

THE RIVER LOUNGE

EVENING MENU

5pm - 10pm

Native oysters, *Granny Smith & cider mignonette* £4

Marinated Nocellara olives VE GF £5

Homemade bread selection

Salted butter, extra virgin olive oil & balsamic vinegar V £5

STARTERS

Charred Padron peppers GF £8

Korean fried chicken, *sriracha mayo* GF £10

Crispy salt and pepper calamari, *aioli* £10

Tempura prawns, *spicy dipping sauce* £13

West Country cheese selection V £13

Bath Blue, Godminster Cheddar, Tor goats' cheese with Thatcher's cider chutney

Jamón Ibérico de Bellota £18

SANDWICHES

Grilled Somerset ham & Cheddar cheese sourdough toastie £10

Club sandwich £12

Herb roasted chicken breast, smoked bacon, lettuce, tomato, mayonnaise

Steak sandwich on ciabatta, *caramelised onions, rocket, horseradish, fries* £15

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

Classic crème brûlée, *shortbread* V

Chocolate tart, *orange sorbet* VE

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.

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