

A TASTE OF RIVERSIDE MENU

£95.00 per person
optional full **WINE PAIRING**
+£55.00 per person

SNACKS

OUR BREAD
Hendo's butter

BEEF TARTARE
confit egg yolk, nasturtium & marmite
Cabernet Franc Gran Reserve 2019, Santa Luz
Colchaagua, Chile
125ml - £7.00

BUTTERNUT SQUASH TORTELLINI
pumpkin seed & sage
White Rioja 2019, Contino
Rioja, Spain
125ml - £14.00

CORNISH STONE BASS
salsify, saffron potatoes, smoked butter sauce,
Isle of Wight tomatoes
Riesling 2020, Winnica Turnau
Baniewice, Poland
125ml - £17.00

CREEDY CARVER DUCK
baby beetroot, Lapsang Souchong.
Lawson's Hills Pinot Noir, Marlborough, New Zealand
125ml £9.00

PEAR CRUMBLE
lemon thyme

'TIRAMISU'
mascarpone ice cream, spiced ginger cake,
coffee liquor gel, crystalised hazelnuts
Gutierrez Colosia Pedro Ximénez
Jerez, Spain
50ml - £8.00



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