



Riverside A la Carte



Snacks:

Suitable for 2 guests

Riverside Treacle Bread - £4
Henderson's Relish Butter

Gordal Olives - £6
Chilli and Rosemary Brine

Chawanmushi - £9
Smoked Eel, Pickled Daikon,
Carrot Chutney Gel, Crispy Chilli Oil

Croustades - £6
Braised Lamb Neck, Potato and
Buttermilk Espuma

Toasted Almonds - £5
Masala Spice

Starters:

Beef Tartare - £12
Smoked Emulsion, Game Chips, Pickled
Shallots, Rouille

Pork Belly - £14
Pickled Chilli & Sweetcorn Salsa,
Sweetcorn Veloute, Puffed Pork Rinds

Duo Of Salmon - £16
Salmon Mi Cuit, Compressed Cucumber,
Wasabi Cracker, Salmon Rillettes, 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 - £30
Lamb Loin, Aubergine Caviar,
Lamb Belly 'Kebab', Tenderstem,
Black Garlic, Za'atar, Fresh mint

Stone Bass - £29
Confit White Asparagus,
Crushed Jersey Royals
Brown Shrimp Smoked Butter Sauce

Pork Fillet - £26
Fennel Puree, Cavolo Nero
Pommery Mustard Jus, Potato fondant

6oz Derbyshire Beef Fillet - £36
Wild Garlic Chimichurri, Wye Valley Asparagus,
Confit Tomatoes, Fries

King Oyster Mushroom - £24
Savoy, Pickled Walnut, Red Onion Chutney, Potato Pave

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

Celeriac Dauphinoise
Black Truffle, Emmental, Mourné

Triple Cooked Jersey Royals
Garlic Butter, Chives



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 - £12
Strawbery Sorbet, English
Strawberries, Lime Leaf Oil

Chocolate - £14
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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