

THE RIVER GRILLE

SUNDAY LUNCH MENU

2 courses £22 | 3 courses £25

STARTERS

Butternut squash soup V

Wild mushroom and thyme tart V

Smoked farmhouse terrine *with piccalilli & seeded brown soda bread*

Prawn cocktail

ROASTS

Topside of beef

Lamb shoulder

Pork loin

Cod fillet *with warm new potato crab salad*

Spinach and ricotta filled crepes V

All roasts come with roasties, Yorkshire pudding, roast parsnip and carrots & gravy

Broccoli V

Leek gratin V

DESSERTS

Oreo cheesecake V

Bread and butter pudding V

Salted caramel ice-cream 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. 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.