

THE RUNNING HOASE

SMALL PLATES

Charred Padrón peppers

Tajin sea salt (VG)

£7.00

Jalapeño cream cheese poppers

ranch dip (V) 

£7.50

Crispy popcorn calamari

lime & chipotle mayo

£9.90

Dips & chips

tortilla chips, green chilli, spicy cheese whip (V) (VG upon request)

£8.00

Maple bacon cheeseburger sliders

house burger sauce, pickles (2)

£12.00

Fried pickles

ranch dip (VG)

£7.00

Grilled mini chorizo

hot honey

£9.00

RUNNING HORSE SHARING PLATTER

**Grilled Padrón peppers,
popcorn calamari with chipotle mayo,
grilled mini chorizo glazed in hot honey,
tortilla chips & cheese whip dip**

£16.00

COCKTAILS

Negroni	£11.00
Beefeater gin, Campari, Martini Rosso	
Salty Paloma	£10.50
Olmeca tequila, pink grapefruit juice, lime, soda	
Hugo	£10.00
Beefeater gin, elderflower cordial, mint, cucumber, soda	
Tommy's Margarita	£10.00
Olmeca Gold tequila, lime juice, agave syrup	
Passionfruit Martini	£10.50
Vodka, passionfruit	
Make it a porn star (<i>add prosecco shot</i>)	£1.50
Espresso Martini	£10.50
Vodka, espresso, sugar syrup	
Spicy Margarita	£12.50
818 Blanco, jalapeño Tabasco, lime juice, agave syrup	
Apple & Thyme Swizzle	£10.00
House infused vodka, apple juice, lemon juice, maple syrup	
Old Cuban	£10.00
Dark rum, sugar, bitters, prosecco, lime, mint	
Smoked Old Fashioned	£11.00
Bulleit bourbon, sugar syrup, Angostura bitters, smoke	
Jungle Bird	£10.50
Kraken rum, Campari, lime, sugar syrup, pineapple juice	
Bloody Mary	£10.50
Vodka, tomato juice, lemon juice, Tabasco, Worcestershire sauce	

SPRITZ

Aperol Spritz Aperol, prosecco, soda	£10.00
Pink Hugo Spritz Lillet Rosé, elderflower tonic, mint, lemon	£10.00
Rhubarb & Raspberry Spritz Malfy Rosa gin, rhubarb & raspberry tonic, prosecco, grapefruit	£10.00
Italian Blood Orange Spritz Aperol, Cointreau, FT blood orange soda	£10.00

NO & LOW

Cos-NO-Politan Everleaf Mountain, cranberry juice, lime, sugar	£8.00
Margarita 0% Pentire Adrift, lime juice, agave	£8.00
Coastal Spritz 0% Pentire Coastal Spritz, Fevertree Light tonic	£8.00
Paloma 0% Everleaf Marine, pink grapefruit juice, lime juice	£8.00
Crodino 1965 Aperitivo 0% Crodino, orange wedge, served over ice	£6.00

SHOOTERS

Baby Guinness Kahlua, Baileys	£5.00
Lemon Drop Absolut citron, sweet lemon wedge	£5.00
Crouching Tiger Olmeca tequila, Kwai Feh Lychee liqueur	£5.00

SPARKLING & CHAMPAGNE

125ml • Bottle

Prosecco DOC, Galanti - Veneto, Italy A bright, fruity & elegantly creamy sparkler with refreshing citrus/pear aromas, gentle sweetness & a crisp, clean finish.	£7.50	£33.50
Prosecco Spumante Rosato, Extra Dry - Veneto, Italy Notes of fresh strawberries & hints of pomegranate. Delicate bubbles & a smooth, lightly off-dry finish make it an easy choice.	-	£36.00
Crémant de Loire, Paul Buisse NV - Loire, France Made in the traditional Champagne method, this Crémant delivers fine bubbles, fresh citrus & crisp green apple with a subtle brioche note.	-	£38.00
Baron de Villeboerg Champagne, Brut NV - Ville sur Arce, France A crisp, classic Champagne with vibrant citrus, green apple & subtle brioche notes. Fine bubbles & a dry, elegant finish make it a brilliant apéritif or celebration pour.	-	£59.50
Moët & Chandon, Brut NV - Épernay, France Elegant, vibrant, & widely appealing. It offers a harmonious blend of fresh orchard & citrus fruits, layered with brioche sophistication & mineral purity.	-	£80.00

