

	BREAKFAST	BRUNCH	LUNCH	AFTERNOON	DINNER
M - TH	7.30 - 12.00		12.00 - 3.30	3.30 - 6.00	6.00 - 10.30
FRI	7.30 - 12.00		12.00 - 3.30	3.30 - 6.00	6.00 - 11.00
SAT	8.30 - 11.30	12.00 - 4.00		4.00 - 6.00	6.00 - 11.00
SUN	9.00 - 11.30	12.00 - 4.00		4.00 - 6.00	6.00 - 9.30



THE STABLES

PRIVATE DINING ROOM. HUNTING LODGE. HORSEBOX. TACK ROOM.

The Stables may be hired privately for up to 14 for breakfast, lunch, dinner, meetings and presentations.

Ask at reception for more information.

JUICES & SMOOTHIES

RED JUICE <i>carrot, apple, beetroot</i>	£5
YELLOW JUICE <i>pineapple, mint, star anise</i>	£5
GREEN JUICE <i>kale, spinach, cucumber, celery, apple, ginger, lemon</i>	£5
GOLD JUICE <i>coconut water, carrot, turmeric</i>	£5
BERRY SMOOTHIE <i>strawberry, raspberry, pineapple, banana, coconut oil, dates, coconut water, vanilla</i>	£5.5
AVO SMOOTHIE <i>avocado, cacao, banana, coconut oil, dates, pumpkin seed milk, vanilla</i>	£5.5
GOJI SMOOTHIE <i>goji berries, acai purée, blueberries, banana, coconut oil, dates, almond milk, vanilla</i>	£5.5
RACER <i>chocolate, espresso, banana, milk/soya</i>	£5.5

TEA <i>English breakfast / Earl Grey / chamomile / sencha / peppermint / mango / blood orange / spiced pear / white peony & pink rosebud</i>	£3.2
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COFFEE <i>espresso - £2.6 / macchiato - £3 / americano - £3 / flat white - £3.3 / latte - £3.3 / cappuccino - £3.3 / mocha - £3.5 / iced coffee - £3.5</i>	
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CHOCOLATE <i>hot chocolate - £3.5 / iced chocolate - £3</i>	
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HOURS

PROPER BREAKFAST

AVOCADO BENEDICT <i>with feta + £1.5 with bacon + £3</i>	£7 / £11.5	SMOKED HADDOCK KEDGEREE <i>soft boiled egg, pea shoots</i>	£14
EGGS FLORENTINE	£6.5 / £11	CHORIZO HASH <i>roasted peppers, curly kale, fried eggs</i>	£13.5
EGGS ROYALE <i>Chapel & Swan smoked salmon</i>	£7.5 / £12	PORK & BEANS <i>shredded pork shoulder, barbecue beans, fried eggs</i>	£10.5
LOBSTER BENEDICT	£10 / £17.5	FULL & PROPER BREAKFAST <i>2 fried eggs, free range pork sausage, streaky bacon, black pudding, baked beans, field mushroom, slow-roasted tomato, white toast</i>	£14.5
EGGS HUSSARD <i>ox heart tomato, ham, spinach, bordelaise & hollandaise</i>	£13.5	VEGGIE BREAKFAST <i>grilled halloumi, fried egg, field mushroom, slow-roasted tomato, quinoa & chilli, roasted carrot</i>	£12
EGGS BENEDICT <i>Kassler ham</i>	£7 / £11.5	SCRAMBLED EGGS ON TOAST <i>with bacon & mushrooms with Scottish smoked salmon</i>	£9.5 £10.5

SIDES

TOAST <i>wholegrain, sourdough, farmhouse white, gluten free</i>	£2	ENGLISH MUFFIN	£2.5
STREAKY BACON	£3.5	ROASTED TOMATOES	£2.5
LINCOLNSHIRE SAUSAGE	£3.5	BAKED BEANS	£2.5
		FIELD MUSHROOMS	£3

