



RIVER MENU

Starters

Truffle infused Celeriac Velouté VG (GF option available) 12.00
Focaccia soldiers & pumpkin seeds

Crispy Duck Leg 13.00
Pickled mooli and carrot, chilli & spring onion

Pan Fried Scallops GF 15.00
Celeriac and basil puree, tapioca crisps & chorizo

Sauté Wild Mushroom V 13.00
Poached egg, toasted brioche, parsley & prosecco sauce

Mains

Wild Mushroom Barley Risotto VG 18.00
Vegan style parmesan shavings & herb oil

Herb Crusted Monkfish 26.00
Oven baked with a herb crumb, wholegrain mustard and potato cake & beurre blanc sauce

Lamb Rump 28.00
Pan seared with celeriac puree, silverskin onions, crispy cavolo nero & red wine jus

XO Beef Cheeks Bourguignon 28.00
Slow braised with pancetta, mushrooms, silverskin onion, pomme purée

Grill

8oz Prime Aged Rump Steak GF 26.00

8oz Prime Aged Ribeye Steak GF 34.00

6oz Prime Aged Fillet Steak GF 38.00

Chicken Breast GF 17.00

All items from the grill are served with roasted tomato, baby leaf salad & French fries

Sauces

Peppercorn sauce | Red wine jus | Garlic butter 3.35

Sides

Triple Cooked Chips VG 5.00

French Fries VG 5.00

Baby Leaf Salad VG 5.00
with house dressing

Tender Stem Broccoli 5.00
with sesame seed, garlic & chilli VG

Honey Glazed Chantenay Carrots 5.00

Our ingredients are locally sourced and prepared on the day. Please advise your server of any allergies or dietary requirements before ordering your meal.
A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

V – Vegetarian VG – Vegan GF – Gluten Free