

# The River Room

June

## Small Plates

Olives	6
Italian-style pork & beef meatballs, San Marzano tomato sauce, parmesan cheese (Gluten, milk)	8
Homemade focaccia, black olive tapenade, extra olive oil (Gluten)	8
Slow-cooked pork belly skewers, tomato, salsa verde	7 Each
Flat bread, wild mushroom, parmesan, truffle butter (Gluten, milk)	8
Tempura padrón peppers, smoked sea salt (Gluten)	6
Roasted Chorizo, chilli honey	7
Sashimi tuna tostadas, avocado, radish, cucumber, salsa macha, chipotle sauce, baby herbs, corn tortilla (Fish, peanuts, sesame, egg)	8
Squid & charred padron pepper skewer, sichuan chilli oil, lime & coriander (contains, mollusc, wheat, soya)	8 Each

## Large Plates

Seared Ibérico pork chop, French beans, wholegrain mustard mash, pork jus (Milk, mustard)	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, sweet pickled fennel salad, 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
Braised beef shin & red wine ravioli, traditional Italian tomato & basil sauce (Gluten, egg, milk, sulphites)	22
Pea & shallot ravioli, asparagus tips, garden peas, lemon & olive oil V, VE (Gluten)	22

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## 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

Cartmel sticky toffee pudding, butterscotch sauce (Egg, gluten, milk)	9
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
Strawberries & cream ice cream sundae, chantilly cream, strawberries (Milk, egg)	9
Warm confit Yorkshire rhubarb, vanilla set custard, hazelnut tuile (Milk, egg, nuts)	9
Selection of three fine cheeses, artisan crackers, celery, grapes, Westmorland chutney (Milk, celery, gluten) GF on request.	13.5

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.