

DRINKS

by the river

DRAUGHT BEERS AND CIDER

	ABV	HALF	PINT
Asahi	5.0%	3.35	6.70
Modelo	4.4%	2.95	5.90
Peroni	5.1%	3.30	6.60
Stella Artois	5.2%	2.80	5.60
Level Head IPA	4.0%	3.00	6.00
Guest Craft Beer (<i>please ask server</i>)		3.00	6.00
Orchard Pig Reveller Cider	4.5%	2.80	5.60
Guest Ales (<i>please ask server</i>)			

BOTTLED BEERS AND CIDER

	ABV	HALF
Birra Moretti	4.6%	4.65
Budweiser	5.0%	4.70
Crabbies	4.0%	5.75
Kopparberg (<i>please ask server</i>)	4.0%	6.20
San Miguel 0%	0.0%	4.50
Guinness 0%	0.0%	5.30

FEVER TREE TONICS

All bottles 3.00

Elderflower / Ginger ale / Ginger beer / Indian /
Mediterranean / Slimline

BOTTLED SOFT DRINKS

Coke Zero	3.70
Diet Coke	3.70
Coca Cola	3.85
Fanta Orange	3.85
J2O (<i>Apple & Raspberry, Orange & Passionfruit, Apple & Mango</i>)	4.00
Appletiser	4.00
Bottlegreen Elderflower Presse	4.00

DRAUGHT SOFT DRINKS

	HALF	16OZ	PINT
Coca Cola		4.00	4.35
Diet Coke	3.10	4.00	4.35
Lemonade	3.10	4.00	4.35
Soda and Cordial		2.30	
Juice and Lemonade			4.80
	330ml	1ltr	
Bottled Water	2.70	4.85	
Bottled Sparkling	2.70	4.85	

WHITE

Trebbiano Pinot Bianco, Rubicone Il Sacrato

Emilia Romagna, Italy

A fresh modern blend of Trebbiano and Pinot Bianco

Pinot Grigio, Rubicone Novita

Veneta, Italy

Aromas of pear, grapefruit zest, and a hint of spice

Sauvignon Blanc, Vellas

Valle Central, Chile

Green apple, pear, and touch of gooseberry

Viognier, Vina Edmara

Valle Central, Chile

Apricots, pineapple, peaches, apples and white pepper

Rioja Blanco, Valdebaron Bodegas Ondarre

Rioja, Spain

White flowers, ripe melon, laced with ginger

Sauvignon Blanc, The Falcon, Lake Chalice

Marlborough, New Zealand

Flinty aromas, passionfruit, asparagus and grapefruit

ROSE

Castelao Rose, Cintila

Peninsula de Setubal, Portugal

Light and fruity, fresh strawberry aroma

Zinfandel Blush, Misty Peak

California, USA

Watermelon, strawberry and white nectarine. A summer classic.

