A LA CARTE
STARTERS

FOR THE TABLE v
London sourdough, salted butter, Marmite butter

CHILLED WATERMELON SOUP ve gf
cucumber, tombberries 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
glutinous barley, 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 to 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

The River Menu is available daily, alongside our a la carte menu.
  v: vegetarian | ve: vegan | gf: gluten free. Please advise of any dietary requirements
  or allergies. A discretionary 12.5% service charge will be added to your bill. Sample menu.