

RIVERVIEW



NIBBLES

Butternut squash + chilli arancini, roast garlic mayonnaise <i>v, gf</i>	4.5
Serrano ham, rapeseed <i>gf, df</i>	5.5
Vegetable fritto, lemon + garlic <i>gf, df</i>	4.5
<i>Trio of nibbles</i> – Arancini, Serrano, fritto	13
Baguette Campagnarde, Netherend butter <i>v, dfa</i>	4.5

STARTERS

Brixham half shell scallops, curry butter, crispy onions <i>gf</i>	(Rioja Blanco, Spain) 13
Steak tartare, croutes <i>gfa</i>	(Malbec, Argentina) 11
Shell on prawns, garlic + Pernod butter <i>gf</i>	(Muscadet, France) 12
Chicken liver parfait, onion jam, brioche <i>gfa</i>	(Riesling, Australia) 9
Soup of the day, baguette Campagnarde <i>v, gfa</i>	8
Beetroot, chicory, blue cheese salad <i>v, gf</i>	(Gruner Veltliner, Austria) 9
Burrata, kale pesto, artichokes <i>v</i>	(Malagoussia, Greece) 12

MAINS

Roast beef sirloin	(Primitivo, Italy) 22
Roast chicken	(Gruner Veltliner, Austria) 22
Roast Pork Belly	(Fleurie, France) 20
Lentil nut roast <i>v, vea</i>	(Montepulciano, Italy) 18

all served with roast potatoes, braised red cabbage, root veg mash, cauliflower cheese,
pigs in blankets and Yorkshire pudding *gfa*

Saffron + taleggio risotto, wood roast peppers, Old Winchester, pangrattato <i>v, gfa</i>	(Macon-Villages, France) 19
Whole plaice, green sauce, new potatoes <i>gf, df</i>	(Trebbiano, Italy) 16

SIDES

BBQ greens <i>ve, gf, df</i>	5.5
Triple cooked chips <i>ve, gf, df</i>	
Rosemary skinny fries <i>ve, gf, df</i>	
BBQ ratte potatoes, sage, Old Winchester <i>v, gf</i>	
House salad <i>ve, gf, df</i>	
Roast potatoes <i>gf</i>	6.5

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DESSERTS

Rhubarb and stem ginger trifle, pistachio crumb	9.5
Sticky toffee pudding, vanilla ice cream, miso caramel sauce	9
Chocolate and orange semifreddo, charred orange, white chocolate <i>gf</i>	10
Vanilla panna cotta, berry compote, honeycomb <i>gf</i>	9
Salted caramel ice cream, espresso, shortbread	6
English cheese board - selection of 3 British cheeses, oat biscuits, fruit loaf, chutney	15

Rachel

Rachel is a modern, British, washed-rind goat's milk cheese, made in Somerset by Whitelake. A pilant texture with an astonishing mouth feel, chewy bite, but high moisture content allowing a mineral flavour to develop with a mellifluous nutty texture. Perry will softly brush these cheeses one to two times a week to remove any mushroom flavour-inducing moulds, and then wash them once a week to promote solid healthy rind growth ensuring the flavour is always delicate and sweet

Westcombe Cheddar

Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. Westcombe Cheddar is often called a 'five-mile Cheddar' as you're still tasting it five miles down the road.

Cow's milk, unpasteurised

The Duke

This Regal cheese is an exquisite cultured blue with complex flavours which develops a soft blue natural rind and a golden interior with dashes of royal blue. 'The Duke' is creamy, sweet and salty with a delicious peppery finish. Super Gold winner at the World Cheese Awards.

Cow's milk, unpasteurised

DESSERT WINE & POST DINNER SIPS

	75ml	Bottle
Black Muscat, Elysium, Quady 37.5cl	8	37
Sauternes, Chateau Suduirant 37.5cl	10	46
Old Fashioned <i>Adnams Single malt whisky, Angostura bitters</i>		12.5
Espresso Martini <i>Sapling vodka, FAIR'S Café Liqueur</i>		12.5
Negroni <i>Tanqueray gin, Campari, Martini Rosso</i>		12.5

TEA & COFFEE

The Stamford Coffee Company Coffee - Americano, Double espresso, Flat white, Cappuccino, Latte, Poldermill hot chocolate, Mocha, Macchiato

Birchall teas - Great Rift Breakfast Blend, Great Rift Decaf, Virunga Earl Grey, Mao Feng Green Tea, Peppermint, Chamomile, Lemongrass & Ginger, Red Berry & Flower

gf gluten free · *gfa* gluten free adaptable · *df* dairy free · *dfa* dairy free adaptable · *v* vegetarian · *ve* vegan · *vea* vegan adaptable

If you have an allergy please talk to a member of staff. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

A discretionary 13% service charge is added to all bills of £10 and over, 100% of which goes to the team.