ROSÉ

175ml • Bottle

Cinsault Rosé, Granfort - France Soft strawberry & rose petal aromas lead to a balanced palate of citrus & red fruit.	£6.60	£25.00
Pinot Grigio Rosato, Cantina Rosa Bianca - Veneto, Italy (VG) Floral notes & juicy strawberry mingle with subtle minerality in this beautifully balanced Pinot Grigio Rosato. A delicate yet lively sip from Italy's Veneto region.	£7.40	£29.50
Réserve de Gassac Rosé, Pays de l'Hérault - Languedoc, France Delicate floral aromas, ripe red berries, & a mineral-driven finish. A sophisticated rosé that pairs effortlessly with Mediterranean cuisine.	£8.00	£32.50
Côtes de Provence Rosé 'Elegance', Capdevielle & Ginter - France A quintessential Provence rosé, offering delicate notes of strawberry, white peach & rose petal, balanced by crisp acidity & a silky finish - pure elegance in every sip.	£9.00	£38.00

‘Natural Vibes’

Artsy, unconventional, & full of personality

Catarratto ‘Tule’ Bianco <unfiltered> - Sicilia, Italy (ORG*/VG)	£6.80	£28.00
A minimal-intervention white, made with organic Catarratto grapes & bottled unfiltered. Expect texture, citrusy lift & a touch of wildness.		
El Pinto Palomino, Terroirs Project - Andalucia, Spain (VG)	-	£36.00
This dry white is crisp, clean & a little salty—like a sea breeze in a bottle. Zesty lemon, white flowers & a hint of almonds.		
Chardonnay, Mappinga Hills, Xavier Goodridge - Adelaide Hills, Australia (ORG*/VG)	£7.70	£32.00
Textured Chenin from Swartland rebel Craig Hawkins. Minimal intervention, maximum personality. Green apple skin, lime leaf & crushed stones.		
Mielie Green Chenin, Testalonga Wines - Swartland, SA (ORG*/VG)	-	£42.00
Textured Chenin from Swartland rebel Craig Hawkins. Minimal intervention, maximum personality. Green apple skin, lime leaf & crushed stones.		
‘AWAKE’ Bianco, The Wine Love - Rioja, Spain (ORG*/VG)	-	£31.00
The AWAKE Bianco dazzles with lively citrus & stone fruit aromas, rounded out by a smooth, mineral-driven finish.		

‘Urban Refreshers’

Pinot Grigio “Trefili”, Cantina Volpi - Lombardia, Italy (VG)	£7.60	£32.00
A breath of Lombardia’s cool breeze. Crisp orchard fruits & spring blossom, finishing with soft almond & mineral notes.		
Semillon Sauvignon ‘La Patagua’ - Colchagua, Chile (VG)	£8.00	£32.50
Juicy, fresh & lively, this Chilean white mix bursts with passionfruit, lemon, & a touch of green herbs.		
El Velero Verdejo - Castilla-La Mancha, Spain	£6.30	£24.00
Bright & aromatic with notes of lime, green herbs & white peach. A refreshing Spanish white with a zesty, clean finish.		
Picpoul de Pinet, Chateau de la Mirande - Languedoc, France (VG)	£8.20	£34.50
Shining with zesty lemon, green pear & sea-spray minerality. Its bright,		

‘Refined & Reliable’

Polished, poised, & palate-pleasing. These wines have classic structure & broad appeal.

Sauvignon Blanc, Ruakana - Marlborough, New Zealand (ORG*/VG) £8.80 £37.50
Bright & fruity, it bursts with aromas of passionfruit, fresh pepper & citrus zest.
Crisp acidity & vibrant flavours make it a refreshing, lively wine
- perfect summer days.

Gavi di Tassarolo, Cinzia Bergaglio - Piemonte, Italy (VG) £9.00 £38.00
Floral & fresh grassy herb aromas, apple, pear, honeydew fruit, elegant
with a soft almond butter climax. First class Gavi!

Mâcon Chardonnay, Les Cadoles - Burgundy, France (ORG*/VG) - £44.00
A graceful expression of southern Burgundy. Orchard fruit, subtle minerality
& a hint of oak come together in a wine that speaks softly but leaves a lasting
impression.

