



River Mill

Dinner Menu

Marinated Olives (GF/VG)
£5

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

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

Breaded Whitebait, Confit Garlic & Lemon Mayonnaise
£8

To Start

Scottish Smoked Salmon (GF opt)

Watercress, Charred Lemon, Pickled Cucumber, Crispy Capers, Citrus Mayonnaise, Multiseed Tin Loaf & Netherend Farm Butter

£12

Buffalo Fried Cauliflower (VG)

Fried Cauliflower Steak, Buffalo Glaze, Herb Ranch Dressing, Cucumber & Celery Salad

£10

Grilled New Season English Asparagus (V opt) (GF)

Poached Egg, Rocket, Confit Cherry Tomato & Chorizo Dressing & Parmesan Crisp

£10

Sticky Vietnamese Pork Belly (GF)

Crisp Gem Lettuce, Asian Pickled Vegetables, Sesame Seeds & Vietnamese Dressing

£10

RM Caesar Salad (V) (GF opt)

Baby Gem Lettuce, Italian Hard Cheese, RM Caesar Dressing & Sour Dough Croutons

£9

Panko Crumbed Calamari

Garlic Aioli & Grilled Lemon

£10

To Follow

28 Day Dry Aged 8oz Rib Eye Steak (GF opt)

Slow Roasted Plum Tomato, Garlic Butter Flat Mushrooms, Beer Battered Onion Ring, Triple Cooked Chips & Watercress, Bearnaise or Peppercorn Sauce

£28

Pan Roasted Chicken Supreme (GF Opt)

Garlic Butter Thigh Croquette, Champ Mashed Potato, Charred New Season Greens & Wild Garlic Veloute

£20

St. Austell Bay Mussels (GF opt)

Steamed Mussels in Aspull Cider, Smoked Pancetta, Shallots, Wild Garlic & Cream, Multiseed Tin Loaf & Fries (Large only)

£9

Beer Battered Hake

Freshly Battered Skinless Hake Fillet, Triple Cooked Chips, Pea Puree, RM Chunky Tartare Sauce & Grilled Lemon

£18

"French Dip" Burger (GF opt)

7oz Steak Burger, Swiss Cheese, Bourbon Caramelised Onions, Crispy Onions, Horseradish Mayonnaise, Rocket & Toasted Brioche Bun, Rich Dipping Gravy & Rosemary Salted Fries

£18

Pie Of The Day (VG opt)

Puff Pastry Pie, Creamed Mashed Potatoes, Seasonal Vegetables & Pie Gravy

£20

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

Spring Vegetable Risotto (VG opt) (GF)

Roasted Courgettes, Local Asparagus, Leeks, Spinach & Peas Crispy Leeks & Italian Hard Cheese

£9

£18

Sides

Triple Cooked Chips or Fries (VG) (GF)

Rosemary Salted

£5

House Salad (VG) (GF)

RM Honey & Mustard Vinaigrette

£6

Greek Salad (V)

Gem Lettuce, Cucumber, Tomato, Olives & Red Onions

£7

Seasonal Vegetables (VG) (GF)

Roasted Carrots, Parsnips, Leeks & Greens

£5

To Finish

Tarte Au Citron (V)

Tangy Lemon Tart, Spiced Berry Compote & Chantilly Cream

£8

Sticky Toffee Pudding (V)

Caramel Sauce & Vanilla Custard

£8

Dark Chocolate Mirror Torte (VG/GF)

Kirsch Soaked Cherries, Pistachio, Black Cherry Puree & Vanilla Ice Cream

£8

Banoffee Cream Pie (V)

Caramelised Banana, Salted Caramel Sauce & Roasted Banana Ice Cream

£8

Selection of Ice Creams & Sorbet, 3 Scoops (VG/GF)

Vanilla, Chocolate, Strawberry - Raspberry, Mango, Blood Orange

£8

Strawberries & Cream Cheesecake (V)

Shaved White Chocolate, Macerated Strawberries & Chantilly Cream

£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 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



All events are listed on our website and social media
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