



## RIVER ROOM À LA CARTE MENU

### STARTERS

POACHED PEAR, BEETROOTS, GOATS CHEESE & WALNUT	£7.00 (£6.30)
CONFIT CHICKEN, WILD MUSHROOM AND LEEK TERRINE ESCABECHE OF VEGETABLES	£7.00 (£6.30)
LOCH DUARTE SALMON GRAVLAX, COMPRESSED WATERMELON, CUCUMBER, HORSERADISH EMULSION	£8.50 (£7.65)
BRAISED OX CHEEK, CELERIAC AND PARSNIP OPEN RAVIOLI	£10.00 (£9.00)
SEARED SCALLOPS, CAULIFLOWER, YUZU & SQUID INK	£12.50 (£11.25)

### MAINS

FILLET OF HALIBUT, LOBSTER TORTELLINI, SPINACH AND CAULIFLOWER	£20.00 (£18.00)
RED WINE POACHED MONKFISH, SAMPHIRE, AUTUMN VEGETABLE AND SAFFRON BROTH	£18.00 (£16.20)
LOIN OF VENISON, BUTTERNUT, SWEETCORN AND CHOCOLATE	£18.00 (£16.20)
POACHED PORK FILLET, BRAMLEY APPLE, KOHLRABI, HAMPSHIRE WATERCRESS AND POMEGRANATE	£16.00 (£14.40)
BEEF FILLET, HERITAGE CARROTS, TRUFFLE POMME ANNA, RED WINE JUS	£24.50 (£22.05)
NEW FOREST MUSHROOM, HAZELNUT, BLUE CHEESE & SAGE RISOTTO FINISHED WITH TRUFFLE	£14.50 (£13.05)

### DESSERTS

ORANGE AND VANILLA BEAN CRÈME BRULEE	£6.50 (£5.85)
CHOCOLATE AND KAHLUA 'CAPPUCCINO' AND COOKIES	£6.50 (£5.85)
CHOCOLATE BROWNIE, PISTACHIO AND BLACK CHERRY	£6.50 (£5.85)
LOCAL ICE CREAMS AND SORBETS	£6.50 (£5.85)

### CHEESE

SELECTION OF ENGLISH CHEESES, QUINCE PASTE & CRACKERS	£12.00 (£10.80)
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*Menu subject to availability. Please be aware that some dishes may contain allergens. Please make a member of staff aware if you have any specific requirements.*

**ALL NON-MEMBERS WILL HAVE A 15% SERVICE CHARGE ADDED TO THEIR BILL  
(PRICES IN BRACKETS ARE THOSE CHARGED TO MEMBERS USING A LEVY CARD)**

**24.10.17**



## RIVER ROOM PRIX FIXÉ

**2 COURSES £20 (£18.00)**

**3 COURSES £25 (£22.50)**

### STARTERS

CORNISH CRAB & ARMAGNAC BISQUE,  
CHARRED CORN, FENNEL

HERITAGE TOMATO, BUFFALO MOZZARELLA, BASIL

CURED SALMON, HERITAGE BEETS, SAFFRON TAPIOCA

### MAINS

CITRUS BRAISED PORK BELLY, SWEET POTATO,  
ROMANESCO, CAVOLO NERO

SEA TROUT, HERB CRUSHED POTATOES & BASIL BEURRE BLANC

BREAST OF PHEASANT, HERITAGE CARROTS,  
TRUFFLE POMME ANNA, RED WINE JUS

NEW FOREST MUSHROOM, HAZELNUT, BLUE CHEESE  
AND SAGE RISOTTO FINISHED WITH TRUFFLE

### DESSERTS

BUTTERSCOTCH AND GINGER NUT CHEESECAKE  
WITH HAMPSHIRE STRAWBERRIES

BLACK FOREST GATEAU WITH POACHED CHERRIES  
AND DARK CHOCOLATE

LOCAL ICE CREAMS WITH FRESH SEASONAL BERRIES  
(PLEASE ENQUIRE)

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**PLEASE NOTE THIS IS SUBJECT TO AVAILIBLITY DUE TO SEASONAL CHANGES IN OUR MENUS.**

**24.10.17**