## THE RIVER GRILLE

#### FOR THE TABLE

#### Charcuterie £16

Jamón Serrano, salami Milano, chorizo reserve picante, olives, tomato Catalans, focaccia

Homemade bread selection V £6

Marinated Nocerella olives VE/GF £5

Vegan board VE £15

Hummus, tomato & pepper salsa, pickles, olives, falafel, focaccia

#### **STARTERS**

Soup of the day V £8 house soda bread

Classic French onion soup £9

Pan-seared Kingfisher Brixham scallops £15 pea purée, crisp chorizo

Beef carpaccio GF £15 rocket, Parmesan, crisp capers

Tiger prawns al Ajilo £15 smoked paprika crostini

Sun blushed tomato hummus VE/GF £9 pickled crudites, corn tostada

Grilled mackerel GF £14 potato salad, basil, Kalamata olive

Pea & vegan feta fritters VE £10 red pepper & tomato salsa, crisp rocket

#### FROM THE GRILL

Buxton butchers Black Angus grass fed steaks

10oz ribeye £38 | 6oz fillet £38 | 10oz sirloin steak £33

served with watercress, confit tomato and a sauce of your choice

Blue Cheese GF | Peppercorn GF Mojo verde GF | Café de Paris butter GF

Classic Hereford cheeseburger £20

house burger sauce, confit onion, pickles, fries, house slaw
Add bacon | £1.5

Marinated chicken breast burger £20 avocado, rocket, ketchup, fries, house slaw

Add bacon | £1.5

#### SALADS

Classic Caesar £15

rosemary croutons, Parmesan dressing

Grilled goat cheese salad V/GF £15 seasonal leaves, tomato salsa, balsamic glaze

Superfood salad VE/GF £14

quinoa, broccoli, vegan feta, pomegranate

Add: marinated grilled chicken £5 halloumi £5 | prawns £6

#### **FAVOURITES**

Kingfisher market catch of the day £POA

Baked whole bream GF £29 salsa verde, turned new potatoes

Chicken Milanese £27 capers, rocket, Parmesan, fries

Fresh egg tagliatelle £25

oak-smoked salmon, asparagus spears, sugar snap peas, capers

Duo of duck £29

confit leg & half breast, spring greens, chive gnocchi

Cider braised pork belly GF £27

boulangère potatoes, savoy cabbage, sautéed granny smith, jus

Beer battered Kingfisher fillet of haddock GF £22 crushed peas, triple-cooked chips, tartare sauce

Roast cod loin GF £26
peperonata, samphire, saffron aioli

Baked ratatouille skillet VE/GF £20 topped with crisp onion, aioli

### SIDES £6

Fries VE/GF | Triple cooked chips VE/GF | New potatoes, *chive crème fraiche* V/GF | Boulangère potatoes V/GF

Steamed tenderstem broccoli, *Romesco* V/GF | Confit plum tomatoes, *garlic, rosemary, thyme* VE/GF

Garlic Portobello mushrooms V/GF | Wilted Spring greens V/GF | Garden salad VE/GF

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