

Cocktails

Disaronno Sour – Disaronno, lemon sour over Ice	£ 5.00
Hendricks mule – Hendricks, lime, elderflower, cucumber, mint & ginger beer	£ 6.50
Rusty nail – Famous Grouse, Drambuie	£ 5.00
Vespa martini – Bombay Sapphire, Grey Goose, Martini extra dry, lemon	£ 6.50
Classic champagne cocktail – blanc de blanc, sugar cube bitters & cognac	£ 6.50
Baileys honey bee – Baileys, Famous Grouse, honey	£ 5.00
Mai Tai – Captain Morgan, Grand Marnier, lime, orgeat syrup, pineapple juice	£ 6.50
Bowl of olives £1.95, Bread & olives £2.95, House bread £1.95, Pork quavers, apple sauce £1.95	

Starters

Coconut, lemon grass & ginger espuma, house bread	£ 5.00
Grilled langoustines, lemon & herb butter, charred focaccia	£ 7.25
Steamed mussels in white wine, garlic & cream, house bread	£ 6.50
Salmon dumplings, Asian broth	£ 6.75
(v) Courgette & goats cheese cannelloni, red peppers, olives	£ 5.75
Crispy belly pork, squid, pineapple	£ 6.25

Main Courses

Pan fried turbot, braised fennel, leeks, mussel beignets, orange	£16.50
Beer battered market fish, skinny fries, tartare sauce	£10.00
Duck breast, red cabbage, chicory, chocolate	£16.00
Pan fried coley, amande clams, potatoes, char grilled spring onions	£14.00
(v)Char grilled vegetables, lentil dahl, flat bread	£10.00
Char grilled rib eye, thrice cooked chips, house salad	£18.00
Peppercorn sauce	£ 2.00

Sides

Rosemary & parmesan fries, thrice cooked chips, buttered heritage potatoes, fine beans & mange tout, purple sprouting broccoli	£ 2.50 each
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Desserts

Sticky toffee pudding, salted caramel, toffee & liquorice ice cream	£ 5.00
Lemon tart, raspberry ripple ice cream	£ 6.00
Chocolate pave, popcorn, caramel	£ 6.25
River Café cheese board, fruit & walnut bread, house chutney	£ 7.95
Selection of ice creams & sorbets	£ 3.50

Please let us know if you have any dietary requirements or allergies

**Our next beer & bait night is on the 11th March
Only £29.50 pp inclusive, please ask staff for details**