



THE *River Room*

EST 2005



Starters

Italian Antipasti (V) Extra virgin olive oil, olives, courgettes, aubergine, artichoke, hummus, stuffed peppers, focaccia <i>(*contains milk, sesame, gluten)</i> VE on request	£11.95	Tempura New Season Vegetables (V) Courgette fritti, artichoke hearts, baby Swiss chard, Portobello mushrooms, sage leaves, garlic lemon aioli <i>(*contains gluten, sulphites)</i> VE on request	£10.95
Charcuterie Plate Artisanal selection of charcuterie meats, sourdough breads, extra virgin olive oil, aged balsamic <i>(*contains gluten, sulphites)</i>	£14.95	Baked Camembert (V) Wild flower honey, thyme, sourdough <i>(*contains milk, gluten)</i> GF on request	£11.95
Baked Tiger Prawns Datterini tomatoes, garlic, toasted ciabatta <i>(*contains shellfish, gluten)</i> GF on request	£14	Sourdough Garlic and Cheese Bread (V) Stone-baked, hand-stretched sourdough garlic bread, cheese <i>(*contains milk, gluten)</i>	£10.50
Beef Carpaccio Salt-baked baby beetroot, horseradish crème fraîche, extra virgin olive oil, 30+ month aged parmesan shavings <i>(*contains milk)</i>	£14	Heritage Tomato Carpaccio (V) Goats curd, basil, extra virgin olive oil, aged balsamic <i>(*contains milk)</i> VE on request	£10.95

Mains

Asparagus Risotto (V) 30+ aged parmesan, garden peas & baby leaf spinach <i>(*contains milk)</i> VE by request	£22	12-Hour Braised Beef Ragu Fresh free range egg rigatoni, 30+ month aged parmesan <i>(*contains gluten, egg, milk, sulphites)</i>	£24
Wild Mushroom & Truffle Ravioli (V) Truffle butter, trumpet mushrooms, toasted hazelnuts <i>(*contains gluten, egg, milk, nuts)</i>	£24	Seared Fillet of Sea Bass Lemon and vermouth butter sauce, wilted greens, saffron potatoes <i>(*contains fish, milk)</i>	£32
Mediterranean Fish Stew Red mullet, monkfish, clams, squid, new season potatoes, soft garden herbs <i>(*contains milk, shellfish, fish, molluscs)</i>	£35	Pesto & Courgette Tagliatelle (V) Handmade fresh free range egg tagliatelle, sweet Genovese basil pesto, heirloom courgette, toasted pine nuts, 30+ month aged parmesan, extra virgin olive oil <i>(*contains nuts, milk, egg, gluten)</i>	£22
Classic Italian Carbonara Trancetti di Guanciale cured bacon lardons, handmade spaghetti, 30+ month aged pecorino, free range egg yolk <i>(*contains milk, egg, gluten)</i> V by request	£23	Roasted Lamb Rump Crushed baby potatoes, tomato, basil, olives, split lamb fat jus <i>(*contains sulphites, milk)</i>	£37

Pizza

Stone-baked, hand-stretched sourdough pizza.			
Margherita (V) Crushed San Marzano tomato sauce, Buffalo mozzarella, extra virgin olive oil <i>(*contains milk, gluten)</i>	£17.50	10oz 28-Day Aged Sirloin Steak <i>(*contains milk)</i>	£42
Calabrese Crushed San Marzano tomato sauce, pepperoni, nduja, buffalo mozzarella, red chillies, hot honey <i>(*contains milk, gluten, sulphites)</i>	£19	10oz 28-Day Aged Ribeye Steak <i>(*contains milk)</i>	£42
Funghi (V) Crushed San Marzano tomato sauce, sautéed garlic portobello mushrooms, goats cheese, fresh rocket, aged balsamic <i>(*contains milk, gluten)</i>	£19	8oz 28-Day Aged Fillet Steak <i>(*contains milk)</i>	£48

Puddings

Italian Cannoli Amalfi lemon, pistachio, hazelnut <i>(*contains gluten, eggs, milk, nuts)</i>	£9.50	Amalfi Lemon Posset (V, VE) Shortbread biscuits, limoncello, fresh raspberries <i>(*contains gluten)</i> GF on request	£9.50
Classic Tiramisu Sweet mascarpone, marsala wine & espresso soaked sponge <i>(*contains eggs, milk, gluten)</i>	£9.50	Affogato Espresso, vanilla ice cream, biscotti biscuits, Frangelico <i>(*contains nuts, gluten, milk)</i>	£9.50
Hazelnut Chocolate Fondant Amaretti biscuit ice cream <i>(*contains gluten, nuts, milk, egg)</i>	£11	Selection of Cheeses Selection of five local and European cheeses, artisan crackers, celery, grapes, Westmorland chutney <i>(*contains milk, gluten)</i> GF on request	£15

Please note we are NOT a 'nut-free kitchen' and due to this cross-contamination may occur. Some menu items may contain food substances to which you have an allergy. Full allergen information available, please ask a manager who will be more than happy to advise.