



LARDER

house muesli; buckwheat, seeds, honey v	£7.5
granola, strawberries, pear, Greek yoghurt v	£9.2
croissant / pain au chocolat / pain au raisin v	£2.8

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup	£13.5
berries, clotted cream, maple syrup v	£13.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£13.9

HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v suggested sides: halloumi / feta / tomatoes	£7.9 / £12.2
oak-smoked salmon Royale; poached egg, hollandaise, muffin suggested sides: feta / avocado / tomatoes	£9.7 / £14.8
Kassler ham Benedict; poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes	£8.6 / £13.2

due to the nature of hollandaise, these dishes are served warm rather than hot

smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / feta / eggs	£9.8
grilled halloumi, avocado, fried egg, sourdough, salsa verde v suggested sides: bacon / mushrooms / tomatoes	£10
smoked salmon, St. Ewe scrambled eggs, sourdough, summer pesto suggested sides: feta / mushrooms / tomatoes	£12

full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£16.2
English breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, BBQ beans, toast	£11.2
St. Ewe eggs on sourdough, confit tomatoes v suggested sides: bacon / sausage / salmon / mushrooms	£9.5

SIDES

Gloucester Old Spot sausages	£5.2
smoked streaky Dingley Dell bacon gf	£5.5
St. Ewe eggs (poached / fried) v/gf	£4.5
crumbled feta v/gf	£4.2
grilled halloumi v/gf	£5.5
oak-smoked salmon gf	£6.2

roast field mushrooms vg/gf	£4.2
confit cherry tomatoes vg/gf	£3.8
avocado vg/gf	£4.5
BBQ beans vg/gf	£3.8
flame-grilled toast; white sourdough / brown sourdough / gluten-free / English muffin vg	£3.5

PRIVATE DINING

OUR COURTYARD ROOM IS AVAILABLE FOR PRIVATE DINNER PARTIES, EVENTS OR MEETINGS OF UP TO 11 GUESTS

CHRISTMAS PRIVATE DINING & EVENTS

ride into Christmas with ease this year by getting your private dining and events booked on the most desirable dates

we will be serving our five festive menus from 21/11, and from as early as 14/11 at our sister restaurants

visit www.riding.house to see our menus and spaces, or to make an enquiry

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



Charity No. 1152205

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

a discretionary 25p donation will be added to your bill

ANY ALLERGIES OR INTOLERANCES? PLEASE LET US KNOW.

TEA

ethically sourced loose leaf tea by Canton;	
all at £3.8	
English Breakfast / Earl Grey / Chamomile / Lychee & Rose / Chocolate Noir / Jade Green / Triple Mint	

HOUSE LATTES

all at £4.6	
turmeric / beetroot / matcha / chai	

JUICES & SMOOTHIES

Red Juice; carrot, apple, beetroot	
Gold Juice; coconut water, orange, carrot, turmeric	
Single Speed; straight up apple, carrot or pineapple	
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla	
Goji Smoothie; acai, blueberry, banana, date, oat milk, vanilla	

BLOODY MARY

House Mary; Ketel One vodka, house spices, tomato, lemon, olives, celery, rosemary	
Bloody Great Mary; Tito's vodka, house spices, clamato, agave, lime, pickled pepper	

COFFEE

our house blend from Gentlemen Baristas;	£5.8
espresso	£5.8
macchiato / cortado / americano	£5.2
cappuccino / flat white / latte	£6.5
14oz. filter coffee pot	£6.5
mocha	£4.4
alternative milks: soy / oat	£12.5
	£13