

THE RIVER GRILLE

NIBBLES

- Homemade bread selection £4.50 (v)
- Marinated mixed olives £4 (ve/g)
- Cockle popcorn with malt vinegar £5 (g)

SHARING AND SALADS

- Charcuterie board, pickled vegetables, homemade focaccia £14
- Italian burrata, roasted cherry tomatoes, rocket, homemade focaccia £14 (v)
- Chicken Caesar salad: baby gem, Parmesan, anchovies, croutons £8/£14
- Superfood salad: quinoa, beetroot, feta, pomegranate, broccoli, baby leaves, sunflower seeds £8/£14 (v/g)
- Grilled goats cheese, balsamic beetroots, pickled walnuts, crispy onions, mixed leaf salad £8/£14 (v/g)

STARTERS

- Soup of the day, seeded brown bread £6.50
- Grilled aubergine, warm peperonata, garlic and herb dressing £7 (ve/g)
- Scotch egg, crispy black pudding, homemade chutney £9
- Autumn game mosaic, caramelised onions, toasted brioche £9
- Josper grilled king prawns, smoked tomato sauce, chorizo, crostini £10
- Seared scallops, cauliflower purée, roasted florets, pomegranate seeds £12 (g)

MAINS

- Violet potato gnocchi, goats cheese mousse, hazelnut pesto £8/£15 (v) (ve on request)
- Butternut squash and sage risotto £16 (v/g) (ve on request)
- Fish and chips, mushy peas, tartare sauce £16 (g)
- Oven roasted Chalk Stream trout fillet with tenderstem broccoli, romesco and toasted almonds £17 (g)
- Whole sea bream, braised leek with chorizo, spinach, samphire and aioli £18 (g)
- Seafood skillet: prawns, scallops, octopus, squid, mussels, cooked in smoked paprika sauce and served with garlic bread £20
- Josper grilled chicken breast, with mashed potatoes, Bordelaise sauce £16 (g)
- Braised beef cheek, with mashed potatoes, grated horseradish, jus £17 (g)
- Rump of lamb, Jerusalem artichoke purée, beetroot, jus £18 (g)
- Pan roasted duck breast with pak choi, plum and red wine sauce £17 (g)

FROM THE JOSPER GRILL

30 day air-dried

- 6oz fillet steak £21 (g)
- 10oz sirloin steak £21 (g)
- 10oz rib eye steak £21 (g)

Served with a sauce of your choice:

Béarnaise / Peppercorn / Red wine jus (all gluten free)

8oz Bristol Burger, house aioli, bacon jam, Cheddar, pickles and fries £15 (add bacon for £1)

SIDES *all £4.50 each*

- Mashed potatoes v/g • Sweet potato fries (ve/g)
- Balsamic glazed beetroots (ve/g) • Roast cauliflower, tahini, pomegranate (ve/g)
- Tenderstem broccoli, romesco sauce, toasted almonds (ve/g) • Josper grilled hispi cabbage (v/g)
- Butternut squash, roasted garlic and sage (ve/g)

g - gluten free v - vegetarian ve - vegan

Prices include VAT at 20%

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens

please ask your server for a copy of our allergens menu which contains a full listing

of our dishes and itemises the allergenic ingredients of each where applicable