

Riverside A la Carte

Snacks:

Suitable for 2 guests
Riverside Treacle Bread - £4
Henderson's Relish Butter

Gordal Olives - £6
Chilli and Rosemary Brine

Croustades - £8
Braised Lamb Neck, Potato and
Buttermilk Espuma

Toasted Almonds - £6
Masala Spice

Starters:

Beef Tartare - £16
Smoked Emulsion, Game Chips,
Pickled Shallots, Rouille

Creedy Carver Duck Breast - £18
Yellow Beetroot, Shio Koji, English
Cherries, Aromatic Duck Sauce

Duo Of Salmon - £16
Salmon Mi Cuit, Compressed Cucumber,
Wasabi Cracker, Salmon Rilette,
Horseradish Sauce, Cucumber and Yuzu Gel

Isle Of Wight Tomatoes - £14
Goats Cheese Mousse, Black Olive Crumble,
Toasted Almonds, Tomato Consomme

Mains:

Duo of Lamb- £34
Lamb Rump, Aubergine Caviar,
Lamb Belly 'Kebab', Tender-stem,
Black Garlic, Za'atar, Lamb Fat Ratte's

Stone Bass - £34
Brown Butter Pave, Charred Babby Leeks
Freshwater Mussels, Broccoli

Pork Fillet - £30
Fennel Puree, Cavolo Nero
Pommery Mustard Jus, Potato fondant

6oz Derbyshire Beef Fillet - £40
Peppercorn Sauce, Hendor's Mushroom
Confit Tomatoes, Fries

Glazed Salt Baked Celeriac - £24
Brown Butter & Miso Sauce,
Maitake Mushrooms, Caramelised Red Onions

Gnocchi - £22
Truffle, Swiss Chard, Comte,
Chive Beurre Blanc

Sides:

£7 each

Hispi Cabbage
Miso Glaze, Pickled Shimeji, Bonito,
Sriracha Butter Sauce, Crispy Shallots

Koffman Fries

Potato Dauphinoise
Sage & Onion, Gruyère

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

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES



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Desserts

Pavlova - £14
Passion Fruit, White Chocolate
Mango Ice Cream

Egg Custard Tart - £14
Strawbery Sorbet, English
Strawberries, Lime Leaf Oil

Chocolate - £16
Dark Chocolate Delice,
Malted Milk Ice Cream,
Peanut Butter Fudge, Caramel

PORT 50ml

LBV, TAYLORS 2019
with flavours of ripe plum, chocolate & aromatics
-£12.00

TAWNY, PORTO POCAS 10 YEAR
with flavours of dried fruits & marzipan
- £9.00

TAWNY, PORTO POCAS 20 YEAR
notes of toffee, caramel & nuts
- £15.00

COLHEITA TAWNY PORT 2000
an elegant & refined port with complex layers
- £30.00

RIVERSIDE CHEESE BOARD

served with crackers, grapes, celery butter & our chutney - £20

BARON BIGOD

Earthy and full-flavoured, with protracted finish. A cheese in the style of
Brie de Meaux, made by Jonny Crickmore at Fen Farm. Pasteurised milk of free-ranging Montbéliarde cows

GODMINSTER VINTAGE ORGANIC CHEDDAR

Godminster cheddar is made to a 90-year-old recipe and
matured for up to a year. Pasteurised cow's milk cheese.

HARROGATE BLUE

Harrogate Blue is a soft, luxuriously creamy blue cheese. It delivers a mellow and tangy blue flavour with a
hint of pepper to finish. Gold foiled outside, its rich golden colour is traced with deep blue speckles

WOOKEY HOLE CAVE AGED GOATS CHEESE

Cave Aged Goat's Cheese from Ford Farm in Dorset, this young and fresh hard goat's cheese offers a clean,
delicate flavour that's both distinctive and refined.
Bound in muslin and left to mature deep within the caves



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