

**R I V E R S I D E**  
**R E S T A U R A N T**

**CHARCUTERIE BOARD**

*A selection of cured meats, marinated artichokes, piquillo peppers, pesto, virgin olive oil & balsamic vinegar*

£7.50 Single platter/£11.50 sharing platter

**TO START**

Soup of the day with crusty bread £6.50

Scottish smoked salmon  
with pickled beetroot £7.50

Chicken liver parfait infused in Cognac  
with onion chutney & toasted brioche £7.50

Grilled goat's cheese & fig salad  
with tomato relish £6.50

Egg cocotte Florentine £6.50

**GRILL MENU**

*All served with a side salad and hand-cut  
chips or crushed new potatoes*

**Fish of the day** £18.50

**Pork T-Bone** £17.50

**Lemon marinated Chicken** £14.50

**MAINS**

**Slow Cooked Aubergine**

*Squash puree, quinoa & chickpea crumb*  
£13.50

**Tagliatelle with Chorizo & King Prawn**

*Sweet pepper cream sauce*  
£15.50

**Chicken Caesar Salad**

*With croutons, anchovies & parmesan*  
£13.50

**Primavera Risotto**

*Finished with Grana Padano shavings  
& green pesto*  
£13.50

**Pork Belly Confit**

*Lyonnais potatoes, black pudding  
& apricot croquette*  
£17.50

**SIDES**

(£3.50)

Glazed green beans  
Herb roasted baby carrots  
Creamed cabbage  
Hand-cut chips  
Crushed new potatoes  
Pommes purée  
Side salad

**DESSERTS**

(£6.50)

Pear & apple crumble with crème anglaise  
Vanilla crème brûlée with shortbread biscuit  
Chocolate fondant with vanilla ice cream  
Vanilla cheesecake with caramel sauce  
Champagne sorbet with fruit of the forests  
Red wine poached pear

*If you suffer from a food allergy or intolerance, please let us know when placing your order  
and we will be more than happy to advise you.*