

Kentucky Bucket

Maker's Mark bourbon, Aspall 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