

-THE RIVER RESTAURANT-

BY GORDON RAMSAY

SEAFOOD BAR

OYSTERS

Seabass ceviche
orange, fennel £20

Scallop tartare
apple, dill, jalapeño £19

Jersey (Jer)
½ dozen £25

Porlock (Eng)
½ dozen £29

Morecambe Bay (Eng)
½ dozen £26

Louët-Feisser (Irl)
½ dozen £26

Oscietra
30g/50g
£72/£120

CAVIAR
Baeri royal
30g/50g
£88/£145

Beluga
30g/50g
£285/£440

*Served with a choice of nori waffles
or blinis*

*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 £155

STARTERS

GRILL

SIDES

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

Tandoori spiced Monkfish, cauliflower bhaji, curry sauce	£39
Barnsley chop, clam, mint & anchovy dressing	£29
Sirloin on the bone 350g, confit garlic, pickled shallot, béarnaise sauce	£45
Day Boat Special	£ MP

Koffmann's fries, bonito salt	£7.50
Roasted curried cauliflower	£7.50
Sprout tops, anchovies & chestnuts	£7.50
Bitter leaf salad, mustard dressing	£7.50

MAINS

SHELLFISH

DESSERTS

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

Scallop baked in the shell, spiced butter, lime	per shell	£16
Grilled Cornish Lobster, garlic, parsley & lemon butter with bitter leaf salad	(half or whole)	£45/£90
St Austell bay Mussels, lemongrass, chilli, coconut broth, French baguette		£25

Pear & Perry sorbet, vanilla compote	£11
Chocolate mousse, pecans, coffee, lime	£12
Vanilla rice pudding, boozy prunes, clotted cream	£14
Sticky toffee pudding, vanilla ice cream	£14
Mango & coconut knickerbocker glory	£15
Selection of British cheese, pickled celery, crackers, chutney	£15

CHAMPAGNE & SPARKLING WINE (125ML)

WHITE

Devaux, Cuvée 'D', Brut, Aged 7 Years, Champagne, France	NV	15.00
Gusbourne, Blanc de Blancs, Brut, Appledore, Kent, England	2016	19.00
Bollinger, La Grande Année, Champagne, France	2012	49.00

ROSÉ

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

WHITE WINES BY THE GLASS (125ML)

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

ROSÉ WINE BY THE GLASS (125ML)

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

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

SWEET WINES BY THE GLASS (125ML)

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

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

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