



NO MEAT MENU

**Garlic, Chilli & Mozzarella
Flatbread (V)**
£5

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

**Warm Tomato & Basil focaccia,
Aged Balsamic & Olive Oil (VG)**
£5

Marinated Greek Olives (VG) £6

Small Plates

Moroccan Style Falafel (VG)

Lemon & Tahini Dressing, Grilled Courgettes, Rocket & Confit Tomatoes

£9

Spiced Sweetcorn Fritters (VG/GF)

Chargrilled Tomato Chutney & Rocket

£9

Lightly Curried Carrot & Pumpkin Soup (VG/GF opt)

Croutons & Herb oil

£8

Fried Plant Based 'Wings' (VG)

Maple Bourbon BBQ Glaze, Ume Sesame Seeds & Spring Onion

£10

Roasted Tenderstem Broccoli (V)

Garlic & Chilli, Crumbled Goats Cheese & Hazelnuts

£9

Roasted Cauliflower Mac & Cheese (V)

Macaroni Pasta & Roasted Cauliflower, Rich Cheddar, Mozzarella & Italian Hard Style Cheese Sauce

£10

Large Plates & Grill

Butternut Squash Risotto (VG)

Roasted Squash, Kale, Slow Roasted Red Onions, Crispy Sage & Toasted Pumpkin Seeds (Italian Hard Cheese Optional)

£18

Vegan Meatball Marinara (VG)

Fusiloni Pasta, Confit Cherry Tomatoes, Grilled Courgettes & Spinach (Italian Hard Cheese Optional)

£18

RiverMill Plant Burger (GF opt/VG)

7oz Plant Based Burger, River Mill Burger Sauce, Beef Tomato, Baby Gem Lettuce, Pickle & Red Onion, Brioche Bun, RM Slaw & Rosemary Salted Fries (add VG Applewood Cheddar £2)

£16

Aubergine Parmagiana Burger (VG opt)

Crispy Fried Aubergine, Sun Blushed tomatoes, Marinara sauce & Fresh Mozzarella, Basil Mayonnaise & Rocket, Sun Blushed Tomato & Basil Focaccia Bun, Roasemary Salted Fries

£16

The 'Sausage Man' VG Bratwurst (VG)

Glazed American Sub Roll, Citrus White Cabbage Slaw, Currywurst Ketchup, Mustard & Rosemary Salted Fries

£16

Plant Based Chicken Burger (VG)

Buttermilk Fried Plant Based Chicken, Baby Gem Lettuce, Pickles, Buffalo Sauce, Vegan Garlic Mayonnaise, Brioche Style Bun, RM Slaw & Rosemary Fries

£17

Salads & Spuds

Caesar Salad (V)

Baby Gem Lettuce, Croutons, Parmesan Style Cheese & RiverMill Caesar Dressing

£7

£14

Triple Cooked Chips (VG/GF)

Rosemary Salted

£5

Goats Cheese Salad (V)

Lambs leaf, Beetroot, Roasted Red Peppers, Sticky Walnuts & Balsamic Glaze

£8

£15

Rosemary Salted Fries (VG/GF)

£5

House Salad (VG/GF opt)

Mixed Leaves, Cucumber, Tomato, Red Onion, Spring Onion & Croutons, Mustard Dressing

£5

£9

Loaded Tater Tots

Plain Tater Tots (DF/GF)

£5

Plant Chicken 'Kiev' Tots

Crispy Plant Chicken Tenders, Garlic Butter & Parsley

£7

RM Poutine (V/GF)

Vegan Gravy, Mozzarella Curds & Parsley

£8

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

esent. 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

All events are listed on our website and social media



www.therivermillpub.co.uk / www.facebook.com/therivermillpub



SCAN ME