Pinot Grigio Blush, Novita

Veneto, Italy

An Italian classic with hints of soft red fruits

RED

Sangiovese, Rubicone, Novita

Emilia Romagna, Italy

Light bodied with redcurrant and cherry fruit

Shiraz Cabernet, Saddle Creek

southern Australia

Spiced blackcurrant and a hint of oak

Malbec, El Camino

Mendoza, Argentina

A mix of dark bramble fruits for a velvet finish

Merlot, Foundstone Berton Vineyard

New South Wales, Australia

Easy drinking wine with plums, chocolate and vanilla notes

Rioja Crianza, Rivallana Bodegas Ondarre

Rioja, Spain

Mellow and savoury, vanilla and chocolate, aged with oak

Chianti Reserva

Tuscany, Italy

Traditionally dry with cherry fruits with game and leather notes

SPARKLING

Prosecco Extra Dry, Canal Grando

veneto, Italy

Gentle mousse accompanied by aromatic citrus fruits

Prosecco, Collezione 96 Rose Masottina

Veneto, Italy

Pink prosecco with strawberry and stone fruits

WINE LIST

175ml 250ml Bottle

£6.30 £8.60 £23.95

£6.50 £8.90 £24.95

£7.00 £9.60 £26.95

£7.30 £10.00 £27.95

£8.00 £11.00 £30.95

£8.60 £11.90 £34.50

175ml 250ml Bottle

£6.30 £8.60 £23.95

£6.50 £8.90 £24.95

£7.00 £9.60 £26.95

175ml 250ml Bottle

£6.30 £8.60 £23.95

£6.70 £9.30 £25.95

£7.30 £10.00 £27.95

£7.50 £10.30 £28.95

£8.00 £11.00 £30.95

£33.95

125ml Bottle

£6.60 £32.95

£34.95

SUMMER *Cocktails*

CLASSICS £10.00

MARGARITA

Tequila, triple sec, lime juice, syrup

PIÑA COLADA

Rum, coconut cream, pineapple juice

STRAWBERRY DAQUIRI

White rum, lime juice, strawberries

PASSIONFRUIT MARTINI

Vanilla vodka, prosecco, passionfruit, lime

ESPRESSO MARTINI

Vodka, Tia Maria, espresso, caramel

SPRITZ £9.50

APEROL SPRITZ

Aperol, prosecco, soda

HUGO SPRITZ

St Germaine, prosecco, soda

PINK HUGO SPRITZ

St Germaine, rose prosecco, soda

PEACH SPRITZ

Archers, prosecco, peach syrup, soda

LIMONCELLO SPRITZ

Limoncello, prosecco, soda

SARTI SPRITZ

Sarti, prosecco, soda

SUMMER main menu

LUNCH 11:30 - 3:00

DINNER 5:30 - 8:00

NIBBLES

RM Hummus, Grilled sourdough flatbread (VG/GFOpt)	6
Rosemary Focacini, aged balsamic & oil (VG/GFOpt)	5
Whipped Feta, nduja honey, pine nuts, flatbread (GFOpt)	8
Marinated Greek Olives (VG/GF)	6
Heirloom Tomato Bruschetta (VG)	8

6 Grilled Watermelon, feta, cucumber & pickled shallot (V/GF/VGOpt)	10
Tandoori Chicken Skewer, raita, mango & poppadom	12
Buffalo Cauliflower, herb ranch, celery salad (VG)	10
Pan Fried King Prawns, chorizo, tomato, dipping bread (GFOpt)	12
Fried Calamari, confit garlic & lemon mayonnaise	10

SMALL PLATES

SEAFOOD

Beer Battered Hake, triple cooked chips, pea puree, tartare sauce and grilled lemon	18
Lemon Sole, mussel & white wine butter sauce, new potatoes, capers and asparagus (GF)	24
Steamed Mussels, saffron, tomato and garlic broth, served with fries and dipping bread (GFOpt)	19
Lobster & RM Ricotta Agnolotti, lobster cream, confit tomato and samphire	22
Fish Finger Bun, battered cod goujons, baby gem lettuce, pickled cucumber and tartare sauce, brioche bun and fries	16

SML	LRG
9	16
8	15
9	16
8	15

RM Caesar Salad, roast chicken, bacon, baby gem, parmesan cheese, and croutons (Vopt)	
Greek Salad, seasoned cucumber, tomato, red onions, feta and olives (VGopt)	
Smoked Salmon Nicoise, mixed leaves, soft boiled egg, green beans, tomato, and olives	
Heirloom Tomato Salad, fresh mozzarella, basil, aged balsamic, extra virgin olive oil (VGOpt)	

SALADS

BURGERS

ALL BURGERS SERVED WITH ROSEMARY FRIES AND COLESLAW

RM Burger, 7oz steak burger, RM burger sauce, tomato, pickles, baby gem, brioche bun (VGOpt)	16
add cheese £1.00 / add bacon £2.50	
French Dip, 7oz steak burger, emmental cheese, bourbon onion chutney, horseradish mayo, crispy onions, rocket, brioche bun and dipping gravy	18
Greek Lamb Burger, 7oz lamb burger, tzatziki, grilled goats cheese, pickled red cabbage, rocket, brioche style bun	16
Mexican Chicken Burger, guacamole, tomato salsa, spiced nacho cheese, baby gem, jalapenos, brioche bun (VGOpt)	15

GRILL

30	8oz Rib Eye Steak, Roast Plum Tomato, Flat Mushroom, Battered Onions, Triple Cooked Chips & Watercress, Bearnaise or Peppercorn Sauce (GFOpt)
22	Peri Peri Chicken Breast, Peri Salted Fries, RM Slaw, Fried Corn Ribs, Gem Wedge, Pickled Cucumber, Herb Ranch (GF)
18	Grilled Cauliflower Steak, Cauliflower 'Ajo Blanco', Chestnut Mushrooms, Spinach & Spiced Roasted Chickpeas, Almonds & Chermoula (VG/GF)

SIDES

Rosemary Salted Fries (GF/VG)	5
Triple Cooked Chips (GF/VG)	5
RM House Salad, RM mustard dressing (VG/GF)	6
Fried Corn Ribs, spiced BBQ butter (VG/GF)	8
Spiced Nacho Mac 'N' Cheese, jalapenos, crispy herb and onion crumb	9



SUMMER SHACK

Woodfired Sourdough Pizza

FRIDAYS 17:00-20:00, SATURDAYS 12:00-20:00, SUNDAYS 12:00-15:00

All pizzas are served with a seasoned tomato base and Fiore di Latte Mozzarella.

Gluten free not available with any pizzas.

MARGARITA

Oregano, parmesan, basil (V/VGopt)

13

ITALIAN PEPPERONI

Nduja hot honey, red onions, jalapenos

16

SERRANO HAM

Wood roasted field mushrooms, aged balsamic glaze, parmesan, rocket (VGopt)

17

GOATS CHEESE

Roasted red pepper, spinach, roasted red onions, honey, walnuts (V/VGopt)

15

BBQ PULLED PORK

Pulled pork cooked on the embers, spring onions, sweetcorn, RM BBQ sauce

16

WOOD ROASTED VEGETABLES

Courgettes, red peppers, red onions, field mushrooms, spinach (V/VGopt)

15

CONFIT GARLIC PIZZA BREAD

(VG) add mozzarella (V) for £2.00

10

additional meat topping 2.50

additional vegetable topping 1.50