Albariño, Abadia de San Campio - Rias Baixas, Spain - £39.50
A refreshing crowd-pleaser—think ripe peach, lime zest & a splash of
sea salt. Light, lively & great for sharing over tapas or sunny afternoons.

Skin Contact (Orange)

*Skin contact whites blur the lines between traditional whites & reds.
They offer the fresh acidity of white wine combined with the textural richness
& complexity of reds — perfect for adventurous palates looking for something different.*

“Salamandre” Orange, Chateau Saint-Cyrgues £8.60 £36.00
- Rhône, France (ORG/VG)
“Salamandre” showcases the Rhône’s terroir through a unique skin-contact style
— layered with juicy stone fruit, dried herbs, & a whisper of orange zest, perfect
for curious palates seeking something different.

‘Old World, New Tricks’

Classics with a twist - traditional regions reimagined, balancing heritage with fresh energy.

Tempranillo ‘Caminante’, Vina Albergada - Alavesa, Spain (VG) £6.70 £27.50
Juicy cherry, cracked pepper & a dry, elegant finish make this a versatile pour for tapas, charcuterie, or grilled meats. Rustic yet refined.

Bordeaux ‘Le Benjamin’ BIO - Lalande-de-Pomerol, France (ORG/VG) - £39.00
Certified organic & effortlessly drinkable, this Merlot-based Bordeaux offers ripe red fruit, soft tannins & a clean finish. Honest wine from healthy vines.

Mesdi Nebbiolo, 460 Casina Bric - Piemonte, Italy (ORG*VG) - £42.50
A lighter take on Barolo’s famous grape & super versatile with food. Mature & full of personality – think dried roses, red cherries & a hint of spice.

‘Wild at Heart’

*For the curious sipper and adventurous palate .
Bold blends, vibrant regions, and winemakers with attitude.*

Malbec Ballena del Sur - Mendoza, Argentina (ORG*VG) £8.90 £37.50
“Ballena del Sur” - the southern whale - makes a splash with lush dark fruit, subtle spice & undeniable presence. Big-hearted, but beautifully balanced.

Baby Bandito Carignan, Follow Your Dreams - Swartland, SA (ORG*VG) - £41.00
From the ever creative Craig Hawkins, this wine is a rally cry in a bottle.
Bright, tart berries & a touch of edge - drink it slightly chilled & follow your dreams.

Pais Cabernet ‘La Cueva’, Terroirs Project - Colchagua, Chile (VG) £7.20 £30.00
País adds freshness & spice, Cabernet brings wild berries & depth - together they create a wine that’s both earthy & energetic.

Le Bosq Carignan - Vin de France £6.30 £24.00
Juicy, smooth & packed with dark berries & a little peppery kick.

‘Silky, Savoury & Smooth’

Lush textures, juicy fruit, food-friendly flair reds that go down easy & come back for more.

Pinot Noir , La Boussole - Languedoc, France (VG)	£8.20	£34.00
Juicy cherry & strawberry, subtle earth notes & a touch of cream make this an everyday delight. Light-bodied & friendly, it pairs effortlessly with a range of dishes.		
Salice Salentino Riserva , Marchese di Borgosole -Puglia, Italy (VG)	£8.50	£35.00
Barrel-aged & expressive, this wine delivers layers of dark fruit, smoked spice & a subtle wild edge - Puglia's heritage bottled.		
Petite Syrah BIO , Mas Montel - Languedoc, France (ORG/VG)	-	£33.50
Brooding blackberry, toasted herbs & a whisper of leather define this deep Languedoc red. Certified organic, with a long, smoky finish that lingers like a secret.		
Rioja Crianza ‘Alfaro’ , Vinos Heraclio - North-East Spain (ORG*/VG)	£8.80	£36.50
Soft oak, ripe red fruit & a hint of vanilla. This Crianza is Rioja at its most comforting. Smooth & mellow with just enough structure to keep things interesting.		

