

RIVER

RESTAURANT

Monday - Wednesday

Warmed Sourdough bread, Smoked English butter, Lowry bee honey £6.50

Starters

Chef's Choice Soup of The Day, Warm Bread Roll, Jersey Butter £7.50

Sous Vide Veal Cheek Terrine, Celeriac, Hen's Egg Yolk, Leek, Potato £9.00

Heritage Beetroot Salad, Whipped Goat Cheese, Walnut, Orange, Watercress (V) £8.50

Mains

Spiced Butternut Squash, Red Curry Sauce, Pea, Broccoli, Chilli, Coconut Shavings (VE) £24.00

Dry Aged Bone in Prime Beef Rib £39.00

Atlantic Salmon Fillet, Crushed Garlic New Potato, Shallot & Parsley Salad, Lemon £17.00

Confit Paprika Chicken Leg, Smashed Cucumber, Cumin, Lime Yoghurt (GF) £15.00

Sides

Skinny Parmesan Fries £5.00

Roast Chorizo & Baby New Potato, Garlic Mayonnaise £6.00

Truffled Mash Potato, Spring Onion £5.00

Butter Leaf Lettuce, Mustard House Dressing, Radish, Shallot £5.00

Chilled Green Bean, Chilli, Shallot Salad £5.00

Buttered Garden Peas, Mint, Bacon, Lettuce £4.00

Crushed Carrot, Maple, Walnut, Tarragon £5.00

Desserts

Poached Vanilla Meringue, Apricot, Grand Marnier, Almond Nougatine £9.00

English Strawberry Cheesecake, Lime Caviar, Strawberry Yolk £9.00

Banana Rum Parfait, Caramelised Banana Bread, Pistachio, Yoghurt Ice Cream £9.00

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.