



RIVERHILL

— COURTYARD —

DINNER

STARTERS

Today's soup
served with GBM bread
£4.75

Wood pigeon caesar salad, brioche croutons, quails eggs
£7.00

Grilled spring onion, cress & radish salad, fresh cheese curds,
pink peppercorn cured yolk
£6.50 (v)

Marinated olives
£3.00 (v)

Crunchy halloumi chips with romesco sauce
£6.00 (n)

Crispy squid pieces, chilli, salt and pepper, garlic mayo
£7.75

Whipped chicken livers, with oatcakes
and house chutney
£5.50

Serrano ham croquettes
£4.75

MAIN COURSES

Shepherd's pie. Slow braised hogget in its own gravy.
Topped with smoked potato and served
with a side of market veg
£14.00 (gf)

West coast mussels. Handmade linguini, garlic,
chilli, white wine and parsley
£13.50

Potato gnocchi, garden peas, roast shallots,
wild garlic and pea cream
£11.50

Beer battered haddock.
Hand cut chips, house made tartare and pickled onions
£11.50

The Riverhill beef burger.
Our own classic recipe, brioche bun,
pickle, relish and fries
£10.50

Add bacon **£1.00**, cheese **£1.00**

Buttermilk fried chicken burger.
Tender, crispy fried chicken, burger sauce,
Lettuce and tomato. Served with fries and slaw
£11.00

Butter chicken masala curry,
served with rice and poppadoms
£11.50

Today's salad
£Market Price

SIDES

Choose any 3 for £8.00

Skinny fries
£3.00

Bread and butter/oil
£3.00

Hollandaise/Bearnaise
£3.00

Side salad
£3.00

Hand cut chips
£3.00

Market veg
£3.00

Onion rings
£3.00

Roasted bashed new potatoes
£3.00

STEAKS

Grass fed beef aged 28 days, from Rogers the Butcher.
All served with chunky chips and slow roasted tomatoes.
Served medium pink unless otherwise requested

Rib 200g - **£19.50**

Rib 400g - **£39.00**

Rib 300g - **£29.50**

Rib 500g - **£48.00**

Executive Chef: Dominic Wrighthouse

Please advise your server of any allergies or dietary requirements. (n) contains nuts (v) vegetarian (gf) gluten free