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SWEET

BUTTERMILK PANCAKES <i>berries, vanilla clotted cream, maple syrup</i>	£9.5
BRIOCHE FRENCH TOAST <i>vanilla clotted cream, maple syrup</i>	£7.5
MINI DANISH PASTRIES	£3.5
JOCKEY'S BREAKFAST AVOCADO ON TOAST <i>garlic, chilli, tomato, ciabatta with poached eggs + £2 with feta + £1.5</i>	£7
PORRIDGE <i>honey with banana or berries + £1.5</i>	£4.5
TITCHFIELD MUESLI <i>nuts, pumpkin seeds, honey yoghurt & milk</i>	£5
BIRCHER MUESLI	£5.5
STRAWBERRIES, POACHED PEAR <i>Greek yoghurt, granola</i>	£6.5
SEASONAL FRUIT PLATE <i>natural yoghurt, honey</i>	£7.5



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FOR THE TABLE

Cornish Assured rock oyster	each	£2.5
Nocellara del Belice olives		£3.5
Smoked almonds		£3.5
Spicy broad beans		£2.5
Sourdough roll, white bean & harissa dip		£3.5

£6 EACH

Goat's cheese & thyme mousse, crispy shallots, macerated raisins, crostini
Artichoke dip, crostini
Poached trout, pickled cucumber, horseradish

£7 EACH

Sriracha chicken wings, blue cheese dip
Pork & chicken liver pâté, balsamic onions, cornichons, warm sourdough
Salt beef Reuben croquettes, spicy mayo

£8 EACH

Grilled tiger prawns, baby gem, chipotle vierge
Slow-roasted pork belly, cumin salt
Confit lamb borek, smoked aubergine, rose harissa

SALADS & GRAINS

SUPERFOOD & HERB SALAD	£6.5 / £10.5
<i>broccoli, squash, sunflower seeds, mixed leaves with grilled halloumi +£3 / with king prawns +£5 with marinated chicken +£4</i>	
CHOPPED SALAD	£6.5 / £10.5
<i>avocado, palm heart, radish, red onion, croutons, Dijon dressing with grilled halloumi +£3 / with king prawns +£5 with marinated chicken +£4</i>	
FREEKEH & FETA SALAD	£6.5 / £10.5
<i>pomegranate, parsley with grilled halloumi +£3 / with king prawns +£5 with marinated chicken +£4</i>	
LANDAISE SALAD	£9 / £14.5
<i>confit & smoked duck, bacon, ratte potatoes, cherry tomatoes, rocket</i>	
HOT-SMOKED SALMON SALAD	£12
<i>green mango, papaya, keta roe</i>	



MAINS

GRILLED MOROCCAN CAULIFLOWER	£13
<i>imam bayildi, cous cous, grape dressing</i>	
MACARONI CHEESE	£13.5
<i>parmesan crumb, crispy shallot rings, capers</i>	
ROASTED SEA TROUT	£18
<i>heritage tomatoes, artichoke, bloody mary sauce</i>	
BLACK BREAM	£19.5
<i>crayfish tails, peas & beans, warm tartare</i>	
LOBSTER LASAGNE	£27
SMOKED HADDOCK KEDGEREE	£14
<i>soft-boiled egg, pea shoots</i>	
LEMON-POACHED CHICKEN	£17
<i>herb tabbouleh, harissa, preserved lemon</i>	
ROASTED DUCK BREAST	£18.5
<i>sweet potato, pak choi, pickled ginger</i>	
CHORIZO HASH	£13.5
<i>roasted peppers, curly kale, fried eggs</i>	
BEEF WELLINGTON	£24.5
<i>green beans, truffle oil</i>	

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10oz RIB EYE	£29
8oz SIRLOIN	£25
<i>28 day aged beef, mesclun leaves, lemon & herb butter or béarnaise</i>	
TITCHFIELD BURGER	£20
<i>beef patty, beef & pork black pudding, smoked cheddar, tomato relish, onion marmalade, mayo, chips</i>	
CHEESEBURGER	£15
<i>beef patty, smoked cheddar, gherkins, chips with bacon +£1.5</i>	

TO SHARE

LAMB SADDLE FOR 2	£45
<i>merguez stuffing, ratatouille, spinach</i>	
CHATEAUBRIAND FOR 2	£65
<i>pont neuf potatoes, onion rings, roasted tomato, mushrooms, bordelaise, béarnaise</i>	

Black Angus beef from O'Shea's of Bermondsey. Cuts are dry aged on the bone for 28 days. Cattle are raised in western Ireland & Perthshire; organic, free range, hormone & additive free.

