

RIVER

RESTAURANT

Pre-Show Menu

Warmed Sourdough bread, Smoked English butter, lowry bee honey (€6.50)

Starters

English pea mousse, spinach velouté, silver skin onions, sunflower seed, white balsamic (ve)(gf)

Chef's choice soup of the day, warm bread

Confit duck leg, treacle glaze, black garlic, turnip

Master stock braised pork belly terrine, pickled mooli, gochujang

Mains

Roast chicken breast, puffed rice, cucumber, lime, peanut, green curry sauce (gf)

BBQ Beef fillet, cheek croustade, edamame puree, crisp polenta, pickled shallot (€12.00)

Roast Sea bream, wood roast prawn, spring onion & ginger salsa, marmite

Miso glazed aubergine, fermented grains, broccoli puree, radish (ve)

Sides (all €5)

Truffled Skinny fries, parmesan

Charred sweet corn, red pepper, ranch dressing

Tomato salad, smoked burrata, watercress, balsamic

Steamed tender stem broccoli, smoked almond, raisins

Garden leaf salad, mustard dressing

Desserts

British and French Cheese selection, Crisp bread, chutney quince paste (€7.50)

English strawberry cheesecake, finger lime, strawberry yolk

Banana rum parfait, caramelized banana bread, pistachio, yogurt ice cream (n)

Morello cherry mousse, Amarena cherry brownie, dark chocolate

Sticky date pudding, vanilla cream, collated cream ice cream

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.