

THE RIVER GRILLE

Appetizers

Seared Cornish Scallops Black pudding risotto with tomato & lime compote	£13.75
Cornish Mussels White wine, garlic & a rich tomato sauce finished with fresh cut herbs	£6.25
Ham Hock & Foie Gras Terrine Pink grapefruit & cress salad	£6.75
Chicken Liver & Brandy Parfait Cumin brioche, apple & cider chutney	£7.00
Confits of Plum Tomatoes Salad of caramelised butternut squash, young leaves, feta, aged balsamic dressing & tapenade crostini	£5.95
Spinach & Artichoke Dip Crostini	£6.00
Fresh Soup of the Day Daily market produce	£4.50

Entree Salads

Thai Beef Salad Slow roasted sirloin of beef with basil, coriander, mint, sun ripened tomatoes, Thai sweet chilli & lemon dressing	£7.25
Cajun Chicken Salad Crispy pancetta, caramelised butternut squash, Creole mustard dressing	£6.25
Spring Leaf Salad Grilled vegetables, olives, sundried tomatoes, Brie, toasted pumpkin seeds & olive crostini	£5.75

The above salads may be ordered as a mains dish also

Main

Char-grilled Sirloin Steak 10oz 28 day dry-aged Somerset beef	£20.50
Char-grilled Rib-Eye Steak 10oz 28 day dry-aged Somerset beef	£22.50

The above served with blistered vine ripened tomato, sautéed field mushrooms, creamy horseradish mash & your choice of peppercorn, port wine, béarnaise sauces

Pan fried fillet of Beef 8oz 28 day dry-aged Somerset beef, potato Dauphinoise, new season Devon asparagus, beef & red wine jus with foie gras butter	£26.50
Best end of Spring English Lamb Fried rosemary polenta cake, provincial market vegetables, roast lamb port jus	£15.75
Breast of Chicken dusted in Sumac Couscous, vegetable tangine & freshly made chermoula	£15.50
Daily Caught Fresh Market Fish Vermouth and saffron sauce, spring vegetables, mussels & crayfish tails	£15.75
Confit of Highland Salmon Aromatic herbs, olives & capers, white truffle oil infused celeriac puree, spring vegetables	£14.50
Filo Parcels of Tandoori Scented Vegetables Baby spinach & new potato cake, lentil dhal, minted cucumber dipping sauce	£11.50
Summer Vermicelli Sunblushed tomatoes, olives, roast garlic & herb infused olive oil	£11.00

Dessert

Wild honey & roasted Hazelnut Parfait Tuile biscuit & Frangelico anglaise	£5.50
Espresso Mousse Double espresso anglaise & lemon scented shortbread	£5.50
A Trio of Chocolate Chocolate Bavaois, white chocolate & sundried strawberry cheesecake, chocolate brownie	£8.00
Poached Pear with a salad of fresh Seasonal Berries Wild alpine strawberry coulis & finished with lemon sorbet	£5.50
The River Pavlova Wild berries with freshly whipped cream	£5.50

Speciality Cheese

White Lake Tor Ash, Exmoor Jersey Blue, Sharpham Brie, Sharpham Elmhurst , Vulscombe Goats Log , 'Wookey Hole' Cave Aged Cheddar Smoked Wedmore, Beenleigh Blue, Black-Eyed Susan, Isle Of Wight Blue, Westcombe Red	
A choice of three of the above cheeses, served with Miller's Damsels cheese wafers, quince jelly & grapes	£11.50

A selection of dessert wines & ports are available, see overleaf for details

Tea & Coffee

Espresso, Ristretto	£2.50
Cappuccino, Latte, Americano, Mocha, Macchiato	£3.00
Our fresh Tea (ask your server for our selection of tea)	£3.00
Liqueur Coffee	£6.00



The River Grille supports local agriculture and fisheries with Beef sourced from the South West, Chicken reared in the Forest of Dean and Fish fresh from Cornwall.

Whilst every care is taken in the preparation and cooking of our food, we cannot guarantee that they may contain or come into contact with nuts or nut based products.