

A LA CARTE STARTERS

FOR THE TABLE v

London sourdough, salted butter, Marmite butter

CHILLED WATERMELON SOUP ve gf

cucumber, tomlberries and basil 9.5

FENNEL AND CUCUMBER TARTAR ve gf

red pepper, celery and a sherry cream 11

LAVERSTOKE PARK FARM BURRATA v gf

Heritage tomato, sumac, basil and balsamic glaze 12

COBBLE LANE COPPA AND CANTALOUPE MELON gf

cottage goat's cheese and Port reduction 12

SWAN PRAWN COCKTAIL gf

avocado puree and dried cherry tomato 13

FRIED OCTOPUS gf

aubergine caviar and raspberry vinegar 14

VEGETARIAN & FISH

SUMMER VEGETABLE RAGOUT ve gf

green sauce and plant-based Parmesan 19.5

PAN-FRIED AUBERGINE STEAK ve gf

miso glaze, tapioca crisp and a spiced tomato sauce 19.5

ROASTED CORNISH COD gf

aubergine, tomato, garden herbs, garlic, vinegar, chili pepper and olive oil 26.5

ROASTED HALIBUT gf

courgette, basil and pistachio dressing 29.5

MEAT

ROASTED ROSE VEAL LOIN gf

garden peas, broad beans, dried apricot, girolle and veal sauce 29

ROASTED CORN-FED KENTISH CHICKEN gf

grilled courgette, roasted tomato, olive and lemon preserve sauce 27

HERB-CRUSTED WELSH SADDLE OF LAMB FOR TWO

roasted new potatoes, green beans, lamb sauce 68

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf

roasted new potatoes, green beans, peppercorn sauce 80

SIDES

GREEN BEANS AND SHALLOTS ve gf 5

GRILLED COURGETTE WITH BASIL AND
OLIVE OIL ve gf 5.5

STEAMED TENDERSTEM BROCCOLI ve gf 5

ROASTED NEW POTATOES, PARSLEY ve gf 5

HERITAGE TOMATO AND RED ONION SALAD
ve gf 4.5

SKINNY CHIPS ve gf 4.5

+ PARMESAN AND TRUFFLE OIL v gf 6

INVISIBLE CHIPS

add a portion of invisible chips for £3 and we'll donate it to the Actors' Benevolent Fund. Founded in 1882, this fund supports actors, actresses, stage managers experiencing hardship owing to illness, injury or old age.

DESSERTS

STICKY TOFFEE PUDDING v

butterscotch sauce, Madagascan vanilla ice cream 8

COCONUT PARFAIT v gf

roasted pineapple, rum sauce and toasted coconut 8

PIMM'S PUNCH FRUIT SALAD v gf

Kentish strawberries, raspberries, orange, cucumber, mint leaf and lime sorbet 8

CITRUS AND CHAMOMILE PANNA COTTA ve gf

poached peaches and basil leaf 8

ZEPHYR CARAMEL CHOCOLATE TART v

sea buckthorn sorbet 8

NEAL'S YARD CHEESE 14.5

CORNISH YARG v

a striking, nettle-wrapped cheese whose delicately earthy rind gives way a buttery breakdown and crumbly core, with notes of lemon and yoghurt v

CASHEL BLUE v

an easy-eating blue cheese with a pleasantly buttery texture and a balanced amount of blue veining which adds a lift to the rich, full-flavoured paste

TUNWORTH

a Camembert-style cheese characterised by truffley, garlicky and vegetal flavours and a creamy and unctuous paste

Served with date and ale chutney, grapes and a selection of crackers

RIVER VIEW MENU

CHILLED WATERMELON SOUP ve gf
cucumber, tomatoes and basil

SUMMER SALAD ve gf
baby gem, avocado, Heritage tomatoes, courgette ribbons, black olives,
pickled green strawberries, sun-dried tomato oil

SMOKED HADDOCK RILLETTE
melba toast

PAN-FRIED AUBERGINE STEAK ve gf
miso glaze, tapioca crisp and a spiced tomato sauce

CATCH OF THE DAY gf
aubergine, tomato, garden herbs, garlic, vinegar, chili pepper
and olive oil

ROASTED CORN-FED KENTISH CHICKEN gf
grilled courgette, roasted tomato, olive and lemon preserve sauce

AMALFI LEMON TART v
creme fraiche

ZEPHYR CARAMEL MILLE FEUILLE v

NEAL'S YARD CHEESE SELECTION +2.5
Cornish Yarg, Cashel Blue, Tunworth, date and ale chutney
and a selection of crackers

TWO COURSES 26.5 | THREE COURSES 29.5