

THE RIVER GRILLE

LUNCH MENU

STARTERS

Nocellara Olives VE NGCI £5

Home-Made Focaccia VE £5

Soup of the Day v £8

House soda bread

Classic French Onion Soup £9

Crispy Salt & Pepper Squid NGCI £12

Chargrilled Zucchini Dip VE NGCI £9

Za'atar corn tostada, crudités

Korean Fried Chicken £12

Sriracha mayo

FAVOURITES

Cider Braised Pork Belly NGCI £26

Sweet potato mash, choucroute, jus

Chargrilled Marinated Chicken Breast NGCI £17

Fries, dressed leaves

Classic Cheeseburger £18

Confit onions, burger sauce, pickles, fries, house slaw

Fresh Egg Tagliatelle £23

Prawns, chorizo, spinach, creamy tomato sauce

Roast Hake Fillet £19

*Turmeric giant cous cous, charred
Mediterranean vegetables, pico de gallo*

Beer Battered Kingfisher

Fillet of Haddock NGCI £21

Crushed peas, triple-cooked chips, tartare sauce
£1 from each dish sold will be donated to Young Bristol

10oz Sirloin Steak NGCI £35

Confit tomatoes, watercress, fries & a choice of sauce

*Bath Blue Cheese NGCI | Peppercorn NGCI
Café de Paris Butter NGCI | Mojo Verde NGCI
Red Wine Jus NGCI*

SALADS & SANDWICHES

Caesar Salad £15

Rosemary croutons, Parmesan, Caesar dressing

Grilled Goats' Cheese Salad v £15

*Seasonal leaves, turmeric cous cous,
spicy tomato salsa, balsamic glaze*

Superfood Salad VE NGCI £15

Buckwheat tabbouleh, leaves, pomegranate

Smoked Salmon £12

Cream cheese, avocado, toasted sourdough

Club Sandwich £14

*Grilled chicken, bacon, soft boiled egg,
gem lettuce, tomato, mayonnaise*

Ham & Cheese Toastie £12

*Home glazed ham, apple & cider chutney,
mature cheddar*

Triple H Toastie v £11

Halloumi, harissa & hot honey

Slow Cooked Beef Brisket Ciabatta £13

Caramelised onions, rocket, mustard mayo

SIDES £6

Fries VE NGCI

Triple Cooked Chips VE NGCI

Crushed New Potatoes v NGCI

Garden Salad VE NGCI

Boulangere potatoes v NGCI

Confit Plum Tomatoes VE NGCI

Steamed Tenderstem Broccoli, romesco v NGCI

Fine Green Beans, shallot v NGCI

THE RIVER GRILLE

V Vegetarian | VE Vegan | NGCI - Non-Gluten Containing Ingredients

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Our suppliers work closely with British producers to source seasonal ingredients, supporting a true 'field to fork' approach. All ingredients are carefully selected with the highest standards of animal welfare and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.