

THE RIVER GRILLE

LUNCH MENU

STARTERS

Nocellara olives VE/GF £4

Home-made focaccia VE £4

Soup of the day £6

French onion soup £7

Crispy salt & pepper calamari GF £8

Korean fried chicken £8
sriracha mayo

Chicken liver & duck pâté £8
fig chutney, crostini

FAVOURITES

Confit duck leg £19
bean cassoulet

Char-grilled marinated chicken breast £17
fries, autumn leaves

Classic cheeseburger £16
confit onions, burger sauce, cheddar, pickles, fries

Linguine £15
butternut squash, sage, rocket, ricotta

Roast hake fillet £16
Parmentier potatoes, samphire, saffron aioli

Beer battered Kingfisher fillet of haddock GF £21
crushed peas, triple-cooked chips, tartare sauce

SALADS & SANDWICHES

Caesar salad £13
*croutons, Parmesan,
Caesar dressing*

Grilled goat cheese GF £14
*beetroot, roasted squash,
autumn leaves, balsamic dressing*

Beetroot hummus £9
*feta, pickled crudités,
toasted sourdough open sandwich*

Smoked salmon £10
*cream cheese, avocado,
toasted sourdough open sandwich*

Sirloin steak £15
*confit onions, rocket,
mustard mayo, ciabatta sandwich*

Mozzarella, Gouda & cheddar £10
sourdough toastie

SIDES £5.50

Fries | Triple cooked chips VE/GF

New potatoes, chive crème fraiche V/GF

Garden salad VE/GF

Steamed tenderstem broccoli, Romesco V/GF

Heritage carrots, maple syrup glaze VE/GF

DESSERTS

Blackberry posset, shortbread V/GF £8

Rum Baba V £8
spiced syrup, Chantilly cream, orange crisp

Chocolate tart, orange sorbet VE/GF £8

THE RIVER GRILLE

V Vegetarian | VE Vegan | GF Gluten Free

Some of our dishes contain allergens. If you or a member of your party require any further information, please ask your server for a copy of our allergens menu, which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.