

SUNDAY LUNCH MENU

2-courses £35.00

3-courses £45.00

To Start...

LEEK & POTATO SOUP
crispy leeks, leek top pesto

MACKERAL SALAD
watermelon & mint, feta cheese

HAM HOCK
crispy ham hock, tomato chutney,
black cow cheddar mousse

SCALLOP
(£5 Supplement)
apple & cucumber salad, watercress,
lemon thyme sauce

To Finish...

STICKY RIVERSIDE PUDDING
toffee sauce, caramel ripple ice-cream

CHOCOLATE
dark chocolate tart, peanut fudge
peanut butter ice cream

RIVERSIDE CHEESE BOARD
(£5 supplement per board)
Tunworth, Godminster Truffled Cheddar, Stilton & Golden Cross
with crackers & our chutney

OUR BREAD
Hendo's butter

To Follow...

ROAST SIRLOIN OF BEEF
Honey glazed carrot, cauliflower cheese, beef fat roast
potatoes, gravy & Yorkshire pudding

CORNISH LINE CAUGHT BASS
salsify, saffron potatoes, smoked butter and saffron
sauce, Isle of Wight tomatoes

AMALFI LEMON & RICOTTA DUMPLINGS
braised fennel, broad beans, burnt lemon,
sorrel beurre blanc

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

Alistair's perfect Sunday wine recommendations...

PINOT NOIR, LAWSONS DRY HILLS
Glass 125ml - £9 / 250ml - £18 / Carafe 375ml - £25 /
Bottle 750ml - £50

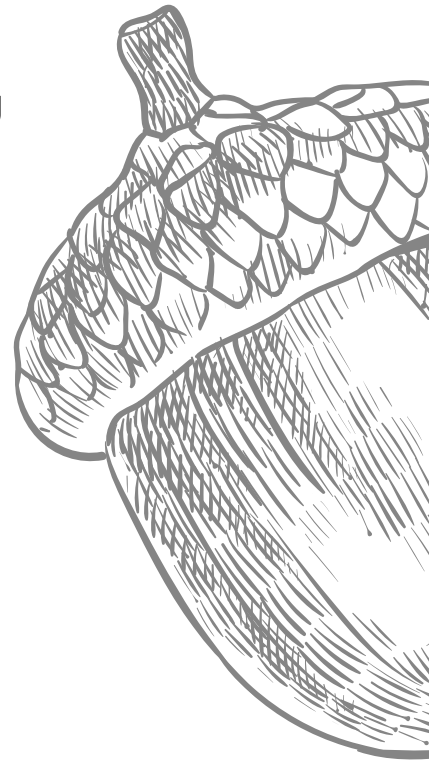
TOSCANA BIANCO SANGIOVESE
Glass 125ml - £7 / 250ml - £14 / Carafe 375ml - £20 /
Bottle 750ml - £40

FATHERS DAY SUNDAY LUNCH MENU

3-courses £60.00

WELCOME SNACK

OUR BREAD
Hendo's butter



To Start...

"HOT POCKET"

smoked ham hock, Black Cow cheddar mousse,
tomato chutney, Iberico ham

PEA VELOUTE

Poached egg, minted peas, rapeseed oil

HAND DIVED ORKNEY SCALLOP

rhubarb kimchi, smoked kohlrabi, rhubarb
Dashi.
(£5.00 Supplement)

To Follow...

DERBYSHIRE BEEF DUO

Roast sirloin, braised short rib, honey glazed carrots,
beef fat roasties, Yorkshire pudding, cauliflower
cheese.

SEA BASS

bbq white asparagus, saffron potatoes, Isle of Wight
tomatoes,

AMALFI LEMON & RICOTTA DUMPLINGS
braised fennel, broad beans, burnt lemon,
sorrel beurre blanc



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To Finish...

STICKY RIVERSIDE PUDDING

toffee sauce, Johns vanilla ice cream, home made custard.

BULLION CHOCOLATE

caramelised banana, chocolate crumb
& banana Ice cream

PASSIONFRUIT MILLE-FEUILLE

passionfruit cremeux, caramelised white chocolate, mango
ice cream & compressed lychee

Riverside Cheeseboard...

(£20 supplement per board)

Tunworth, Quickes Vintage Cheddar, Dovedale Blue
& Golden Cross
with homemade crackers & our chutney

Port by the glass - 50ml

LBV, NIEPOORT 2018 - £12.00

with flavours of ripe plum, chocolate & aromatics

TAWNY, PORTO POCAS 10 YEAR - £9.00

with flavours of dried fruits & marzipan

TAWNY, PORTO POCAS 20 YEAR - £15.00

notes of toffee, caramel & nuts

Dessert wine by the glass - 100ml

Perfect to pair with cheese & dessert or to finish off
your meal

QUADY ESSENSIA ORANGE MUSCAT - £12.00

Central Vineyards, USA - Subtle winter spice,
lusciously sticky!

QUADY ELYSIUM BLACK MUSCAT - £15.00

Central Vineyards, USA - Alternative to port for any
cheese or chocolate lovers!

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**SUNDAY LUNCH
CHILDREN'S MENU
2-courses £15 / 3-courses £18**

OUR BREAD
Hendo's butter



To start...

YORKSHIRE PUDDING
gravy

HOMEMADE TOMATO SOUP
Garlic Bread

CARROT STICKS
avocado dip

To Follow...

