FOR THE TABLE

Bread selection, artichoke purée		£1.5
Carlingford rock oyster	*each*	£2
Nocellara del Belice olives		£1
Smoked almonds		£1.8
Spicy broad beans		£1.5

THE RIDING HOUSE CAFE

HOURS

	BREAKFAST	LUNCH	AFTERNOON	DINNER
M - F	8am - 12pm	12pm - 3.30pm	3.30pm - 6pm	6pm - 10.30pm
SAT	9am - 12pm	12pm - 4pm	4pm - 6pm	6pm - 10.30pm
SUN	9am - 12pm	12pm - 4pm	4pm - 6pm	6pm - 10pm

SMALL PLATES

£3 EACH

Beetroot carpaccio, sheeps ricotta, merlot vinaigrette

Chicory, pear, radish, gorgonzola

Goats curd, figs, honey

Pipérade, anchovy, basil

£4 EACH

Cured sea trout, jalapeno, crème fraîche

Veal & pork sausage, lentils, mustard, sage

Clams, shallots, chilli, parsley, white wine

Slow roasted pork belly, cumin salt

Artichoke dip, crostini

£5 EACH

Chermoula spiced poussin, jalapeno, lemon

Salt cod fritter, red pepper aioli

Sea bass ceviche, lime, chilli

Steak tartare, toasts

Atlantic prawns, lemon, mayo

Grilled hanger steak, white bean purée, truffle oil, shallots

SALADS

SUPERFOOD & HERB SALAD £6 / £9
add marinated chicken *+£4*

CHOPPED SALAD £6 / £9
avocado, palm heart, radish, Dijon dressing
add marinated chicken *+£4*

SQUID & CHORIZO £6 / £11.5
pickled chillies, smoked paprika

MAINS

10oz RIB EYE ON THE BONE £25
béarnaise

8oz ABERDEEN ANGUS SIRLOIN £18.6
béarnaise

TITCHFIELD BURGER £13.9
foie gras, gherkin, chips

CHEESE BURGER £9.6
smoked cheddar, gherkin, chips

HAKE FILLET £16.5
artichoke & leek fricassée, beurre blanc

CHORIZO HASH BROWNS £10.5
mushroom, poached egg

GRESSINGHAM DUCK BREAST £14.6
gnocchi Romaine, forest mushrooms

RACK OF PORK £14.2
lentils, smoked sausage, horseradish

SEARED SEA TROUT £14.2
crab & leek salad, confit lemon vinaigrette

FISH & CHIPS £13.9
tartar sauce

SWEET POTATO & CHICKPEA CAKE £12
halloumi, tomato jam

HERITAGE TOMATO & PESTO TART £12.8
buffalo mozzarella

TO SHARE

CHATEAUBRIAND £42

BAKED SEA BASS £28
grilled calamari, nero sauce

MARKET PLACE £3.5 each or 3 for £10

CHANTENAY CARROTS
gremolata

BROCCOLI
anchovy, rosemary, garlic

ASPARAGUS
parmesan, lemon

ROAST BUTTERNUT SQUASH
chilli, sage

MASH

CHIPS

MIXED LEAF SALAD

HERITAGE TOMATOES
basil, capers

DESSERTS

SPICED GINGERBREAD £5.5
grilled figs, caramel ice cream

GOOSEBERRY & RASPBERRY FOOL £4
shortbread

CHOCOLATE PRALINE SEMI FREDDO £5

CRÈME CARAMEL £5
hazelnut biscotti

HOT FUDGE SUNDAE £6
macaroons, honeycomb

RIDING HOUSE SORBETS £6

APRICOT & ALMOND TART *for 2* £10.5
sweet ricotta, vanilla anglaise

FRENCH & ENGLISH FARMHOUSE CHEESES £7.5

Our ingredients are carefully sourced, our chickens and our eggs are free range. Dishes may contain nuts. A suggested gratuity of 12.5% will be added to your bill. This is voluntary and need not be paid if you feel service was unsatisfactory.