MARKET SIDES

GARDEN PEAS & BACON	£4.5
<i>pearl onions</i>	
BROCCOLI	£4.5
<i>chilli & herb breadcrumbs</i>	
CRUSHED NEW POTATOES	£4
<i>herbs, olive oil</i>	
POUTINE	£4.5
<i>chips, cheese curds, gravy, jalapeños</i>	
CHIPS	£3.8
BABY GEM & CHIVE SALAD	£4
HERITAGE TOMATO SALAD	£4.5
MIXED LEAF SALAD	£4

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SUN	9.00 - 11.30	12.00 - 4.00		4.00 - 6.00	6.00 - 9.30

9AM - 4PM

CHORIZO HASH <i>roasted peppers, curly kale, fried eggs</i>	£13.5
SMOKED HADDOCK KEDGEREE <i>soft boiled egg, pea shoots</i>	£14
EGGS HUSSARD <i>ox heart tomato, ham, spinach, bordelaise & hollandaise</i>	£13.5
AVOCADO BENEDICT <i>with feta +£1.5 with bacon +£3</i>	£7 / £11.5
EGGS FLORENTINE	£6.5/ £11
EGGS ROYALE <i>Chapel & Swan smoked salmon</i>	£7.5/ £12
EGGS BENEDICT <i>Kassler ham</i>	£7 / £11.5
LOBSTER BENEDICT	£10 / £17.5
BUTTERMILK PANCAKES <i>berries, vanilla clotted cream, maple syrup</i>	£9.5
SCRAMBLED EGGS ON TOAST <i>with bacon & mushrooms with Chapel & Swan smoked salmon</i>	£9.5 / £10.5
REUBEN SANDWICH <i>salt beef, sauerkraut, Emental, gherkin, thousand island dressing, chips</i>	£12.5
CHOPPED SALAD <i>avocado, palm heart, radish, croutons, Dijon dressing with grilled halloumi +£3 / with king prawns +£5 with marinated chicken +£4</i>	£6.5/ £10.5
SUPERFOOD & HERB SALAD <i>broccoli, squash, sunflower seeds, mixed leaves with grilled halloumi +£3 / with king prawns +£5 with marinated chicken +£4</i>	£6.5/ £10.5
FREEKEH & FETA SALAD <i>pomegranate, parsley with grilled halloumi +£3 / with king prawns +£5 with marinated chicken +£4</i>	£6.5 / £10.5
LANDAISE SALAD <i>confit & smoked duck, bacon, ratte potatoes, rocket</i>	£9 / £14.5

NOON - 4PM

FOR THE TABLE

Cornish Assured rock oyster	£2.5
Nocellara del Belice olives	£3.5
Smoked almonds	£3
Spicy broad beans	£2.5
Artichoke dip, crostini	£6
Sourdough roll, white bean & harissa dip	£3.5

SMALL PLATES TO SHARE

£6 EACH

Goat's cheese & thyme mousse, crispy shallots, crostini
Poached trout, pickled cucumber, horseradish

£7 EACH

Sriracha chicken wings, blue cheese dip
Salt beef Reuben croquettes, spicy mayo

£8 EACH

Grilled tiger prawns, baby gem, chipotle vierge
Slow-roasted pork belly, cumin salt

MAINS

GRILLED MOROCCAN CAULIFLOWER <i>imam bayildi, cous cous, grape dressing</i>	£13
MACARONI CHEESE <i>parmesan crumb, crispy shallot rings, capers</i>	£13.5
ROASTED SEA TROUT <i>heritage tomatoes, artichoke, bloody mary sauce</i>	£18
LOBSTER LASAGNE	£27
LEMON-POACHED CHICKEN <i>herb tabbouleh, harissa, preserved lemon</i>	£17
ROASTED DUCK BREAST <i>sweet potato, pak choi, pickled ginger</i>	£18.5
CHEESEBURGER <i>beef patty, smoked cheddar, mayo, gherkin, chips with bacon +£1.5</i>	£15
TITCHFIELD BURGER <i>beef patty, beef & pork black pudding, smoked cheddar, tomato relish, onion marmalade, mayo, chips</i>	£20

