

We're proud to be championing British farmers and producing fresh food sustainably.

Aperol Spritz 11.50

Passionfruit Martini 13

Espresso Martini 13

While you wait

Nocellara olives (vg) (228Kcal) £5 Sourdough & mustard butter (v) (472 Kcal) £5 Salted Padron peppers (vg) (58 Kcal) £6

Starters

Pea & Mint Soup, served with a drizzle of crème fraiche and toasted sourdough (v) (978 Kcal) £8.5

Ham Hock Terrine, served with tangy beer mustard and homemade piccalilli (382 Kcal) ± 8

Cured Salmon, served with pickled ginger, dill and fennel polen, and smooth crème fraiche (356 Kcal) £13

Korean-Style Buffalo Wings, topped with sesame seeds and spring onions. Served with a blue cheese sauce (713 Kcal) £10

Chilli & garlic prawns, white wine sauce, toasted sourdough (347 Kcal) £12

Smoked Scottish mackerel pate, horseradish, toasted Youngs sourdough (614 Kcal) £8

Tomato Basil Bruschetta with Burrata, toasted Young's sourdough topped with marinated tomatoes, fresh basil, and creamy burrata (729 Kcal) £14 Classic Lemon & Herb Hummus, hummus with extra lemon zest, fresh parsley, sourdough bread and crudités (vg) (605 Kcal) £7.5

Sharers (for 2 people)

South coast smoked mackerel pate, four oysters, Cured smoked salmon in orange, dill and fennel polen, chilli & garlic prawns, Youngs sourdough (803 Kcal) £42

Baked Somerset Camembert, caramelised onion chutney, Ploughman's pickle, crudités & toasted sourdough (v) (821 Kcal) £24

Cheese Charcuterie board, Selection of 3 cheeses, 3 cured meats, Nocellara & Mixed Pitted Olives , chutney and Youngs toasted sourdough (1297 Kcal) £39

Vegetarian Platter, Classic creamy hummus, roasted courgettes , chargrilled broccoli, and rich, indulgent burrata. Served with crisp seasonal crudités and toasted Youngs sourdough (v) (1259 Kcal) £33

6 Premium Oysters, hand-selected from the finest coastal regions, served on ice to keep them at the perfect chill. Served with a pickled shallot vinaigrette (271 Kcal) £40

Mains

10oz West country Sirloin steak, Wiltshire watercress, peppercorn sauce, triple cooked chips (610 Kcal) \pm 39

Pork and fennel sausages, mashed potato, crispy onions & gravy (1250 Kcal) ± 16.50

The Riverside beef burger, Pitchfork cheddar, watercress mayo, lollo biondi leaf, tomato, red onions,

red onion & Young's ale chutney, fries (1217 Kcal) £18

The Riverside plant burger, vegan cheddar, watercress vegan mayo, lollo biondi leaf, tomato, red onions, red onion & Young's ale chutney, fries (vg) (952 Kcal) £18

Cider battered haddock fillet, marrow fat mushy peas, tartare sauce, curry sauce, chips (1044 Kcal) £19

Grilled Sea Bream with mustard butter, Cornish new potatoes and broccoli $(547 ext{ Kcal}) extsf{ } ex$

Smoked Mackerel Salad, tender new potatoes, boiled egg, heritage tomatoes, olives, peas and red onions (948 Kcal) ± 18

Chicken Caesar Salad, grilled chicken breast, little gem, Parmesan, anchovies, garlic croutons and hen's egg Caesar dressing (742 Kcal) £18

Day Boat Fish Pie with Cod, Hake and Coley, prawns, white sauce with cheddar mash topping, served with blanched broccoli (656 Kcal) £16

Sides

Triple cooked chips, garlic mayonnaise (v) (591 Kcal) £6.25

Crispy crushed new potatoes, fennel and mint (vg) (162 Kcal) £5

Chargrilled broccoli served with Romesco sauce, almonds, garlic, and a hint of paprika (vg) (165 Kcal) £6

Creamed spinach and horseradish (v) (540 Kcal) £6

Peas and mustard butter (v) (467 Kcal) ± 5

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance. An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using an oil which is produced from a genetically modified product. Tables of 4 or more are subject to a discretionary service charge of 12.5%