

# The River Room

April

## Small Plates

Olives V, VE (Shellfish, milk)	6
Chargrilled tiger prawn, smoked chilli & herb butter (Shellfish, milk)	7 each
Crispy pork belly skewer, tomato & wood smoked pepper sauce, salsa verde	6 each
Scallop, 'nduja, toasted herbed panko crumbs, olive oil, lemon (Gluten, mollusc)	7 each
Homemade focaccia, black olive tapenade, Spanish olive oil V, VE (Gluten)	6
Pan con tomate, confit garlic olive oil (Gluten)	6
Wild mushroom flatbread, parmesan, truffle butter V (Gluten, milk)	7
Tempura padrón peppers, smoked sea salt V, VE	6
Roasted chorizo, chilli honey	6

## Large Plates

Seared Ibérico pork chop, chorizo sausage, pisto manchego (Milk)	29
10oz 28-day aged sirloin steak, charred tenderstem broccoli, confit tomato, grilled field mushroom, hand-cut chips (Milk)	42
10oz 28-day aged ribeye steak, charred tenderstem broccoli, confit tomato, grilled field mushroom, hand-cut chips (Milk)	42
8oz 28-day aged fillet steak, charred tenderstem broccoli, confit tomato, grilled field mushroom, hand-cut chips (Milk)	48
Lemon sole goujons, sweet pickled fennel salad, fries, tartare sauce (Gluten, egg, milk, sulphites)	26
Braised beef cheek & stilton pie, bone marrow, mash, seasonal vegetables (Gluten, egg, milk, sulphites)	25
Chicken schnitzel, wild garlic & lemon butter, fries (Gluten, egg, milk)	25
Lamb chump, chimichurri, fennel, crispy potatoes, garlic, jus (Milk, sulphites)	27
Lemon herb crumbed hake, tomato & wood-smoked pepper sauce, 'nduja, lemon mayonnaise (Gluten, egg, milk)	26
Wild mushroom & truffle ravioli, truffle butter, trumpet mushrooms, toasted hazelnuts V (Gluten, egg, milk, nuts)	22
Pea & shallot ravioli, asparagus tips, garden peas, lemon & olive oil V, VE (Gluten)	22

# The River Room

April

## Sides

Sweet pickled fennel & lemon salad (Sulphites, mustard)	5.5
Hand-cut chips	6
French fries	6
Caesar salad (Fish, egg, milk, gluten)	5.5
Charred garlic hispi cabbage (Milk)	5.5
Peppercorn sauce (Sulphites, milk)	3
Truffle & parmesan fries (Milk)	6.5
Truffle & parmesan chips (Milk)	6.5

## Puddings

Cherry & almond clafoutis, clotted cream ice cream, Frangelico syrup (Gluten, egg, nuts, milk)	9
Milk chocolate mousse, white chocolate ice cream, Italian meringue, biscotti crisps (Gluten, nuts, milk, egg, soya)	9
Glazed vanilla crème brûlée, shortbread biscuits (Milk, egg)	9
Warm confit Yorkshire rhubarb, vanilla set custard, hazelnut tuile (Milk, egg, nuts)	9
Selection of five fine cheeses, artisan crackers, celery, grapes, Westmorland chutney (Milk, celery, gluten) 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.