

A LA CARTE MENU

Includes OUR bread & Hendo's butter

STARTERS

CORONATION CHICKEN BALLOTINE - £13.00
chervil & bitter leaves

BBQ LOCH DUART SALMON - £14.00
Hendo-Yaki, pickled cucumber
& fermented rhubarb

KOMBU BEIGNET - £13.50
broccoli, cashew satay & miso

MAINS

PAN ROASTED TURBOT- £36.00
Champagne sauce, fennel, celery & verjus

SALT AGED GRESSINGHAM DUCK - £37.00
hash brown, English Peas & sour cherry

POTATO GNOCCHI - £28.00
wild garlic, English asparagus
confit duck egg yolk

NIBBLES

GORDAL OLIVES - £5.00

SHEFFIELD HONEY ROASTED CASHEWS - £5.00

RIVERSIDE STEAKS

**prime Angus beef aged in our
Himalayan salt chamber**

all served with
duck fat "chips", hendo
braised mushroom, Café de Paris butter
& peppercorn sauce

10oz RIBEYE - £40.00

6oz FILLET - £42.00

CHATEAUBRIAND - £85.00
(for two people subject to availability)

SIDES -£5.00 Each

RATTE POTATOES, mustard & dill
ENGLISH CARROTS, caraway & maple
SPROUTING BROCCOLI, black garlic
KOFFMAN FRIES, aged parmesan

DESSERTS

RIVERSIDE CHEESEBOARD - £20.00
Miller's Damsel crackers, seasonal chutney & quince

APRICOT SOUFFLE -£14.00
Sheffield honey granola & yoghurt sorbet

WHISKEY SOUR BABA - £12.00
raspberry, coconut sauce & sweet cicely ice cream

WHITE CHOCOLATE - £ 14.00
English strawberry & lemon verbena

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY
REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK