

LUNCH MENU

2 courses £29.00 | 3 courses £35.00

Available Monday to Friday until 6:30 pm

- Taramasalata & Bunched Radishes
- Gin-Cured Salmon, Pickled Chilli, Yoghurt & Soy
- Vadouvan Spiced Pumpkin Velouté, Cauliflower Bhaji, Smoked Yoghurt
- ~
- Butter Baked Cod, Mushroom, Bacon & Hazelnuts
- Smoked Salmon Fishcake, Cucumber Salad, Lemon Sauce
- BBQ Soy Glazed Aubergine, Crispy Shallot, Chilli
- Ribeye 300g, Roscoff Onion, Peppercorn Sauce
- (Supplement of £25)
- ~
- Vanilla Crème Brûlée, English Blackberries
- Steamed Sponge, Figs, Rum Custard
- Seasonal Fruit Sorbet

CAVIAR

|                          |                              |                 |
|--------------------------|------------------------------|-----------------|
| Oscietra 30g/50g £65/£95 | Baeri Royal 30g/50g £75/£125 | Beluga 30g £210 |
|--------------------------|------------------------------|-----------------|

Served with  
Blinis & Crème Fraiche

RAW BAR

|  |  |   |
|--|--|---|
| Gin-Cured Salmon, Pickled Chilli, Yoghurt & Soy £18.00                                     | Seabass Ceviche, Orange, Fennel £19.00 | Cured Monkfish, Ginger Dashi, Chilli, Sesame £18.50 |
| Chilled Dressed Shellfish Platter (For 2)<br>Lobster, Crab, Scallop, Mussels, Oysters £160 |  |   |

OYSTERS

|   |                                  |                              |
|---|----------------------------------|------------------------------|
| Lindisfarne (Eng) ½ Dozen £26.00  | Ostra Regal (Irl) ½ Dozen £28.00 | Cumbræ (Scot) ½ Dozen £24.00 |
| Chef’s Selection of Oysters dressed in<br>Jalapeno, Cucumber & Dill<br>½ dozen £28.00 |                                  |                              |

STARTERS

|  |         |
|--|---------|
| Focaccia, Anchovy & Balsamic Dip Seaweed & Lime Butter                         | £5.00   |
| Taramasalata & Bunched Radishes  | £8.00   |
| Vadouvan Spiced Pumpkin Velouté, Smoked Yoghurt, Picked White Crab             | £16.00  |
| Scallop Baked in the Shell, Seaweed & Lime Butter (per shell)                  | £18.50  |
| Shetland Mussels, Gochujang Cream, Sesame, Coriander, Chilli & French Baguette | £12/£24 |

GRILL

|  |     |
|--|-----|
| Ribeye 300g, Roscoff Onion, Peppercorn Sauce             | £52 |
| Baked Half Lobster, Roast Garlic, Parsley & Lemon Butter | £32 |

MAINS

|  |        |
|--|--------|
| The River Restaurant Fish Burger, Red Cabbage & Chilli Slaw, Brioche Bun | £26.00 |
| Butter Baked Cod, Mushrooms, Bacon & Hazelnuts                           | £34.00 |
| Tandoori Spiced Monkfish, Curry Sauce, Cauliflower Bhaji                 | £39.00 |
| Spatchcock Corn-Fed Baby Chicken, Chimichurri & Burnt Lemon              | £36.00 |
| BBQ Soy Glazed Aubergine, Crispy Shallot, Chilli                         | £20.00 |

Day Boat Special

Daily changing specials using the finest  
seafood available at market price

SIDES

|  |       |
|--|-------|
| Koffmann’s Fries, Bonito Salt                      | £7.50 |
| Grilled Purple Sprouting Broccoli, Chilli, Almonds | £7.50 |
| Bitter Leaf Salad, Mustard Dressing                | £7.50 |
| Minted Ratte Potatoes                              | £7.50 |

DESSERTS

|  |        |
|--|--------|
| ‘Cranachan’, Raspberries, Oats & Whisky                        | £14.00 |
| Steamed Sponge, Figs, Rum Custard                              | £14.00 |
| Black Forest Knickerbocker Glory                               | £14.00 |
| Vanilla Crème Brûlée, English Blackberries                     | £14.00 |
| Selection of British Cheese, Pickled Celery, Crackers, Chutney | £16.00 |

CHAMPAGNE & SPARKLING WINE (125ML)

|  |        |
|--|--------|
| Devaux, Cuvée 'D', Brut, Aged 7 Years, Champagne, France, NV | £16.50 |
| Ruinart, Blanc de Blancs, Champagne, France, NV              | £30.00 |
| Dom Perignon, Brut, Champagne, France, 2012                  | £75.00 |

SWEET WINES BY THE GLASS (125ML)

|  |        |
|--|--------|
| Castelnaud de Suduiraut, Sauternes, Bordeaux, 2012 | £14.00 |
| Passito di Pantelleria, Solidea, Sicily, 2018      | £19.00 |



Scan to view  
calorie menu

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.