

# The River Room

July

## Small Plates

|                                                                                                                                       |           |
|---------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Olives                                                                                                                                | 6.50      |
| Italian-style pork & beef meatballs, San Marzano tomato sauce, parmesan cheese (Gluten, milk)                                         | 9         |
| Homemade focaccia, black olive tapenade, extra olive oil (Gluten)                                                                     | 8.50      |
| Slow-cooked pork belly skewers, tomato, salsa verde                                                                                   | 8 Each    |
| Tempura padrón peppers, smoked sea salt (Gluten)                                                                                      | 6.50      |
| Roasted Chorizo, chilli honey                                                                                                         | 7         |
| Sashimi tuna tostadas, avocado, radish, cucumber, salsa macha, chipotle sauce, baby herbs, corn tortilla (Fish, peanuts, sesame, egg) | 9         |
| Squid & charred padron pepper skewer, sichuan chilli oil, lime & coriander (contains, mollusc, wheat, soya)                           | 8.50 Each |

## Large Plates

|                                                                                                               |       |
|---------------------------------------------------------------------------------------------------------------|-------|
| Seared rare breed pork chop, French beans, wholegrain mustard mash, pork jus (Milk)                           | 29    |
| 10oz 28-day aged ribeye steak, confit tomato, grilled field mushroom, hand-cut chips (Milk)                   | 42    |
| 8oz 28-day aged fillet steak, confit tomato, grilled field mushroom, hand-cut chips (Milk)                    | 48    |
| Braised beef cheek & stilton pie, bone marrow, mash, seasonal vegetables (Gluten, egg, milk, sulphites)       | 26.50 |
| Chicken schnitzel, wild garlic & lemon butter, sweet pickled fennel salad, fries (Gluten, egg, milk)          | 26    |
| Lamb chump, chimichurri, fennel, crispy potatoes, garlic, jus (Milk, sulphites)                               | 27.95 |
| Lemon herb crumbed hake, tomato & wood-smoked pepper sauce, 'nduja, lemon mayonnaise (Gluten, egg, milk)      | 26.95 |
| Braised beef shin & red wine ravioli, traditional Italian tomato & basil sauce (Gluten, egg, milk, sulphites) | 24    |
| Grilled Cod, ratte potatoes, cafe de paris butter (Fish, milk, mustard)                                       | 27.95 |
| Pea & shallot ravioli, asparagus tips, garden peas, lemon & olive oil V, VE (Gluten)                          | 23    |

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## Sides

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

## Puddings

|                                                                                                                                    |      |
|------------------------------------------------------------------------------------------------------------------------------------|------|
| Cartmel sticky toffee pudding, butterscotch sauce<br>(Egg, gluten, milk)                                                           | 9    |
| Cherry & almond clafoutis, clotted cream ice cream, Frangelico<br>syrup<br>(Gluten, egg, nuts, milk)                               | 9    |
| Milk chocolate mousse, white chocolate ice cream, Italian<br>meringue, biscotti crisps<br>(Gluten, nuts, milk, egg, soya)          | 9    |
| Millionaires shortbread ice cream sundae, caramel & chocolate<br>sauce<br>(Gluten, milk, soya)                                     | 9    |
| Summer strawberries with whipped sweet vanilla cream<br>(Gluten, milk, egg)                                                        | 9    |
| Selection of three fine cheeses, artisan crackers, celery,<br>grapes, Westmorland chutney<br>(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.