KIDS' MENU

KIDS CHEESEBURGER <i>chips</i>	£6.5
SAUSAGE & MASH	£5.5
PENNE, MEATBALLS <i>tomato sauce</i>	£5.5
GRILLED CHICKEN SALAD <i>tomato, cos lettuce</i>	£5
ICE CREAM <i>per scoop</i>	£2
KIDS SUNDAE	£4

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MARKET SIDES

GARDEN PEAS & BACON <i>pearl onions</i>	£4.5
BROCCOLI <i>chilli & herb breadcrumbs</i>	£4.5
CRUSHED NEW POTATOES <i>herbs, olive oil</i>	£4
POUTINE <i>chips, cheese curds, gravy, jalapeños</i>	£4.5
CHIPS	£3.8
BABY GEM & CHIVE SALAD	£4
HERITAGE TOMATO SALAD	£4.5
MIXED LEAF SALAD	£4



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9AM - 4PM

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EGGS HUSSARD <i>ox heart tomato, ham, spinach, bordelaise & hollandaise</i>	£13.5
AVOCADO BENEDICT <i>with feta +£1.5 with bacon +£3</i>	£7 / £11.5
EGGS FLORENTINE	£6.5/ £11
EGGS ROYALE <i>Chapel & Swan smoked salmon</i>	£7.5/ £12
EGGS BENEDICT <i>Kassler ham</i>	£7 / £11.5
LOBSTER BENEDICT	£10 / £17.5
BUTTERMILK PANCAKES <i>berries, vanilla clotted cream, maple syrup</i>	£9.5
SCRAMBLED EGGS ON TOAST <i>with bacon & mushrooms with Chapel & Swan smoked salmon</i>	£9.5 £10.5
REUBEN SANDWICH <i>salt beef, sauerkraut, Emmental, gherkin, thousand island dressing, chips</i>	£12.5
CHOPPED SALAD <i>avocado, palm heart, radish, croutons, Dijon dressing with grilled halloumi +£3 / with king prawns +£5 with marinated chicken +£4</i>	£6.5/ £10.5
SUPERFOOD & HERB SALAD <i>broccoli, squash, sunflower seeds, mixed leaves with grilled halloumi +£3 / with king prawns +£5 with marinated chicken +£4</i>	£6.5/ £10.5
FREEKEH & FETA SALAD <i>pomegranate, parsley with grilled halloumi +£3 / with king prawns +£5 with marinated chicken +£4</i>	£6.5 / £10.5
LANDAISE SALAD <i>confit & smoked duck, bacon, ratte potatoes, rocket</i>	£9 / £14.5

NOON - 4PM

FOR THE TABLE

Cornish Assured rock oyster	£2.5
Nocellara del Belice olives	£3.5
Smoked almonds	£3
Spicy broad beans	£2.5
Artichoke dip, crostini	£6
Bread selection, white bean & harissa dip	£3.5

SMALL PLATES

£6 EACH	£7 EACH	£8 EACH
Goat's cheese & thyme mousse, crispy shallots, crostini	Sriracha chicken wings, blue cheese dip	Grilled tiger prawns, baby gem, chipotle vierge
Poached trout, pickled cucumber, horseradish	Salt beef Reuben croquettes, spicy mayo	Slow-roasted pork belly, cumin salt

SUNDAY ROASTS

ROAST CHICKEN FOR 2 <i>roasted vegetables, stuffing, gravy, bread sauce</i>	£26	ROASTED RIB OF BEEF <i>Yorkshire pudding, roasted vegetables, horseradish cream, gravy</i>	£20
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MAINS

GRILLED MOROCCAN CAULIFLOWER <i>imam bayildi, cous cous, grape dressing</i>	£13
MACARONI CHEESE <i>parmesan crumb, crispy shallot rings, capers</i>	£13.5
ROASTED SEA TROUT <i>heritage tomatoes, artichoke, bloody mary sauce</i>	£18
LOBSTER LASAGNE	£27
CHEESEBURGER <i>beef patty, smoked cheddar, mayo, gherkin, chips with bacon +£1.5</i>	£15
TITCHFIELD BURGER <i>beef patty, beef & pork black pudding, smoked cheddar, tomato relish, onion marmalade, mayo, chips</i>	£20

