RIVERVIEW

Set Dining Menu

38.00 for two courses 45.00 for three courses

STARTERS

Ham hock terrine, gribiche sauce, apple and fennel salad GF, DF Devonshire crab cake, rose harissa aioli, charred baby gem DFA Squash salad, bulgur wheat, pomegranate, toasted almonds and VE onion

MAINS

Pan roasted chicken breast, pearl barley risotto, Pak choi DFA, GFA Whole grilled plaice, café de Paris butter, sauteed new potatoes, green beans Crispy tofu, carrot quinoa, lemon, artichokes, grilled gem VE

PUDDINGS

Baked coconut rice pudding, mango compote VE Glazed lemon tart, pistachio, raspberry sorbet Dark chocolate mousse, salted caramel, popping candy CF

GF gluten free \cdot GFA gluten free adaptable \cdot DF dairy free \cdot DFA dairy free adaptable \cdot V vegetarian \cdot VE vegan \cdot VEA vegan adaptable If you have an allergy please talk to a member of staff. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.