

# THE RIVER GRILLE

## GRADUATION MENU

3 Courses £45 per person  
*Including a Glass of English Sparkling Wine*

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### STARTERS

**Chargrilled Zucchini Dip** VE NGCI

*Za'tar, corn tostada, crudités*

**Home-Made Ravioli** v

*Camembert, sun-blushed tomato, pesto cream*

**Beef Carpaccio** NGCI

*Rocket, Parmesan, crispy capers*

### MAINS

**Chicken Milanese**

*Shallot, caper, Parmesan, Caesar salad, fries*

**Swordfish Niçoise Salad** NGCI

*Gem leaves, blush tomatoes, olives, green beans, potato, soft boiled egg*

**Mediterranean Vegetable Tart** VE

*Dressed salad, fries*

**Whole Baked Sea Bream**

*Mediterranean vegetable giant cous cous, pico de gallo*

**10oz Sirloin Steak** NGCI | £5 supplement

*Confit tomatoes, watercress, fries and a choice of sauce*

### DESSERTS

**Classic Eton Mess** v NGCI

**Chocolate Cheesecake, blood orange sorbet** VE NGCI

**Coconut Gizzarda, strawberry jam, clotted cream ice cream** v

**Selection of West Country Cheese** v | £3 supplement

*Bath Blue, Godminster Cheddar, Somerset Camembert  
apple & cider brandy chutney, grapes, Damsels crackers*

# 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.*