GIN

Tanqueray	6
Classic London Dry; crisp juniper, coriander, angelica with a clean, dry finish. . Our favourite pairing - Fever Tree Premium Indian Tonic: the timeless classic.	
Tanqueray Flor de Sevilla	6
Distinctly zesty & bittersweet, featuring bold citrus notes, juniper, & orange blossom. Our favourite pairing - Fever Tree Mediterranean Tonic: zesty, herrbaceous, refreshing.	
Hendricks	6.1
Refreshing, floral, notes of cucumber & Bulgarian rose, with juniper & coriander. Our favourite pairing - Fever Tree Naturally Light Tonic: clean, crisp and citrus-led.	
Beefeater	5.5
Bold juniper, citrus zest & earthy spice; balanced & traditional. Our favourite pairing - Fever Tree Naturally Light Tonic: crisp, balanced & refreshing.	
Beefeater Blood Orange	5.8
Bright orange peel, sweet citrus, soft spice & a smooth finish. Our favourite pairing - Fever Tree Italian Blood Orange: bold, vibrant citrus.	
Beefeater Rhubarb & Cranberry	5.8
A balanced mix of tart rhubarb and juicy, zesty cranberry. Our favourite pairing - Fever Tree Mediterranean Tonic: balanced & refreshing.	
Beefeater Pink	5.2
Light juniper base with strawberry sweetness & a soft, fruity finish. Our favourite pairing - Fever Tree Rhubarb & Raspberry: fruity, bright & playful.	
Bombay Sapphire	5.6
Aromatic & floral; juniper with hints of lemon peel, orris root & spice. Our favourite pairing - Fever Tree Elderflower Tonic: delicate, floral & aromatic.	
Edinburgh Classic	6
Smooth, balanced London Dry; piney juniper with citrus & subtle spice. Our favourite pairing - Fever Tree Premium Indian Tonic: smooth, balanced & classic.	
Edinburgh Orange & Basil	6
Zesty orange upfront with herbal basil notes & a crisp finish. Our favourite pairing - Fever Tree Mexican Lime Soda: zesty, fresh & herbal.	
Edinburgh Rhubarb & Ginger	5.8
Aromatic, fruity rhubarb tang with a subtle, fiery ginger kick. Our favourite pairing - Fever Tree Naturally Light Tonic: fruity & warm.	

GIN

Malfy Con Limone Bursting lemon peel, zesty & bright with a soft juniper backdrop. Our favourite pairing - Fever Tree Mexican Lime Soda: bright lemon with a lime kick.	6
Malfy Con Rosa Juicy pink grapefruit, tart citrus with a subtle herbaceous edge. Our favourite pairing - Fever Tree Italian Blood Orange: grapefruit meets sweet orange.	6
Cotswold Dry Crisp, clean, juniper-led with a fresh citrus aroma & hints of herbal lavender. Our favourite pairing - Fever Tree Premium Indian Tonic: fresh, crisp & a perfectly classic.	6.1
Plymouth Sloe Deep red fruit flavour; rich sloe berries with almond & a tart, jammy sweetness. Our favourite pairing - Fever Tree Elderflower Tonic: rich sloe berries lifted with a gentle floral touch.	6
Tanqueray No. Ten Fresh citrus-forward gin; notes of grapefruit, lime & orange peel with a smooth, silky finish. Our favourite pairing - Fever Tree White Grape & Apricot: fresh citrus balanced by soft fruit elegance.	6.6
Mirabeau Provence rosé-inspired; red berries, citrus zest, floral notes, elegant dry finish. Our favourite pairing - Fever Tree White Grape & Apricot: elegant, fruity & refined.	6.1
Portobello Road Juniper upfront followed by fresh citrus & a distinctively dry, peppery, & slightly sweet Our favourite pairing - Fever Tree Mediterranean Tonic: fresh, balanced, botanical.	6
Tarquins Cornish Fresh, crisp, & vibrant with notes of citrus zest, piney juniper, & light, aromatic spice. Our favourite pairing - Fever Tree Light Tonic: refreshing, aromatic, citrus.	6.1
Bloom Fragrant & floral, with a light citrus finish. Our favourite pairing - Fever Tree Elderflower Tonic: delicate, light, sweet.	6.25
Monkey 47 A distinct blend of juniper, citrus, floral aromas & spicy woody notes. Our favourite pairing - Fever Tree Indian Tonic: a more intense version of a classic.	7.05

