

THE RIVER GRILLE

VEGANUARY MENU

STARTERS

Soup of the day
toasted focaccia

Braised fennel
seasonal leaves, pomegranate, feta, crisp rocket

Roasted red pepper & cannellini bean dip
pickled crudites, corn tostada

MAINS

Confit Heritage potatoes
butternut squash two ways, crisp sage, toasted seeds

Mushroom Bourguignon potpie
triple-cooked chips, glazed Heritage carrots, gravy

Vegan BBQ
sweet potato, charred corn, chimichurri

DESSERTS

Orange chocolate tart
Orio crumb, blood orange sorbet

Coconut panna cotta
lime syrup

Selection of sorbets
berries

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. 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.