



## SUNDAY LUNCH

**Marinated Olives (GF/VG)**

£5

**RM Hummus & Toasted flatbreads (GF opt/VG)**

£6

**Warm Tomato & Basil focaccia, aged Balsamic & Olive Oil (VG)**

£5

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

£6

### To Start

**Kiln Roasted Salmon Nicoise**

Hot Smoked Salmon, Nicoise Salad, House Dressing, Soft Boiled Egg

£10

**Lightly Curried Root Vegetable Soup (VG)**

Sour Dough Croutons & Herb Oil

£8

**Goats Cheese Salad (V)**

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

£8

**Cod & Chorizo Croquettes**

Chargrilled Tomato Salsa, Samphire & Sorrel

£10

**Grilled Tandoori Chicken Skewer (GF)**

Shredded Lettuce, Cucumber & Chilli, Raita & Mango Glaze & Poppodom Cumb

£10

**Panko Crumbed Calamari (VG opt)**

Creole Mayonnaise & Burnt Lemon

£9

### To Follow

**Roast Sirloin of Dry Aged Beef (GF Opt/Df Opt)**

Yorkshire Pudding, Duck Fat Roast Potatoes, Roasted Roots, Braised Red Cabbage, Broccoli & Red Wine & Port Gravy

£24

**Vegan Nut Loaf Wellington (VG)**

Roast Potatoes, Roasted Roots, Braised Red Cabbage, Broccoli & Vegan Red Wine Gravy

£18

**Roast Lemon & Thyme Chicken Supreme (GF Opt/Df Opt)**

Stuffing, Duck Fat Roast Potatoes, Roasted Roots, Braised Red Cabbage, Broccoli & Red Wine & Port Gravy

£20

**Confit Belly Pork (GF Opt/DF)**

Duck Fat Roast Potatoes, Roasted Roots, Braised Red Cabbage, Broccoli & Lamb Gravy

£22

**Butternut Squash Risotto (VG)**

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

£18

**Grilled Fillet Of Sea Bass (GF/DF)**

Sauteed Wild Mushrooms & Kale, Braised Celeriac, Celeriac Puree & Herb Oil

£20

**Yorkshire Pudding Wrap**

Slow Cooked Beef Short Rib, Braised Red Cabbage, Mature Cheddar Cheese, Stuffing & Rocket, Roast Potatoes & Dipping Gravy

£17

**RiverMill Burger (GF opt/DF)**

7oz Steak Burger, River Mill Burger Sauce, Beef Tomato, Baby Gem Lettuce, Pickle & Red Onion in a Brioche Bun, Rosemary Fries (Add Smoked Bacon £2.5 / Add Mature Cheddar £1)

£16

**Roasted Cauliflower Cheese (GF)**

£7

**Roast Potatoes & Gravy (GF Opt)**

£6

**Sage & Onion Stuffing**

£5

**Pigs In Blankets**

£7

**Seasonal Veg Bowl (GF/DF)**

Roasted Parsnips, Carrots & Broccoli

£5

**Rosemary Salted Fries or Triple Cooked Chips (GF)**

£5

### To Finish

**Raspberry & White Chocolate Cheesecake (V)**

Raspberry Puree, Vanilla Ice Cream & Roasted White Chocolate

£8

**Sticky Toffee Pudding (V)**

Caramel Sauce & Salted Caramel Ice Cream & Biscoff Crumb

£8

**Hot Chocolate Fondant (VG/GF)**

Caramel & Chocolate Sauce, Vanilla Ice Cream

£8

**Pornstar Martini Panna Cotta (GF)**

Passionfruit Panna Cotta, Prosecco Sorbet & Fresh Passionfruit

£8

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

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

£8

**Dark Chocolate Pecan pie (GF/VG)**

Toffee Nut Ice Cream, Caramel Pieces & Chocolate Sauce

£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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### DRINKS



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