

RIVERVIEW

SNACKS

Squash arancini, shaved Old Winchester cheese	<i>v</i>	8
Crispy cod cheeks, seaweed tartare		8
White and malted sourdough, focaccia, Netherend butter	<i>vea</i>	6
Crispy ham hock, piccalilli		9

STARTERS

River Test cured trout, cucumber, Yuzu	<i>gf, df (Gruner Veltiner, Austria)</i>	13
Ox cheek ravioli, tomato ragu, chimichurri	<i>df (Montepuciano d'Abruzzo, Italy)</i>	14
Scallops, roasted cauliflower, maitake	<i>gf (Macon- 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	<i>v, gf (Pinot Noir, Australia)</i>	12

MAINS

Leek risotto, baby leeks	<i>vea, dfa, gf (Gruner, Austria)</i>	20
Plaice meuniere sauce	<i>gf, dfa (Sauvingon Blanc, New Zealand)</i>	25
Halibut, dill beurre blanc, caviar, sea vegetables	<i>(Macon-Villages, France)</i>	34
Beaulieu venison, brown butter pomme purée, girolle mushrooms	<i>gf (Shiraz, Australia)</i>	32

ROASTS

60-day dry aged forerib		26
New Forest porchetta		24
Free-range roasted chicken breast		22
Nut roast		18

all served with roast potatoes, maple roasted carrots, seasonal greens, cauliflower cheese, Yorkshire pudding and gravy

SIDES

Chilli tenderstem broccoli	<i>gf, dfa</i>	8
Herb roasted new potatoes	<i>v, gf, dfa</i>	6
House salad	<i>v, gf, dfa</i>	5
Creamed cavolo nero	<i>v, gf</i>	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	<i>gf</i> (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
Pistachio and raspberry tart, pistachio ice cream	(Black Muscat, USA)	10.5
New Forest ice creams and sorbet	<i>gf, dfa, ve</i> 3 scoops	7

CHEESE

Black Cow cheddar	<i>v</i>	Choice of 3	14
		or 5	18

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 and 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

The Stamford Coffee Company 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.