



## SUNDAY **SAMPLE MENU**

**Marinated Olives (GF/VG)**  
£5

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

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

**Garlic, Chilli & Mozzarella Flatbread (V)** £6

### To Start

**Slow Roasted Tomato & Basil Soup** £8  
Warm Focaccia & Netherend Farm Butter

**Classic Prawn Cocktail** £10  
Prawns In Marie Rose Sauce, Shredded Iceberg Lettuce, Avocado, Poached Tiger Prawns, Cucumber, Tomato, Lemon & Brown Bread

**RM Caesar Salad (V)** £8  
Baby Gem Lettuce, RM Caesar Dressing, Croutons & Italian Hard Cheese

**RM Chicken Liver Parfait** £10  
Smooth Chicken Liver Parfait, Caramelised Onion Chutney & Toasted Sour Dough

**Buffalo Fried Cauliflower (VG)** £9  
RM Buffalo Glaze, Herb Ranch Mayonnaise & Celery

**Panko Crusted Calamari** £10  
Garlic Mayonnaise & Grilled Lemon

### To Follow

**Roast Sirloin of Dry Aged Beef (GF Opt/Df Opt)** £24  
Yorkshire Pudding, Duck Fat Roast Potatoes, Roasted Roots, Braised Red Cabbage, Broccoli & Red Wine & Port Gravy

**Roast Chicken Supreme (Df Opt)** £22  
Lemon & Thyme, Sage & Onion Stuffing, Duck Fat Roast Potatoes, Roasted Roots, Braised Red Cabbage, Broccoli & Red Wine Gravy

**Pan Roasted Scottish Salmon Fillet** £24  
Crushed Champ New Potatoes, Tenderstem Broccoli, Green beans & Kale, Smoked Hollandaise

**Spiced Moroccan Lamb Burger** £18  
RM Citrus Harissa Mayonnaise, Grilled Haloumi, Beef Tomato & Rocket, Brioche Bun, RM Slaw & Rosemary Salted Fries

**Roasted Cauliflower Cheese (GF)** £7

**Sage & Onion Stuffing** £5

**Seasonal Veg Bowl (GF/DF)** £5  
Roasted Parsnips, Carrots & Broccoli

**Vegan Nut Loaf Wellington (VG)** £18  
Roast Potatoes, Roasted Roots, Braised Red Cabbage, Broccoli & Vegan Red Wine Gravy

**Confit Belly Pork (GF Opt/DF)** £22  
Duck Fat Roast Potatoes, Roasted Roots, Braised Red Cabbage, Broccoli & Red Wine & Port Gravy

**Wild Mushroom Risotto (VG opt) (GF)** £16  
Roasted Mixed Wild Mushrooms, Leeks & Spinach, Crispy Leeks & Italian Hard Cheese

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

**Roast Potatoes & Gravy (GF Opt)** £6

**Pigs In Blankets** £7

**Rosemary Salted Fries or Triple Cooked Chips (GF)** £5

### To Finish

**RM Sticky Toffee Pudding (V)** £8  
Caramel Sauce & Vanilla Custard or Ice Cream

**Dark Chocolate Mirror Torte (VG/GF)** £8  
Chocolate Sauce, Pistachio & Salted Caramel Ice Cream

**Selection of Ice Creams & Sorbet, 3 Scoops (VG/GF)** £8  
Vanilla, Chocolate, Strawberry - Raspberry, Mango, Blood Orange

**Tarte Au Citron** £8  
Winter Berry Compote, Raspberry Puree & Vanilla Ice Cream

**Banoffee Pie** £8  
Salted Caramel Sauce, Caramelised Banana & Roasted Banana Ice cream

**Strawberries & Cream Cheesecake (V)** £8  
Shaved White Chocolate, Macerated Strawberries & Chantilly Cream

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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