

THE RIVER
RESTAURANT

STARTERS

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| SELECTION OF WARM ARTISAN BAKED BREADS soft Neverend Farm butter, olive tapenade | 3.95 | OCTOPUS SALAD apple, potato, fennel, nasturtium | 8.95 |
| FRESHLY MADE SOUP OF THE DAY | 6.95 | ROSEMARY & PARMESAN GNOCCHI red pepper, balsamic pearls, salsa vierge (v) | 8.50 |
| BAKED GOATS CHEESE FILO PARCEL beetroot, fig (v) | 8.95 | HONEY GLAZED SMOKED DUCK BREAST confit plums, wasabi | 12.50 |
| HOME GIN CURED SALMON dill, cucumber, rye bread | 9.50 | WILD MUSHROOM RISOTTO Parmesan, truffle foam, cep (v) | 8.95 |
| PAN SEARED SCALLOPS Mettrick's black pudding, cauliflower | 13.95 | | |

MAIN COURSES

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| SLOW COOKED FILLET OF CHESHIRE BEEF celeriac puree, ceps, marrow bon bons, thyme jus | 26.95 | <div>JOSPER GRILL</div> <p><i>The Josper Grill was created in 1970 by Josep Armangue & Pere Juli, it's a premium natural Charcoal lit grill, reaching temperatures of over 400°C. It gives a unique smoky flavour whilst maintaining moisture in all meats cooked on it.</i></p> | |
| GOLCAR CHICKEN BREAST tarragon, potatoes, broad beans, leek velouté | 18.00 | | |
| HIGH PEAK RACK OF LAMB 'hotpot', carrots, rosemary jus | 23.95 | | |
| CONFIT SCOTTISH SALMON SUPREME puy lentil, caramelised baby fennel, red pepper relish | 18.95 | | |
| WILD MORECAMBE BAY SEA BASS clam ragout, potato, spinach | 19.95 | 10 oz CHESHIRE SIRLOIN STEAK | 26.00 |
| VANILLA ROASTED SOUTH COAST JOHN DORY Menai mussels, celeriac, apples, chives | 23.95 | 10 oz CHESHIRE RIBEYE STEAK | 26.00 |
| ROASTED SADDLE OF RABBIT truffle potato, carrots, peas, game jus | 18.95 | 10 oz STAFFORDSHIRE FREE RANGE PORK CHOP | 22.00 |
| BEETROOT & SANDHAMS GOATS CHEESE TART vegetable crisps, balsamic (v) | 16.00 | 750/375g LOBSTER | Half 20.00 Whole 39.00 |
| ZUCCHINI & RICOTTA CANNELLONI mint, lemon (v) | 16.00 | <p><i>All grilled dishes are served with roasted portobello mushroom, baby watercress & a complimentary sauce.</i></p> <p><i>Red wine, pepper, béarnaise, Café de Paris</i></p> | |

SIDES

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| HOME TRIPLE COOKED CHIPS | 3.95 | SUGAR SNAP PEAS crisp prosciutto | 3.95 |
| TRUFFLE CREAMED MASH POTATO | 3.95 | SEASONAL STEAMED GREEN VEGETABLES | 3.95 |
| HEIRLOOM TOMATO SALAD shallots | 3.95 | ROCKET & PARMESAN SALAD | 3.95 |

We are proud to source all our meat from Mettrick's of Glossop, the multi award winning butcher highlights some of the fantastic produce available to the region of the North West and the Peak District.

DESSERTS & CHEESES

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| PEANUT BUTTER MOUSSE cocoa meringue, chocolate pudding, tonka bean ice cream | 6.50 | WHITE PEACH PARFAIT poached peach, honeycomb, lemon thyme ice cream | 6.50 | ARTISTS PALETTE OF HOMEMADE ICE CREAMS & SORBETS | 8.50 |
| CHOCOLATE HAZELNUT PRALINE FINANCIER | 6.50 | CARAMEL APPLE TARTE TATIN milk ice cream | 6.50 | REGIONAL CHEESE SELECTION homemade crackers, fruit compote | 12.50 |
| PIÑA COLADA ARCTIC ROLL coconut, lime & vanilla tapioca, kaffir lime panacotta | 6.50 | | | | |

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.
An optional 10% service charge will be applied to your bill.