

RIVER VIEW MENU

TWO COURSES 27.5 | THREE COURSES 32

GARDEN PEA, BROAD BEAN AND MINT SOUP v gf
Westcombe ricotta

HERRING RILETTE
pickled Yorkshire rhubarb, melba toast

BEETROOT CARPACCIO ve gf
horseradish cream, balsamic caviar, vegan honey dressing

GRILLED POLENTA STEAK ve gf
baby artichoke, Kalamata olives, roasted cherry tomato, herb oil

CATCH OF THE DAY gf
roasted Heritage carrots, carrot emulsion

KENTISH CHICKEN ROULADE gf
green asparagus, mash potato, creamy wild mushroom sauce

TART OF THE DAY v
served with vanilla Chantilly

BAKED YOGURT WITH HEDGROW BERRY COMPOTE v gf
infused with Grand Marnier

NEAL'S YARD CHEESE BOARD +3.5
Shropshire Blue, Westcombe Cheddar, Baron Bigod served with a pear, date and ale chutney, grapes and a selection of crackers

SIDE DISHES

oak leaf salad, pecan salad, honey and mustard dressing ve gf 5

steamed tenderstem broccoli ve gf 5.5

roasted Jersey Royals, parsley ve gf 5.5

Montgomery cheddar cauliflower cheese 6.5

Heritage carrot, labneh, herb oil v gf 6.5

skinny chips ve gf 5

skinny chips with Parmesan and truffle oil v gf 7.5