

A TASTE OF RIVERSIDE

MENU

£80 per person

optional full **WINE PAIRING**

£48 per person

SNACKS

OUR BREAD

Hendo's butter

SALT BAKED SWEDE

apple caramel, hazelnut & smoked butter sauce

Contino Rioja Blanco 2020,

Rioja, Spain

125ml glass - £14

POACHED NORTH SEA COD

beer batter scraps, crushed peas, "tartare sauce"

Vouvray, Domaine Vigneau-chevreau

Loire, France

125ml glass - £10

DERBYSHIRE DUO OF BEEF

XO & potato rosti & crispy seaweed

Barolo DOCG 2018, Mario Giribaldi

Piedmont, Italy

125ml glass - £14

Riverside Cheeseboard...

before or after, the choice is yours

(£20 supplement per board)

Tunworth, Black Cow Cheddar, Peakland Blue & Ragstone

homemade crackers & our chutney

STEM GINGER CHEESECAKE

Yorkshire rhubarb & gingerbread

Quady Essensia Orange Muscat,

Central Vineyards, USA

100ml glass - £10

please note - menu to be taken by the whole table

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

