

RIVERVIEW

SNACKS

Crispy chicken wings, Sriracha, sesame	8
Squash arancini, shaved Old Winchester cheese V	7
Crispy cod cheeks, seaweed tartare	7
White and malted sourdough, focaccia, Netherend butter VEA	6

STARTERS

River Test cured trout, cucumber, Yuzu GF, DF (<i>Vinho Verde, Portugal</i>)	12
Roasted butternut squash & spinach ravioli, sage beurre noisette, goats curd, truffle V (<i>Pinot Noir, New Zealand</i>)	13
Bavette steak, salsa verde, shaved Old Winchester (<i>Malbec, Argentina</i>)	12
Scallops, celeriac, apple, madeira jus GF (<i>Chardonnay, Western Australia</i>)	18
Ham hock terrine, gribiche sauce, watercress and fennel salad GFA, DFA (<i>Rioja, Spain</i>)	10

MAINS

Local Mallard duck, beetroot, Hen of the wood DFA (<i>Côtes-du-Rhône, France</i>)	26
Jerusalem artichoke risotto, artichoke crisp, truffle VEA, DFA, GF (<i>Luberon Blanc, France</i>)	18
Plaice meuniere GF, DFA (<i>Sauvignon Blanc, South Africa</i>)	24
Roasted hake, gremolata, mussel velouté (<i>Mâcon-Igé, France</i>)	26
Beaulieu venison, sauerkraut, parsnip, port jus GF (<i>Vinho Tinto, Portugal</i>)	30

SIDES

Thyme and potato pressing chips V,GF	8
Chilli tender stem broccoli GF, DFA	7
Herb roasted new potatoes V, GF, DFA	5
House Salad V, GF, DFA	5
Creamed cavolo nero V. GF	7

GF gluten free · GFA gluten free adaptable · DF dairy free · DFA dairy free adaptable · V vegetarian · VE vegan · VEA vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes A discretionary 12.5% service charge is added to all bills of £10 and over, 100% of which goes to the team.

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DESSERTS

Chocolate and Noble Bee honey mousse, vanilla ice cream GF (Semillion, South Australia)	12
Apple tarte tatin, Chantilly cream (Semillion, South Australia)	10.5
Lemon delice, thyme crème fraiche, meringue GF (Semillion, South Australia)	10.5
Pumpkin pie, coconut sorbet, meringue VE (Semillion, South Australia)	10.5
New Forest ice creams and sorbet GF, DFA, VE	3 scoops 7

CHEESE

Choice of 3 14
or 5 17

Black Cow cheddar V

An award-winning cheddar made from the milk of cows that graze the fields surrounding the distillery in West Dorset. Aged for a minimum of 12 months in thick black wax, the cheese has an incredibly intense and rich flavour, not to mention a satisfyingly crumbly texture.

Cow's milk, pasteurised

Bath Soft Cheese V

Soft and yielding with the flavour of mushroom and hint of lemons. This cheese dates back to the time of Admiral Lord Nelson who, in 1801, was sent some by his father as a gift. It was recorded that Nelson's sweet heart was 'gratified' by the flavour of this cheese

Cow's milk, pasteurised

Book and Bucket Wordsworth smoked gouda V

A wonderful, traditional Dorset oak-smoked gouda. The smoking brings out the deep richness and nutty notes, whilst providing a visually stunning contrast to the deep yellow paste.

Cow's milk, pasteurised

Wookey Hole cave-aged goat's cheese V

A deliciously mild, savoury, firm cheese which is similar to a traditional cheddar in texture but with a distinctive yet subtle 'goat' flavour. The cave environment bestows the cheese with the added benefit of rich, earthy and nutty flavours with caramel top notes.

Goat's milk, pasteurised

Two Hoots Barkham blue

A rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.

Cow's milk, pasteurised

DESSERT WINE & POST DINNER SIPS

	75ml	Bottle
Black Muscat, Elysium, Quady 37.5cl	8	37
Sauternes, Chateau Suduirant 37.5cl	10	46
Old Fashioned Adnams Single malt whisky, Angostura bitters		12.5
Espresso Martini Sapling vodka, FAIR'S Café Liqueur		12.5
Negroni Tanqueray gin, Campari, Martini Rosso		12.5

TEA & COFFEE

Select coffee - Americano, Double espresso, Flat white, Cappuccino, Latte, Poldermill hot chocolate, Mocha, Macchiato

Birchall teas - Great Rift Breakfast Blend, Great Rift Decaf, Virunga Earl Grey, Mao Feng Green Tea, Peppermint, Chamomile, Lemongrass & Ginger, Red Berry & Flower

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