KIDS' MENU

KIDS CHEESEBURGER <i>chips</i>	£6.5
SAUSAGE & MASH	£5.5
PENNE, MEATBALLS <i>tomato sauce</i>	£5.5
GRILLED CHICKEN SALAD <i>tomato, cos lettuce</i>	£5
ICE CREAM <i>per scoop</i>	£2
KIDS SUNDAE	£4

MARKET SIDES

GARDEN PEAS & BACON <i>pearl onions</i>	£4.5
BROCCOLI <i>chilli & herb breadcrumbs</i>	£4.5
CRUSHED NEW POTATOES <i>herbs, olive oil</i>	£4
POUTINE <i>chips, cheese curds, gravy, jalapeños</i>	£4.5
CHIPS	£3.8
BABY GEM & CHIVE SALAD	£4
HERITAGE TOMATO SALAD	£4.5
MIXED LEAF SALAD	£4

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DESSERTS

LEMON SOUFFLÉ <i>vanilla ice cream</i>	£7
PLUM & ALMOND TART <i>crème fraîche</i>	£7.5
CINNAMON DOUGHNUTS <i>chocolate sauce</i>	£6.5
FLOURLESS CHOCOLATE CAKE <i>crème fraîche</i>	£6
RED VELVET CAKE	£6.5
RIDING HOUSE SORBETS	£6.5
HOT FUDGE SUNDAE <i>macarons, honeycomb</i>	£8

SWEET / TAXI DRINKS

FITZROY SOUR <i>Few gin, Grand Marnier, lemon, sage, whisky bitters</i>	£11
THIRD STONE FROM THE SUN <i>Diplomatico Exclusiva rum, Pierre Ferrand Curaçao, Punt e Mes, Peychaud's bitters</i>	£10
THE HUNDRED MARKS <i>Paul John Edited Indian whisky, quince liqueur, smoked sea salt</i>	£11
COMFORTABLY NUMB <i>Tito's vodka, Benedictine, Cocchi Americano, Lagavulin 16yo</i>	£10.5
THE FINAL WHISTLE <i>Calvados, homemade spiced rum, Maraschino, wood bitters</i>	£9

SWEET WINE & PORT

FRUITY / SWEET / RICH

El Candado Pedro Ximenez Sherry, <i>Valdespino, Jerez, Spain.</i>	£6.5	£59
Chateau Delmond Sauternes, <i>Bordeaux, France. 2014 (375ml btl)</i>	£9.3	£45
Taylor's LBV Port, <i>Douro, Portugal. 2010</i>	£5	£46

NUTTY / EARTHY

Fonseca Guimaraens Port, <i>Douro, Portugal. 1998</i>	£9	£82
Fino Inocente Single Vinyard Sherry, <i>Valdespino, Jerez, Spain.</i>	£5.5	£51

RICH / BITTER

Le' Colombare' Recioto di Soave, <i>Pieropan, Veneto, Italy. 2012 (500ml btl)</i>	£11	£73
Banyuls Rimage Grenache, Les Clos de Paulilles, <i>Roussillon, France. 2014 (500ml btl)</i>	£6.3	£42
Cocchi Barolo Chinato, <i>Piedmont, Italy. (500ml btl)</i>	£11	£65

75ml/750ml unless otherwise stated

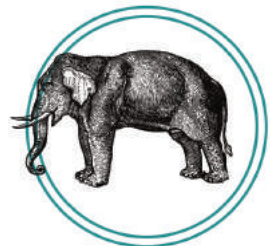


TEAS & COFFEES

TEA £3.2
*English breakfast / Earl Grey / chamomile /
sencha / peppermint / mango / blood orange /
spiced pear / white peony & pink rosebud*

COFFEE
*espresso - £2.6 / macchiato - £3 /
americano - £3 / flat white - £3.3 / latte - £3.3 /
cappuccino - £3.3 / mocha - £3.5 / iced coffee - £3.5*

CHOCOLATE
hot chocolate - £3.5 / iced chocolate - £3



WINE LIST

FIZZ

FRESH / CRISP

Ruinart Blanc de Blanc, Champagne, France. NV	£100
Prosecco, Millesimato, Italy. 2015	£7.5 / £41
Taittinger Brut Reserve Rosé, Champagne, France. NV	£13.5 / £80

