



SNACKS & BREADS

Garlic, Chilli & Mozzarella Flatbread (V)
£5

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

Maple Glazed Pigs in Blankets
£7

Marinated Greek Olives (VG) £6

Small Plates

Braised Venison & Beef Shin Terrine

Pickled Walnut Ketchup, Micro Leaf Salad & Sour Dough Toast

£12

Hot Smoked Salmon & Cod's Roe Pate

Soft herbs, Radish & Fennel Salad, Lambs leaf & Sour Dough Toast

£10

Wild Mushroom Arancini (V)

Truffle & Parmesan Mayonnaise & Rocket

£10

Fried Calamari

Chipotle Mayonnaise, Charred Lemon & Parsley

£10

Goats Cheese Tarte Tatin (V/VG opt)

Crisp Puff Pastry, Caramelised Onions, Beetroots, Smoked Red pepper, Thyme, Walnuts & Lambs Leaf, Aged Balsamic

£10

Glazed Pork Belly Bites (DF/GF)

Maple Bourbon BBQ Glaze, Ume Sesame Seeds & Pink Pickled Onions

£9

Large Plates & Grill

Confit Duck Leg (GF)

Duck Fat Rosti Potato, Honey roasted Chantenay Carrots, Tenderstem Broccoli, Port, Redcurrant & Thyme Jus

£20

Slow Cooked Pork Belly (GF)

Butter Braised Fondant Potato, Savoy Cabbage, Fennel & Bacon, Roast Parsnip, Apple & Fennel Puree, Whisky Apple Jus

£22

RiverMill Burger (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

Yorkshire Pudding Wrap

Slow Roasted Sirloin Of Beef, Braised Red Cabbage, Mature Cheddar Cheese, Stuffing & Rocket, Roast Potatoes & Dipping Gravy

£18

Festive Burger

Grilled Turkey & Pork 'Stuffing' Burger, Cranberry Relish, Smoked Streaky Bacon, West Country Brie & Rocket, Festive Slaw & Fries

£17

Fuddled Otter Beer Battered Hake (DF)

Triple Cooked Chips, English Pea Puree, Rustic Tartare Sauce & Charred Lemon

£18

Buffalo Chicken Burger (DF opt)

Buttermilk Fried Chicken Breast, Buffalo Glaze, Blue Cheese Mayonnaise, Baby Gem Lettuce, Brioche Bun, RM Slaw & Rosemary Fries

£16

Grilled Fillet Of Sea Bass (GF/DF)

Jerusalem Artichoke, Leek & Spinach Risotto, Salsa Verde & Artichoke Crisps

£20

No Meat & Sides

Morrocan Style Falafel (VG)

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

£9

Triple Cooked Chips (VG/GF)

Rosemary Salted

£5

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 & Fries

£16

Rosemary Salted Fries (VG/GF)

£5

Aubergine Parmagiana Burger (VG opt)

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

£16

Roasted Cauliflower Mac & Cheese (V)

Mature Cheddar, Mozzarella & Italian Hard Cheese

£8

House Salad (VG)

£7

Caesar Salad (V)

Baby Gem Lettuce, Croutons, Italian Hard Cheese & RiverMill Caesar Dressing **(add Roast Chicken & Bacon £3.5)**

£7

Butternut Squash Risotto (VG)

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

£9

RM Festive Poutine

Roast Potatoes & Pigs in Blankets With Mozzarella Curds, crispy sage & RM turkey Gravy

£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

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

DRINKS



SCAN ME