

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

To Follow

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

Sides

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

To Finish

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

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

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



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DRINKS



SCAN ME

