

- THE RIVER RESTAURANT -

BY GORDON RAMSAY

SEAFOOD BAR

OYSTERS

CHAMPAGNE & SPARKLING WINE (125ML)

WHITE

Devaux, Cuvée 'D', Brut, Aged 7 Years, <i>Champagne, France</i>	NV	16.50
Gusbourne, Blanc de Blancs, Brut, Appledore, <i>Kent, England</i>	2017	19.00

ROSÉ

Gusbourne Rosé, Brut, Appledore, <i>Kent, England</i>	2018	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, <i>Burgundy, France</i>	2020	13.50
Château Rahoul, Graves Blanc <i>Bordeaux, France</i>	2017	15.00
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	9.00
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RED WINES BY THE GLASS (125ML)

Dolcetto d'Alba, G.D. Vajra, <i>Piedmont, Italy</i>	2020	10.50
Maranges, Domaine Bertrand Bachelet, <i>Burgundy, France</i>	2016	12.50
Mount Horrocks, Shiraz, <i>Clare Valley, South Australia</i>	2017	14.00
Roda Reserva, <i>Rioja Spain</i>	2016	16.00
Châteauneuf-du-Pape, Domaine Pierre Usseglio, <i>Rhône Valley, France</i>	2018	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

Cured Monkfish, ginger dashi, chilli, sesame £18.50	Scallop tartare apple, dill, jalapeno £18.50
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Seabass ceviche orange, fennel £19

Cumbrae(Scot) ½ dozen £24

Lindisfarne (Eng) ½ dozen £26

Ostra Regal (Irl) ½ dozen £29

CAVIAR served with blinis

Oscietra 30g/50g £75/£125

Baeri Royal 30g/50g £88/£145

Beluga 30g £265

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

CHILLED DRESSED SHELLFISH PLATTER – FOR 2

Lobster, Crab, Scallop, Mussels, Oysters, Cockles £180

STARTERS

Crudités, smoked Cod roe	£10
Cucumber gazpacho, pickled vegetables, soused Mackerel	£16
Prawn cocktail, avocado, pink grapefruit	£18
Gin-cured Salmon, pickled chilli, yoghurt, soy	£18
Dorset Crab salad, asparagus mousse	£21

GRILL

Tandoori spiced Monkfish, onion bhaji, curry sauce	£40
BBQ Gurnard, crispy courgette, olive, lime & rocket pesto	£34
Sirloin on the bone 350g, confit garlic, pickled shallot, green sauce & peppercorn dressing	£52
Day Boat Special	£MP

SIDES

Koffmann's fries, bonito salt	£7.50
Marinated Heirloom tomatoes	£7.50
Bitter leaf salad, mustard dressing	£7.50
Buttered Jersey Royal potatoes	£8

MAINS

The River Restaurant fish burger, jalapeno mayonnaise, fennel, red cabbage & chilli slaw, cheddar cheese, brioche bun	£26
Cider-battered Rock, peas, warm tartare sauce	£28
Butter baked Cod, asparagus, brown butter hollandaise	£34
Roasted Hake, leeks, wild garlic sauce	£34
Braised Lamb neck, oyster & cucumber chutney	£32

SHELLFISH

Scallop baked in the shell, spiced butter, lime	(per shell)	£18.50
Shetland Mussels, lemongrass, chilli, coconut broth, French baguette		£26
Baked Lobster, garlic, parsley & lemon butter with bitter leaf salad	(half or whole)	£42/£84

DESSERTS

Orange sorbet, BBQ pineapple & passion fruit	£12
Hazelnut choux with chocolate ice cream	£16
Sticky toffee pudding, boozy prunes, vanilla ice cream	£15
Mango & coconut knickerbocker glory	£16
Selection of British cheese, pickled celery, crackers, chutney	£16

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.