

THE RIVER GRILLE

Homemade bread selection V £5
Marinated Nocellara olives VE GF £5

STARTERS

Native Oysters, *Granny Smith apple & shallot relish* £4 each
Soup of the day, *house soda bread* £8
Pan seared scallops, *green pea purée, pancetta crisps* GF £15
Beef carpaccio, *rocket, Parmesan* GF £15
Seafood chowder, *Guinness bread* £13
Buffalo milk burrata, *Isle of Wight tomatoes, basil, toasted focaccia* V £14
Charred aubergine baba ghanoush, *pickled crudities, corn tostada* VE £9

SALADS

Smoked trout Niçoise salad GF £15
Classic Caesar, *rosemary croutons, Parmesan dressing* £15
Superfood salad, *quinoa, roasted squash, broccoli, vegan feta* VE GF £14
Add: grilled chicken £5 | tiger prawns £6 | halloumi GF £5

MAINS

Kingfisher market catch of the day £POA
Grilled half lobster, *garlic butter, fries* GF £35
Chicken Milanese, *capers, rocket, Parmesan, fries* £27
Fresh linguine, *Devon crab, chilli, white wine* £27
Herb crusted rump of spring lamb, *panache of baby vegetables, jus* £29
Aubergine Katsu curry, *steamed Bok choy* VE £20
Kingfisher fried fillet of haddock, *crushed peas, tartare sauce, fries* GF £21

FROM THE JOSPER GRILL

Buxton Butchers Black angus grass fed steaks
10oz ribeye £33 | 6oz fillet £33
Served with watercress and a sauce of your choice
Béarnaise GF | *Peppercorn* GF | *Mojo verde* | *Café de Paris butter*
Grilled whole seabream, *wild garlic butter, fricassée of spring vegetables* GF £27
Classic cheeseburger, *mature cheddar, house aioli, red onion, pickles, fries* £20 | *Add: bacon £1.50*
The River Grille bean burger, *vegan cheddar, pickle, red onions, vegan aioli, fries* VE £18

SIDES | £5 EACH

New season potatoes V	Steamed tenderstem broccoli
Fries VE GF	Romesco V GF
Triple cooked chips VE GF	Baby gem
Heritage carrots GF	radish micro basil, vinaigrette VE GF

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. Our meat is sourced from local artisan butcher Nigel Buxton. 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.