

# RIVERVIEW



## SMALL PLATES

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

## SUNDAY LUNCH

2 courses 35

3 courses 40

## STARTERS

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

## MAINS

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

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

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

## 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

Sticky toffee pudding, vanilla ice cream, miso caramel sauce

Chocolate and orange semifreddo, charred orange, white chocolate *gf*

Vanilla panna cotta, berry compote, honeycomb *gf*

Salted caramel ice cream, espresso, shortbread

English cheese board - selection of 3 British cheeses, oat biscuits, fruit loaf, chutney additional 5

### 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 Adnams Single malt whisky, Angostura bitters		12.5
Espresso Martini Sapling vodka, FAIR'S Café Liqueur		12.5
Negroni Tanqueray gin, Campari, Martini Rosso		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.