

THE RIVER GRILLE

Jazz Brunch

£35 per person

Including a cocktail on arrival

STARTER

Greek yoghurt, homemade granola, berry compote

MAINS

Toasted crumpet

smoked salmon, scrambled eggs, chive cream

Eggs Florentine V

*poached eggs, toasted muffin,
wilted spinach, hollandaise sauce*

Avocado Shakshuka VE GF

*baked pepper & tomato sauce,
topped with avocado, corn tostada*

Home glazed gammon GF

fried eggs, triple cooked chips

Marinated chicken breast burger

avocado, sunblushed tomato, slaw, fries

DESSERT

Lemon & blackberry delight GF

fresh berries

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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