MATURE / TOASTY

Taittinger, Brut Reserve, Champagne, France. NV	£11 / £65
Krug, Champagne, France. NV	£200
Dom Perignon, Champagne, France. 2016	£180

UNEXPECTED

Evolution, 19th Edition, (organic), Oregon, USA. NV	£7.9 / £45
Nyetimber Classic Cuvee, England. NV	£75
Chandon Rosé, Mendoza, Argentina. NV	£9.7 / £56

WHITE & ORANGE

LIGHT / AROMATIC / ZESTY

Riesling, Weingut Louis Guntreum, Rheinhessen, Germany. 2015	£33
Elephant Hill, Sauvignon Blanc, Hawke's Bay, NZ. 2015	£9.8 / £28 / £40
Amalaya Torrontes/Riesling, Calchaquí Valley, Argentina. 2015	£32
Finca Los Prados Chenin Blanc/Semillon, Mendoza, Argentina. 2015	£30
Muscadet de Sèvre et Maine Sur Lie, Domaine du Verger, Loire, France. 2015	£33
Picpoul de Pinet, Domaine de Morin, Languedoc, France. 2014 (on tap)	£7.8 / £22 /
Pinot Blanc, Andre Scherer, Alsace, France. 2015	£32
Cedric Allion "Les Grandes Vignes" Sauvignon de Touraine, France. 2016	£7.7 / £22 / £32
Pinot Grigio, Cantina di Castelnuovo del Garda, IGT, Italy. 2015	£7 / £19.5 / £29
Sancerre Sauvignon Blanc, Domaine Gerard Fiou, Loire, France. 2015	£49
Verdicchio dei Castelli di Jesi Classico, Zaccagnini, Italy. 2015	£28
Soave, Latium Morini, Garganega, Veneto, Italy. 2015	£33
Mount Adam Reisling, Eden Valley, Australia. 2013	£32

RICH / WEIGHTED / BUTTERY

Les Vignes de L'Eglise Vermentino, IGP Pays d'Oc, France. 2015	£5.1 / £14.5 / £21
Terras Gauda, Albariño, Rias-Baixas, Spain. 2015	£42
Roussanne IGP Pays D'Oc, Domaine La Croix Gratiot, Languedoc, France. 2014	£32
Crozes-Hermitage Blanc, Domaine Pochon, Rhone, France. 2012	£39
Gavi di Gavi "Lugarara", La Giustiniana, Piedmont, Italy. 2015	£51
Chablis Chardonnay, Gerard Tremblay, Burgundy, France. 2015	£45
Clos de la Chaise, Chât. de Santenay, Hautes-Côtes de Beaune, Burgundy, France. 2013	£11 / £31 / £45
Loimer "Lois" Grüner Veltiner, Kamptal, Austria. 2015	£40
Pierre Lacasse Chardonnay, Vin de France, France	£5.5 / £16 / £23

SAVOURY / TART / FUNKY

Cullerot Verdil blend, Cellar del Roure, DO Valencia, Spain. 2015	£38
ORANGE: La Perdida Godello, Valdeorras, Spain. 2014	£10.1 / £27 / £41
Casa Marin Sauvignon Gris, Estero Vineyard, San Antonio Valley, Chile. 2015	£52
Puligny-Montrachet Chardonnay, Etienne Sauzet, Burgundy, France. 2013	£105
Bodegas Pirineos Gerwurztraminer, Somontano, Spain. 2015	£8.2 / £23 / £34
Roussette de Savoie Frangy, Domaine Bruno, Altesse, France. 2015	£10.5 / £29.5 / £44
Dewaldt Heyns Chenin Blanc, Swartland, South Africa. 2011	£49
Godello, Lagar da Xestosa, Galicia, Spain. 2015	£33
ORANGE: Sylvain Martinez Goutte d'O, Margaret, Chenin Blanc Orange, Loire, France. 2015	£52