THE RUNNING HORSE



FULL VENUE
SEATED 115 GUEST
STANDING 200 GUESTS

GRANDSTAND
SEATED 12 GUESTS
STANDING 15

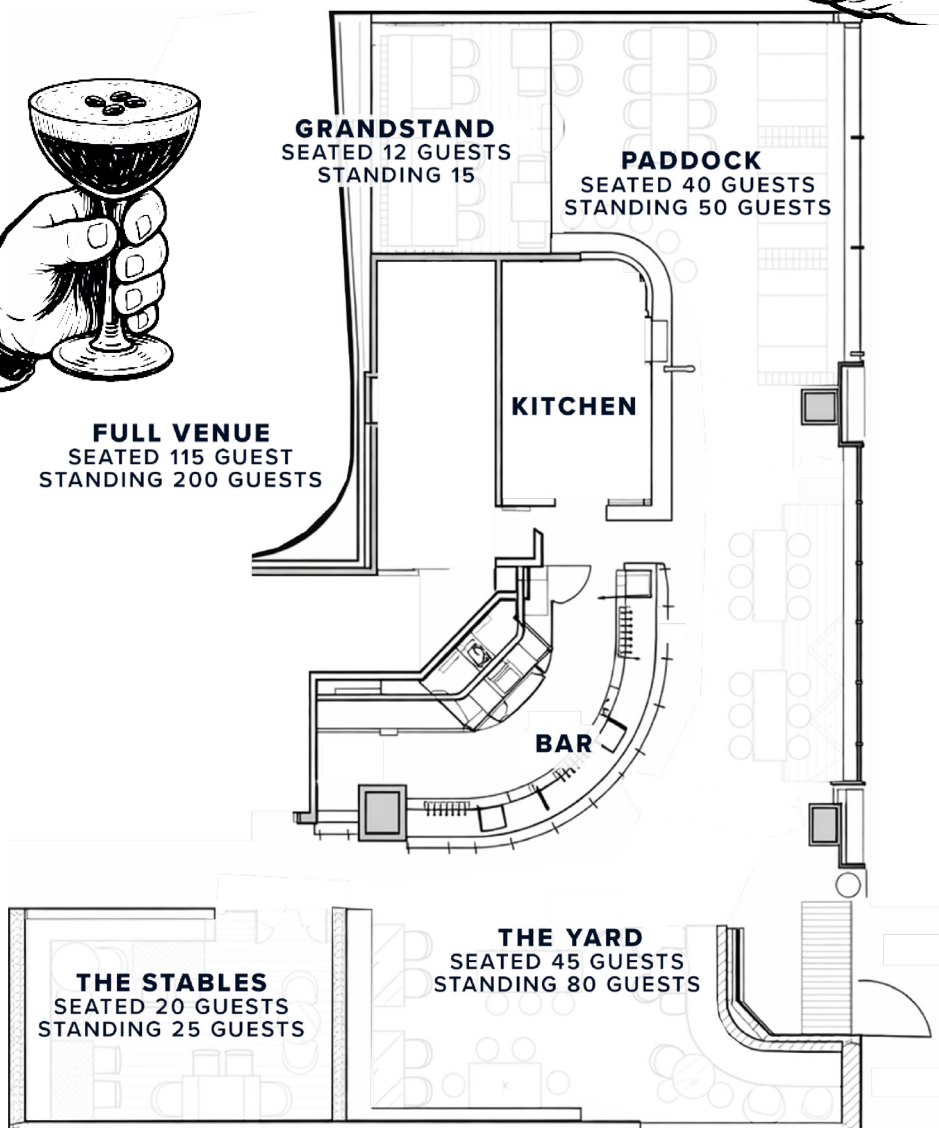
Paddock
SEATED 40 GUESTS
STANDING 50 GUESTS

KITCHEN

BAR

THE STABLES
SEATED 20 GUESTS
STANDING 25 GUESTS

THE YARD
SEATED 45 GUESTS
STANDING 80 GUESTS



BIG DRINKS OR SMALL PLATES

'The perfect place to celebrate!'

Whether you're booking a semi-private corner of the pub or taking over the entire venue, The Running Horse is set up to host it properly. From relaxed gatherings to full-scale parties, our flexible spaces make it easy to shape the day or night around you.

We'll take care of the food, the drinks and all the finer details, with menus and packages tailored to suit your guest list, budget and vibe. Standing or seated, intimate or all-in, we'll help you find the right fit.

