

- THE RIVER RESTAURANT -

BY GORDON RAMSAY

CHAMPAGNE & SPARKLING WINE (125ML)

WHITE

Devaux, Cuvée 'D', Brut, Aged 7 Years, <i>Champagne, France</i>	NV	15.00
Gusbourne, Blanc de Blancs, Brut, Appledore, <i>Kent, England</i>	2016	19.00

ROSÉ

Gusbourne Rosé, Brut, Appledore, <i>Kent, England</i>	2016	17.00
Billecart-Salmon, Rose, Brut, <i>Champagne, France</i>	NV	34.00

WHITE WINES BY THE GLASS (125ML)

Pieropan, Soave Classico, Veneto, Italy	2020	10.00
Chablis, Domaine Gilles & Nathalie Fèvre, <i>Burgundy, France</i>	2019	12.00
Château Rahoul, Graves Blanc <i>Bordeaux, France</i>	2020	14.00
Grosset 'Springvale', Riesling, <i>Clare Valley, South Australia</i>	2020	16.00
Chanin 'Bien Nacido', Vineyard, <i>Chardonnay, California, U.S.A</i>	2017	22.00
Condrieu 'Les Terrasses du Palat', <i>Domaine F. Villard, Rhône Valley</i>	2019	25.00

ROSÉ WINE BY THE GLASS (125ML)

Domaine de Triennes Rosé, <i>Côtes de Provence, France</i>	2020	8.00
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RED WINES BY THE GLASS (125ML)

Dolcetto d'Alba, G.D. Vajra, <i>Piedmont, Italy</i>	2020	10.00
Maranges, Domaine Bertrand Bachelet, <i>Burgundy, France</i>	2016	12.00
Mount Horrocks, Shiraz, <i>Clare Valley, South Australia</i>	2016	14.00
Roda Reserva, <i>Rioja, Spain</i>	2015	16.00
Châteauneuf-du-Pape, Domaine Pierre Usseglio, <i>Rhône Valley, France</i>	2016	22.00
Château Belgrave, Seme Grand Cru Classe, Haut-Medoc, <i>Bordeaux, France</i>	2010	26.00

SWEET WINES BY THE GLASS (125ML)

Castelnau de Suduiraut, <i>Sauternes, Bordeaux, France</i>	2010	14.00
Passito di Pantelleria, <i>Solidea, Sicily</i>	2018	19.00
Tokaji Aszú 5 Puttonyos, <i>Disznoko Dorgó Vineyard, Hungary</i>	2012	22.00

SEAFOOD BAR

Seabass ceviche
orange, fennel £20

Scallop tartare
apple, dill, jalapeño £19

Oscietra
30g/50g
£72/£120

CAVIAR
Baeri royal
30g
£88

Beluga
50g
£440

*Served with a choice of nori waffles
or blinis*

Jersey (Jer)
½ dozen £25

Louët-Feisser (Irl)
½ dozen £26

*Served with
shallot vinaigrette, lemon*

Chef's Selection of oysters dressed in jalapeño, cucumber & dill
½ dozen £28

CHILLED DRESSED SHELLFISH PLATTER – FOR 2
Lobster, Crab, Scallop, Mussels, Oysters, Clams £180

STARTERS

Crudités, smoked Cod roe	£7.50
Mushroom velouté, crispy St Ewe egg	£15
Prawn cocktail, smoked avocado, pink grapefruit	£16
Gin-cured Salmon, pickled chilli, yoghurt, soy	£17
Dorset Crab custard, horseradish, pickled apple, chervil	£19

MAINS

The River Restaurant fish burger, kimchi, cheddar cheese, smoked sriracha mayo, brioche bun	£24
Cider-battered Gurnard, peas, warm tartare sauce	£26
Roasted Hake, hazelnuts, purple sprouting broccoli, romesco sauce	£29
Grilled Lemon Sole, pumpkin, sage brown butter	£29
Butter baked Cod Cuttlefish & salami stew	£32

If you have a food allergy, intolerance, or sensitivity,
—please speak to your server about ingredients in our dishes
before you order your meal.

GRILL

Tandoori spiced Monkfish, Pakora, curry sauce	£39
Barnsley chop, clam, mint & anchovy dressing	£29
Sirloin on the bone 350g, confit garlic, pickled shallot, béarnaise sauce	£50
Daily Fish Special	£ MP

SHELLFISH

Scallop baked in the shell, spiced butter, lime	per shell	£18
St Austell bay Mussels, lemongrass, chilli, coconut broth, French baguette		£26

SIDES

Koffmann's fries, bonito salt	£7.50
Roasted winter root vegetables & sage	£7.50
Sprout tops, anchovies & chestnuts	£7.50
Bitter leaf salad, mustard dressing	£7.50

DESSERTS

Quince & ginger beer sorbet, poached quince	£11
Chocolate mousse, orange & hazelnuts	£12
Sticky toffee pudding, vanilla ice cream	£14
Mango & coconut knickerbocker glory	£15
Selection of British cheese, pickled celery, crackers, chutney	£15

A discretionary 15% service charge will be added to your final bill.
—All prices are inclusive of VAT.