RED & ROSÉ

VIBRANT / LIGHT / YOUTHFUL

Framingham Pinot Noir, Marlborough, New Zealand. 2014	£12 / £33 / £50
Gevrey-Chambertin 1er Cru 'Petite Chapelle', Rossignol-Trapet, Burgundy, France. 2009	£110
Rosso di Montalcino, Fossacole, Tuscany, Italy. 2014	£59
ROSÉ: Cotes de Provence, Cuvee Elegance, Carteron, France. 2015	£8 / £22.5 / £32
Manzanos, Tempranillo, Rioja, Spain. 2015	£7.4 / £21 / £32
Cartlidge & Browne Pinot Noir, North Coast, California, USA. 2014	£42
Torre del Falasco Corvina, CantinaValpantena, Veneto, Italy. 2015	£5.1 / £14.5 / £21
Altopiano Montepulciano D'Abruzzo, Feudo Antico, Italy. 2015	£29
ROSÉ: Le Petit Noir Shiraz/Grenache, Languedoc, France. 2015 (on tap)	£6.4 / £18 /
Santa Macarena Pinot Noir, Espinos Y Cardos, Aconcagua Valley, Chile. 2016	£32
Finca Los Primos Malbec, Valentin Bianchi, Mendoza, Argentina. 2016	£8.6 / £24 / £35.5
Chateau de Raousset Fleurie Douby Gamay, Beaujolais, France. 2014	£41
Bullet Dodger Montepulciano, Delinquente, Riverland, Australia. 2015	£34

FULL / INTENSE / DEEP

ROSÉ: Alpha Zeta Rosato, Corvina/Merlot, Veneto, Italy. 2015	£6.4 / £18 / £27
Villa Montes Cabernet Sauvignon, Central Valley, Chile. 2015	£27
Pierre Et Papa, Granache/Carignan, IGP Pays d'Herault, Languedoc, France. 2015	£6.8 / £19 / £24
Château Sénéjac, Haut-Médoc AOC, Bordeaux, France. 2006	£62
Casato di Melzi Primitivo Salento IGT, Puglia, Italy. 2014	£8 / £22.5 / £33
The Opportunist Shiraz, One Chain Vineyards, South Australia. 2015	£33
Château Talbot, Saint-Julien, Bordeaux, France. 2003	£130
Delaforce Colheita Tinto Roriz blend, Douro, Portugal. 2012	£32
Châteauneuf-du-Pape "Closerie de Vaudieu", Château de Vaudieu, Rhône, France. 2014	£64
Le Petit Noir Merlot, IGP Pays d'Oc, Languedoc, France. 2015 (on tap)	£7 / £21 /
Pieropan, Vigna Garzon Amarone, Valpolicella, Italy. 2013	£100
Cote Rotie "Chateau d'Ampuis", E. Guigal, Rhone, France. 1995	£150

SMOKY / EARTHY / POWERFUL

Cote du Rhone, L'O de Joncier, Domaine de Joncier, Rhone, France. 2015	£10 / £28 / £41
Urbina Reserva Especial, Rioja, Spain. 1998	£61
Winery of Good Hope, Pinotage, Stellenbosch, South Africa. 2015	£28
Artspace Shiraz, Saronsberg, Tulbagh, South Africa. 2013	£42
Barbera D'Asti, La Villa Tenuta Olim Bauda, Piedmont, Italy. 2015	£39
ROSÉ: Forlorn Hope, Kumo To Ame Rose, Sierra Foothills, USA. 2013	£51
Buil y Gine 'Gine Gine', Cariñena-Garnacha, Priorat, Spain. 2014	£40
Trinity Hill Syrah, Hawkes Bay, NZ. 2015	£43
Tignanello, Marchesi Antinori, Tuscany, Italy. 2008	£150

REFRESHMENTS

SOFTS

SERVED UNTIL 8PM

JUICES

RED £5
carrot, apple, beetroot
with Wild Turkey Rye whiskey + £3

YELLOW £5
pineapple, mint, star anise
with Appleton VX rum + £3

GREEN £5
kale, spinach, cucumber, celery, apple,
ginger, mint
with Velho Barreiro cachaça + £3

GOLD £5
coconut water, carrot, turmeric
with Courvoisier VSOP Cognac + £3

SMOOTHIES

BERRY £5.5
blueberries, raspberries, strawberries,
banana, dates, coconut water, vanilla
with Koko Kanu rum + £3

GOJI £5.5
goji berries, homemade almond milk,
acai purée, blueberries, banana, dates,
coconut oil, vanilla
with Fair açai liqueur + £3

AVO £5.5
avocado, cacao, banana,
homemade pumpkin seed milk,
dates, coconut oil, vanilla
with Frangelico + £3

