

THE RIVER GRILLE

PRE THEATRE MENU

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

STARTERS

Soup of the Day, *house soda bread* V

Classic French Onion Soup

Vegan Cauliflower Pâté VE

Toasted focaccia, shallot crisps, apple & cider chutney

Ham Hock Terrine, *seasonal leaves, piccalilli, crostini*

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

MAINS

Classic Beef Bourguignon

Crushed potatoes, horseradish, glazed carrots

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

Chicken Milanese, *capers, rocket, Parmesan, fries*

DESSERTS

Chocolate Tart, *orange sorbet* VE GF

Vanilla Panna Cotta, *poached plums*

Apple Tarte Tatin, *crème anglaise*

**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.