

# THE RIVER GRILLE

## PRE THEATRE MENU

2 Courses £32\* | Available daily 4:30pm - 6:30pm

### STARTERS

Soup of the Day, *house soda bread* V

Classic French Onion Soup

Chargrilled Zucchini Dip, *Za'atar, corn tostada, crudités* VE GF

Crisp Pork Belly Bites GF

*Wholegrain mustard & honey glaze, pomme mousseline*

Beef Carpaccio, *rocket, Parmesan, crisp capers* GF

### MAINS

Classic Hereford Cheeseburger

*House burger sauce, confit onion, pickles, fries, house slaw*

Wild Mushroom Bourguignon Pot Pie VE

*Triple cooked chips, glazed Heritage carrots*

Beer Battered Kingfisher Fillet of Haddock GF

*Crushed peas, triple-cooked chips, tartar sauce*

Fresh Egg Tagliatelle

*Prawns, chorizo, spinach, creamy tomato sauce*

Seared Red Mullet

*Roast Mediterranean vegetables, crisp potato gnocchi, pico de gallo*

### DESSERTS

Chocolate Tart, *orange sorbet* VE GF

Vanilla Panna Cotta, *poached plums* GF

Apple Tarte Tatin, *crème anglaise* V

*\*Drink included in price, choice of glass of house white  
or red wine, house beer or soft drink.*

# THE RIVER GRILLE

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.