

THE RIVER GRILLE

Jazz Brunch

£37 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, avocado, corn tostada

Home Glazed Gammon GF

Fried eggs, triple cooked chips

Marinated Chicken Breast Burger

Avocado, sunblushed tomato, slaw, fries

DESSERT

Coconut Gizzada, strawberry jam, clotted cream

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.