

RIVER VIEW MENU

TWO COURSES 29 | THREE COURSES 35

CARROT SOUP ve gf
fresh coriander

QUINOA, RED BEETROOT AND DATE SALAD ve gf
wholegrain mustard dressing

BABY LEEKS AND DEVILLED EGG v
capers, Dijon mustard dressing

BUTTERNUT SQUASH SPAGHETTI STYLE v gf
Ragstone goat's cheese, parsley pesto

CATCH OF THE DAY gf
Coco de Paimpol haricot beans and coconut ragout

CONFIT GRESSINGHAM DUCK LEG gf
soft polenta, blackberry sauce

TART OF THE DAY

ROASTED FIGS, MAPLE SYRUP PANNA COTTA ve gf
thyme 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

SIDE DISHES 6

oak leaf salad, pecan salad, honey and mustard dressing ve gf
steamed tenderstem broccoli ve gf
Heritage carrots, coriander, olive oil ve gf
roasted new potatoes, parsley ve gf
skinny chips ve gf