CHOC £5.5
chocolate, espresso, banana, milk or soya
with Mozart chocolate liqueur + £3

COCKTAILS

BRUNCH

SAFFRON SPRITZ £10.5
saffron-infused Tanqueray gin, rhubarb
liqueur, Chandon rosé, tonic water

PINEAPPLE EXPRESS £8.5
Koko Kanu rum, mango liqueur, pineapple,
kiwi, lime

BLOODY MARY £8.5
Ketel One vodka, tomato juice, Tabasco,
Worcestershire sauce, lemon, spices

RED SNAPPER £9.5
Little Bird gin, tomato juice, Tabasco,
Worcestershire sauce, lemon, spices

SWEET

FITZROY SOUR £11
Few gin, Grand Marnier, lemon, sage,
whisky bitters

THIRD STONE FROM THE SUN £10
Diplomatico Exclusiva rum, Pierre Ferrand
Curaçao, Punt e Mes, Peychaud's bitters

RIO NAPO £9.5
Bramley apple-infused La Diablada pisco,
homemade orgeat, ginger

HOPPY HOUR

DEVIL'S PORTER £8
Five Points Railway Porter, Torres 10 brandy,
Amaro Averna, pomegranate molasses,
orange bitters

DUTCH COURAGE £9.5
Redchurch Tartelette Sour,
centennial hop-infused cherry brandy,
AV Wees Genever

APERITIF

GRAFTON GIMLET £9.5
Tanqueray 10 gin,
homemade seasonal cordial

TIKILA £9
orange-infused Espolon Tequila, Aperol,
raspberry, lime

BOURLET NEGRONI £9
Bernero Calvados, Amer Picon,
La Quintinye rouge vermouth

AGED NEGRONI £9
Tanqueray gin, Campari, Martini Rosso

TAXI

THE HUNDRED MARKS £11
Paul John Edited Indian whisky,
quince liqueur, smoked sea salt

COMFORTABLY NUMB £10.5
Tito's vodka, Benedictine, Cocchi Americano,
Lagavulin 16yo

THE FINAL WHISTLE £9
Calvados, homemade spiced rum,
Maraschino, wood bitters

BEER & CIDER

REFRESHING/FLORAL/SPICY

Heineken Lager
(PINT) 5% £5.4

Wild Beer Fresh Pale Ale.
Somerset, UK.
(330ml bottle) 5% £5.6

Siren White Tips White IPA,
Berkshire, UK.
(330ml bottle) 5% £6

Fourpale Pilsner,
London, UK.
(330ml can) 4.7% £5.5

La Trappe Blonde Trappist Ale,
Berkel-Enschot, Holland.
(330ml bottle) 7% £5.9

BrewDog Vagabond Pale Ale (gluten free),
Aberdeenshire, UK.
(330ml bt) 4.5% £5.9

Brooklyn Sorachi Ace Saison,
New York, USA.
(355ml bottle) 7.2% £7.2

Curious Brew Lager,
Kent, UK.
(330ml bottle) 4.7% £5.2

CIDER: Aspoll Premier Cru,
Suffolk, UK.
(500ml bottle) 7% £6.4

CIDER: Hawkes Urban Orchard,
London, UK.
(330ml bottle) 4.5% £5.6

MALTY/HOPPY/FULL

Sam Adams Boston Lager
(PINT) 4.8% £6

Villages Rodeo Pale Ale,
London, UK.
(PINT) 4.6% £5.6

Otley Oxymoron Black IPA,
Rhonnda Cynon Taf, UK.
(330ml bottle) 5.5% £5.7

Stone Go To Session IPA,
Berlin, Germany.
(330ml can) 4.7% £5.4

Villages Pontoon Pacific Red Ale,
London, UK.
(330ml can) 4.3% £5.4

SOUR/TART/WOW

Magic Rock Fantasma IPA,
Yorkshire, UK.
(330ml can) 7% £9

Left Hand Milk Stout Nitro,
Colorado, USA.
(330ml bottle) 6% £6

Straffe Hendrick Quadrupel Abbey Ale,
Bruges, Belgium.
(330ml bottle) 11% £8.7

Magic Rock Salty Kiss Gose,
Yorkshire, UK.
(330ml can) 4% £5.5

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