

RIVERVIEW

SNACKS

Squash arancini, shaved Old Winchester cheese	V	7
Crispy cod cheeks, seaweed tartare		7
White and malted sourdough, focaccia, Netherend butter	VEA	6
Crispy ham hock, piccalilli		9

STARTERS

River Test cured trout, cucumber, yuzu	GF, DF	<i>(Sauvignon Blanc, New Zealand)</i>	13
Ox cheek ravioli, tomato ragu, chimichurri	DF	<i>(Montepuciano d'Abruzzo, Italy)</i>	14
Scallop, roasted cauliflower, maitake	GF	<i>(Mâcon-Villages, France)</i>	16
Smoked Creedy Carver duck breast, blood orange, chicory, shallot		<i>(Primitivo Rose, Italy)</i>	13
New Forest asparagus, boccini, crispy chilli onions	V GF	<i>(Pinot Noir, Australia)</i>	11

MAINS

Lamb rump, wild garlic, new forest asparagus, potato rosti		<i>(Rioja, Spain)</i>	34
Leek risotto, baby leeks,	VEA, DFA, GF	<i>(Gruner, Austria)</i>	20
Plaice, meunière sauce	GF, DFA	<i>(Sauvignon Blanc, New Zealand)</i>	25
Halibut, dill beurre blanc, caviar, sea vegetables		<i>(Sauvignon Blanc, New Zealand)</i>	34
Beaulieu venison, brown butter pomme purée, girolle mushrooms	GF	<i>(Malbec, Argentina)</i>	32

SIDES

Chilli tender stem broccoli	GF, DFA	8
Herb-roasted new potatoes	V, GF, DFA	6
House salad	V, GF, DFA	6
Creamed cavolo nero	V, GF	7

GF gluten free · GFA gluten free adaptable · DF dairy free · DFA dairy free adaptable · V vegetarian · VE vegan · 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.

A discretionary 12.5% service charge is added to all bills of £10 and over, 100% of which goes to the team.



RIVERVIEW

DESSERTS

Chocolate and Noble Bee honey mousse, vanilla ice cream	GF	(Sauternes, France)	12
Apple tarte tatin, Chantilly cream		(Black Muscat, USA)	10.5
Lemon verbena panna cotta, forced rhubarb, toasted sweet seeds		(Sauternes, France)	10.5
Plum and almond tart, rosemary anglaise		(Black Muscat, USA)	10
New Forest ice creams and sorbet	GF, DFA, VE		3 scoops 7

CHEESE

Choice of 3 14
or 5 17

Black Cow Cheddar V

An award-winning cheddar made from the milk of cows that graze the fields surrounding the distillery in West Dorset. Aged for a minimum of 12 months in thick black wax, the cheese has an incredibly intense and rich flavour, not to mention a satisfyingly crumbly texture.

Cow's milk, pasteurised

Bath Soft Cheese V

Soft and yielding with the flavour of mushroom and hint of lemons. This cheese dates back to the time of Admiral Lord Nelson who, in 1801, was sent some by his father as a gift. It was recorded that Nelson's sweet heart was 'gratified' by the flavour of this cheese

Cow's milk, pasteurised

Book & Bucket Wordsworth Smoked Gouda V

A wonderful, traditional Dorset oak-smoked gouda. The smoking brings out the deep richness and nutty notes, whilst providing a visually stunning contrast to the deep yellow paste.

Cow's milk, pasteurised

Wookey Hole Cave-Aged Goat's Cheese V

A deliciously mild, savoury, firm cheese which is similar to a traditional cheddar in texture but with a distinctive yet subtle 'goat' flavour. The cave environment bestows the cheese with the added benefit of rich, earthy and nutty flavours with caramel top notes.

Goat's milk, pasteurised

Isle of Wight Blue

A rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.

Cow's milk, pasteurised

DESSERT WINE & POST DINNER SIPS

	75ml	Bottle
Black Muscat, Elysium, Quady 37.5cl	8	37
Sauternes, Chateau Suduirant 37.5cl	10	46
Old Fashioned Adnams Single malt whisky, Angostura bitters		12.5
Espresso Martini Sapling vodka, FAIR'S Café Liqueur		12.5
Negroni Tanqueray gin, Campari, Martini Rosso		12.5

TEA & COFFEE

Select coffee - Americano, Double espresso, Flat white, Cappuccino, Latte, Poldermill hot chocolate, Mocha, Macchiato

Birchall teas - Great Rift Breakfast Blend, Great Rift Decaf, Virunga Earl Grey, Mao Feng Green Tea, Peppermint, Chamomile, Lemongrass & Ginger, Red Berry & Flower

GF gluten free · GFA gluten free adaptable · DF dairy free · DFA dairy free adaptable · V vegetarian · VE vegan · VEA vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes. A discretionary 12.5% service charge is added to all bills of £10 and over, 100% of which goes to the team.