

Sample Menu Highlighted Changes weekly



Dinner Menu

Marinated Olives (GF/VG)
£5

RM Hummus & Toasted flatbreads (GF opt/VG)
£6

Warm Rosemary Focaccia, Aged Balsamic & Olive Oil (VG)
£5

Smoked Almonds (GF/VG)
£4

To Start

Braised Beef Shin & Venison Croquettes (GF)	£10	Kiln Roasted Salmon Fishcake (GF)	£10
Roasted Celeriac Puree, Pickled Enoki Mushroom, Kale Crisps & Herb oil		Hot Smoked Salmon, Confit Fennel & Soft Herb Fishcake, Dressed Leaf Salad, Poached Egg, Hollandaise Sauce & Chives	
Pork Belly Chicharonnes (GF)	£10	Grilled 'Kofte' Kebab (VG)	£10
Crispy Fried Slow Cooked Pork Belly, Smashed Spiced Avocado, Sriracha, Lime & Coriander		Plant based Kofte Kebab, Hummus, Roasted Red Peppers, Grilled Lebanese Flatbread	
RM Caesar Salad	£9	Panko Crumbed Calamari	£10
Baby Gem Lettuce, Italian Hard Cheese, RM Caesar Dressing & Sour Dough Croutons		Garlic Aioli & Grilled Lemon	

To Follow

14 Hour Braised Leg Of Lamb (GF)	£24	Pan Roasted Chicken Supreme	£20
'Navarin', Rich Red Wine Stew With Carrots, Turnip & Swede, Creamed Mashed Potato & Braised Red Cabbage		Creamed Pearl Barley, Wild Mushrooms, Celeriac & Kale, Charred & Crispy Shallots, Roast Chicken jus	
Grilled Fillet Of Sea Bream (GF)	£20	Wild Mushroom Risotto (VG) (GF)	£16
Citrus Harissa, Grilled Courgettes, Slow Roasted Plum Tomatoes, Saffron Poached Potatoes & Herb oil		Roasted Seasonal Mixed Wild Mushrooms, Braised Leeks & Spinach, Crispy Leeks, Chives & Italian Hard Cheese	
Beer Battered Hake	£17	Pie Of The Week (VG opt)	£18
Freshly Battered Skinless Hake Fillet, Triple Cooked Chips, Pea Puree, RM Chunky Tartare Sauce & Grilled Lemon		Puff Pastry Pie, Creamed Mashed Potatoes, Seasonal Vegetables & Pie Gravy	
RiverMill Burger (VG opt) (GF opt/DF)	£16	Hunters Chicken Burger (VG opt)	£16
7oz steak burger, River Mill Burger Sauce, Beef Tomato, Baby Gem Lettuce, Pickle & Red Onion, Brioche Bun, RM Slaw & Rosemary Salted Fries (add Mature Cheddar £1 / Smoked Bacon £2)		Buttermilk Fried Chicken Breast, RM BBQ Sauce, Crispy Smoked Bacon, Mature Cheddar Cheese, Baby Gem Lettuce, Brioche Bun, RM Slaw & Rosemary Salted Fries	

Sides

Triple Cooked Chips or Fries (VG) (GF)	£5	House Salad (VG) (GF)	£6
Rosemary Salted		RM Honey & Mustard Vinaigrette	
Fried Potato Rosti's (VG) (GF)	£5	Seasonal Vegetables (VG) (GF)	£5
Sriracha Ketchup		Roasted Carrots, Parsnips, Leeks & Tenderstem Broccoli	

To Finish

Raspberry & White Chocolate Cheesecake (V)	£8	Sticky Toffee Pudding (V)	£8
Raspberry Puree, Vanilla Ice Cream & Roasted White Chocolate		Salted Caramel Sauce & Vanilla Ice Cream	
Dark Chocolate Mirror Torte (VG/GF)	£8	Fried Churros (V)	£8
Kirsch Soaked Cherries, Black Cherry Puree, Pistachio & Vanilla Ice Cream		Cinnamon Sugar Dusted, Dark Chocolate Sauce	
Selection of Ice Creams & Sorbet, 3 Scoops (VG/GF)	£8	English Cheeseboard	£10
Vanilla, Chocolate, Strawberry - Raspberry, Mango, Blood Orange		Extra Mature Cheddar, English Brie & Stilton, Grapes, Chutney & Crackers	

A discretionary service charge will be added to your bill for tables of 6 people or more, please ask a member of staff if you wish this to be removed. Please be aware that all our food is prepared fresh in a kitchen where nuts, cereal containing gluten and other allergens are present. If you have any food allergens or intolerance queries, please speak to a member of the team who will be happy to help. Please note fish may contain bones

Allergens key: (VG) – Vegan, (V) – Vegetarian, (Opt) -Can change ingredients to suit requirements but please make server aware



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DRINKS



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