

THE RIVER LOUNGE

LUNCH MENU

11am - 5pm

Warm Godminster cheddar scones, *herb butter* £7
Buttermilk fruit and plain scones, *clotted cream, strawberry preserve* £7
Selection of pastries, *Danish, croissant, maple & pecan pastries* £8

STARTERS

Soup of the day, *soda bread* VE £8
Cured sea trout, *brown bread & butter, capers, lemon* £10
Seafood chowder, *Guinness bread* £12

SANDWICHES

Grilled Somerset ham & cheddar cheese sourdough toastie £10
Club sandwich, *herb roasted chicken breast, smoked bacon, lettuce, tomato, mayonnaise* £12
Steak sandwich on ciabatta, *caramelised onions, rocket, horseradish, fries* £15

SALADS

Classic Caesar, *rosemary croutons, Parmesan dressing*
Superfood herb salad, *quinoa, roasted squash, broccoli, feta* V VE
Add: grilled chicken £5 | tiger prawns £6 | halloumi GF £4

DESSERTS | £9 EACH

Dark chocolate fondant, *cherry chocolate crunch, clotted cream ice cream* V
Buttermilk panna cotta, *boozy rhubarb, gingerbread crisp* V
Lemon tart, *fresh raspberries* V

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.

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