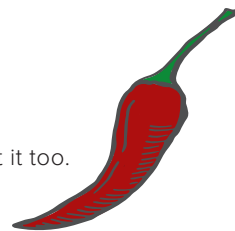
Perfect for:

BIRTHDAY CELEBRATIONS AND BIG MILESTONES
WORK SOCIALS, TEAM DRINKS AND OFFICE PARTIES
NETWORKING EVENTS AND PRODUCT LAUNCHES
ENGAGEMENT PARTIES AND INFORMAL RECEPTIONS
SEASONAL GET-TOGETHERS AND END-OF-YEAR CELEBRATIONS

Choose from semi-private individual spaces like The Paddock or The Stables, or go big and take over the full venue for exclusive use. Whatever you're planning, we'll make it easy, seamless and memorable.

TURN UP THE HEAT - HOT SAUCE LIST

Enjoy our curated hot sauce selection to add to your burger.
If there's a hot sauce you swear by and we don't have it, tell us. We want it too.



Pain Level 2

1849 CAMPFIRE SAUCE

Mild, smoky and full-flavoured with a gentle kick, perfect for burgers, dogs and everyday classics.

HERIOT HOTT SEABUCKTHORN SRIRACHA

Tangy Scottish sriracha made with foraged seabuckthorn, delivering bright flavour with a soft, sour-edged heat.

Pain Level 3

CRAZY BASTARD JALAPEÑO & DATE

Sweet, earthy jalapeño heat with dates, rich like a spicy chutney and ideal for burgers or sandwiches.

DAWSON'S SHAWARMA

Mild, vibrant sauce inspired by Middle Eastern shawarma spices with garlic, olive oil and honey.

Pain Level 4

BLAIR'S JALAPEÑO DEATH WITH TEQUILA

Fresh jalapeño and tomatillo heat with zesty tequila notes for a bold Mexican-style kick.

DEVIL DOG TRINIDAD PEPPER SAUCE

Sweet papaya, mustard and yellow habanero combine for a Caribbean-style balance of sweet, savoury and heat.

Pain Level 5

CRAZY BASTARD SCOTCH BONNET & CARIBBEAN SPICES

Medium-hot Scotch bonnet sauce inspired by jerk seasoning with warming Caribbean spice.

DEVILDOG GREEN JALAPEÑO & DILL PICKLE

Zesty green jalapeño heat with tangy dill pickle and mustard seed, Texas BBQ-inspired.

HOT-HEADZ CHIPOTLE

Smooth, lightly smoked chipotle sauce built for cooking, grilling and adding depth without overpowering heat.

TURN UP THE HEAT - HOT SAUCE LIST

Enjoy our curated hot sauce selection to add to your burger.

If there's a hot sauce you swear by and we don't have it, tell us. We want it too.

Pain Level 6

GINGER GOAT PEACHES N SCREAM

Sweet peach and maple upfront, followed by floral, fiery Trinidad Scorpion heat.

MARIE SHARP'S MILD HABANERO

Classic carrot-based habanero sauce from Belize, perfectly balanced for flavour and warmth.

HERIOT HOTT ROASTED PINEAPPLE & YELLOW FATALII

Sweet pineapple and yellow peppers meet fruity, fiery Fatalii heat in a vibrant, punchy sauce.

Pain Level 7

PROFESSOR PHARDTPOUNDER'S COLON CLEANER

All-natural, bold and brutally hot sauce with cult status and serious punch.

Pain Level 8

KARMA SAUCE FUNKEN HOT

Extra-hot, funky blend of 7 Pot Brown and Chocolate Habanero with deep, layered heat.

THE SPICY SHARK MEGALODON

Sweet cherry notes explode into intense Carolina Reaper heat with a savage finish.

Pain Level 9

PUCKERBUTT VODOO PRINCE DEATH MAMBA

Dark, spicy and aggressive ghost pepper sauce for fearless heat lovers only.

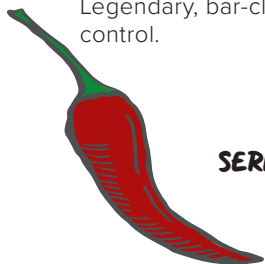
Pain Level 10+

WHO DARES BURNS 2ND ASSAULT

Relentlessly hot and unapologetic, this sauce delivers extreme heat with zero mercy.

BLAIR'S AFTER DEATH WITH LIQUID FIRE

Legendary, bar-clearing heat packed with habanero, cayenne and chipotle for total burn control.



CAUTION
SERIOUS HEAT AHEAD. PLEASE ENJOY RESPONSIBLY
CAREFUL WHAT YOU TOUCH!

THE RUNNING HORSE

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