

THE RIVER GRILLE

Restaurant Menu

Starters

Scottish Smoked Salmon £7-50
Baby capers, red onion, fresh horseradish
crème fraiche

Smoked Duck £7.50
Apple & celeriac remoulade,
apple dressing

Prawn and Crayfish Cocktail £6.00
With a light curried mango mayonnaise

River Grille Caesar Salad £5-50
Boucheron anchovies, crispy pancetta
and soft herbs

West Country Goat's Cheese Tart £7.00
With roasted bell peppers and a walnut pesto (V)

Prosciutto San Danielle £7.00
Balsamic onions, baby gherkins and
sauce remoulade

Sun Dried Tomato and Mascarpone Risotto Cake £5.50
Baby spinach and rocket salad (V)

Summer Vegetable and Soft Herb Salad £5.50
With a light citrus French dressing (V)

Fresh Daily Soup, £4.00
With Focaccia croutons

Main courses from the grill

All our beef is sourced from a select range of farms in Glastonbury, Somerset

10oz Rib-eye Steak £21-50

10oz Sirloin Steak £20.50

7oz Fillet Steak £26.50

The Forest of Dean Free Range
Corn Fed Chicken Breast £15-50
With a honey and thyme glaze

Welsh Black Lamb Barnsley Chop £15-50
Marinated in lemon thyme, garlic and white wine

All of the above served with Hand Cut triple cooked fat chips,
grilled Portobello mushrooms and grilled vine tomato with herb
butter and a choice of one of the following sauces:

Bearnaise, Mixed peppercorn, Red Wine and Shallot or
Mixed herb butter.

Side orders All £ 2-50

We think our grills are suitably garnished; however we have put together
a selection of side orders for you to choose from

Fat chips with rock salt	Mixed seasonal salad
Buttery mash potato	Buttered green beans
Cider battered onion rings	Courgette gratin

From the sea

Seared Fillet of Scottish Salmon £14-50
Served on a warm salad of French beans,
olives, tomatoes, red onion and new potatoes

Fillet of Sea Bream £15.50
With creamed leeks and chorizo, sauteed
herb new potatoes

Pan Fried Fillet of Fish of the Day £15-50
Tarragon buttered new potatoes, Grilled
asparagus, egg and caper butter sauce

Cider Battered Fillet of Hake and Chips £15.00
With a citrus creme fraiche tartare sauce

From the Land

Roasted Pork Cutlet £15.00
with caramelised apples Dauphinoise
potatoes and buttered green summer vegetables

Seared Calves Liver and Bacon £14-00
Buttery mashed potato, braised savoy cabbage and pancetta

From the Field

Pan Fried Potato Gnocchi (V) £10.50
with summer vegetables, pesto
With Parmesan cream sauce

Double Baked Cornish Blue Cheese Soufflé (V) £10-50
With a pear and walnut salad

Sweet things and cheese All Desserts £5.50

Crème Brûlée
With fresh berries and vanilla shortbread

Caramelised Home-made Lemon and Mascarpone Tart
With an orange Chantilly cream

Vahrhona Chocolate Mousse
With an orange cream and shortbread biscuits

Frosted Seasonal Berries
with warm white chocolate sauce

Walnut and Date Brownie
with coffee & walnut ice cream

Fresh Seasonal Fruits
with a coconut sorbet Passion fruit dressing

A plate of Home Baked Cookies £3.50

Assortment of West Country cheeses £6.50

Exmoor Blue
Somerset Brie
Smoked Applewood Cheddar
West Country goat's cheese

Served with Pecan and raisin bread, farmhouse chutney, Apple, celery
and grapes

(V) vegetarian option. All prices inclusive of VAT
Some food may contain Traces of nuts and bones
please ask your server.