

# RIVER VIEW MENU

TWO COURSES 27.5 | THREE COURSES 32

GAZPACHO ve  
basil oil

FENNEL AND CUCUMBER TARTAR ve gf  
red pepper, celery, sherry cream

CANTALOUPE MELON CARPACCIO gf  
Cobble Lane Coppa, cottage goat's cheese, Port jelly

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

CATCH OF THE DAY gf  
courgette tagliatelle style, pesto, tomato and lemon dressing

SLOW-COOKED NECK OF WELSH LAMB gf  
aubergine, pine nut and basil oil puree, lamb gravy

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## TART OF THE DAY

LEMON POSSET ve gf  
sorbet, blackberries, shortbread

NEAL'S YARD CHEESE BOARD +3.5  
Tunworth, Cornish Yarg and Cashel Blue served with a pear, date  
and ale chutney, grapes and a selection of crackers

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SIDE DISHES 6  
oak leaf salad, pecan salad, honey and mustard dressing ve gf  
steamed tenderstem broccoli ve gf  
grilled courgette, basil, olive oil ve gf  
roasted new potatoes, parsley ve gf  
skinny chips ve gf