

THE RIVER GRILLE

Homemade bread selection V £5

Marinated Nocellara olives VE GF £5

Native Oysters, *Granny Smith apple & shallot relish* £4 each

STARTERS

Soup of the day, *house soda bread* £8

Classic French onion soup £9

Pan-seared Kingfisher Brixham scallops, *cauliflower purée, black pudding crumb* £15

Beef carpaccio, *rocket, Parmesan* GF £15

Buffalo milk burrata, *heritage tomatoes, piquillo peppers, basil pesto, house focaccia* V £15

Tiger prawns al ajillo, *smoked paprika crostini* £15

Charred aubergine Baba Ghanoush, *pickled crudities, corn tostada* VE GF £9

Steamed asparagus, *poached egg, hollandaise sauce* V GF £15

SALADS

Classic Caesar, *rosemary croutons, Parmesan dressing* £15

Superfood salad, *quinoa, roasted squash, broccoli, vegan feta* VE GF £14

Add: *grilled chicken* £5 | *halloumi* GF £5

MAINS

Kingfisher market catch of the day £POA

Roast stone bass fillet, *baby spring vegetables, salsa verde* GF £26

Chicken Milanese, *capers, rocket, Parmesan, fries* £27

Fresh linguine, *Devon crab, chilli, white wine* £27

Spring lamb rump, *baby gem, green peas and mint* GF £29

Roasted courgette and asparagus Mille-Feuille, *watercress pesto* VE £20

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

Whole plaice, *caper beurre noisette* GF £27

FROM THE JOSPER GRILL

Buxton Butchers Black Angus grass fed steaks

10oz ribeye £33 | 6oz fillet £33

Served with *watercress and a sauce of your choice*

Béarnaise GF | *Peppercorn* GF | *Mojo verde* GF | *Café de Paris butter* GF

Classic Hereford cheeseburger, *mature cheddar, house aioli, red onion, pickles, fries* £20 | Add: *bacon* £1.50

SIDES | £5.50 EACH

Fries VE GF

Triple cooked chips VE GF

Charred hispi cabbage, *garlic butter* V GF

New season potatoes, *chive crème fraîche* V GF

Garden salad VE GF

Steamed tenderstem broccoli, *Romesco* V GF

Wilted spring greens,

crispy shallots VE GF

THE RIVER GRILLE

V Vegetarian | VE Vegan | GF Gluten-free

Gluten-free bread options available upon request. We strive to source all our fish and seafood from sustainable sources including line caught, MSC certified and responsibly farmed produce. Our meat is sourced from local artisan butcher Nigel Buxton. We use free-range eggs. Our cheese and artisan products come from Forest Produce in Uffcolme and are sourced from local independent producers. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, 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. A discretionary service charge of 10% will be added. All prices inclusive of VAT.