ROAST WAGYU BEEF
beef fat carrot, cauliflower cheese,
roast potatoes & gravy

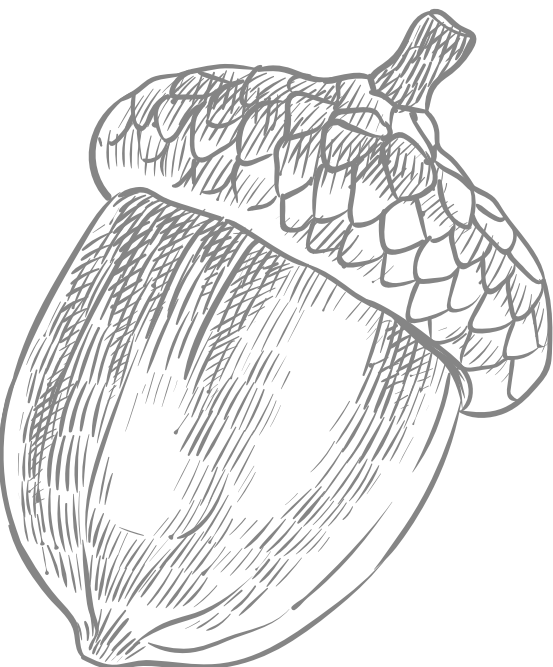
FARMHOUSE SAUSAGE
mashed potatoes, carrots & gravy
(vegetarian available)

FISH GOUJONS
fries & peas

To Finish...

ICE CREAM
vanilla, chocolate or
strawberry

CHOCOLATE BROWNIE
caramelised banana &
a choice of ice cream



CHILDREN'S MENU
2-courses £15 / 3-courses £18

OUR BREAD
Hendo's butter

To start...

HOMEMADE TOMATO SOUP
garlic bread

CARROT STICKS
avocado dip

To Follow...

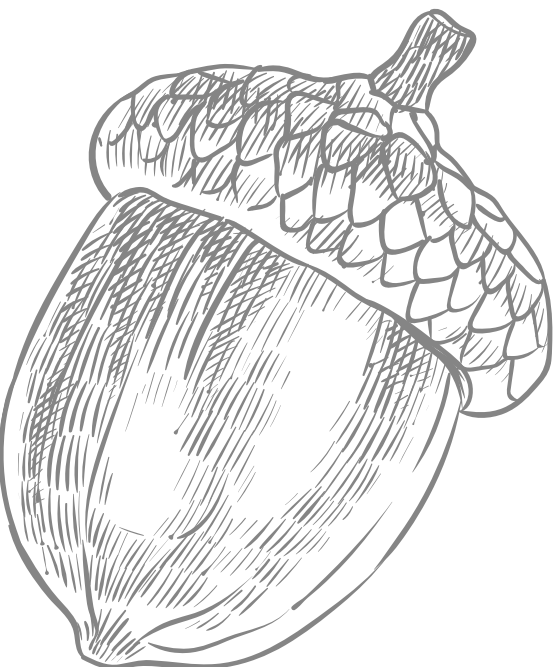
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fries & peas

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CHOCOLATE BROWNIE
caramelised banana &
a choice of ice cream



CHILDREN'S MENU

Coeliac, Dairy Free, Soya Free

2-courses £15 / 3-courses £18



OUR BREAD
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To start...

HOMEMADE TOMATO SOUP
garlic bread

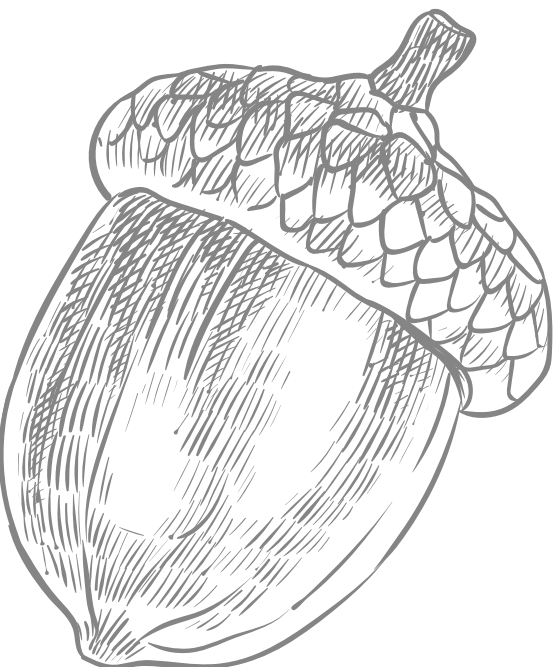
CARROT STICKS
avocado dip

To Follow...

ROAST CHICKEN
mashed potatoes, carrots & gravy
(vegetarian available)

To Finish...

'CHEESECAKE'
Fresh strawberries,
strawberry sorbet,
rapeseed crumble



SUNDAY LUNCH MENU

WELCOME SNACK

OUR BREAD
Hendo's butter

To Start...

COURGETTE FLOWER
ricotta stuffed tempura courgette flower &
courgette & basil broth

To Follow...

AMALFI LEMON & 'GNOCCHI'
braised fennel, broad beans, burnt lemon,
sorrel beurre blanc

To Finish...

VEGAN BULLION CHOCOLATE
caramelised banana, chocolate crumb
& banana tofu ice cream

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