THE RIVER ROOM

STARTERS

Soup of the day (v) £5.00

Shellfish bisque £8.00

Smoked haddock rarebit tart £7.50
dressed lambs lettuce

Free range soft boiled Scotch egg £6.00
tarragon mayonnaise

Pork & chicken pie £6.50
piccalilli, crusty bread

Classic Atlantic prawn cocktail £6.50

Sweet shallot tarte tatin (v) £7.50
with rosary goats cheese & thyme

Warm salad of roasted seeds, butternut squash, honey (v) £6.50

MAINS

Gloucester old spot gammon £14.50
bubble & squeak, parsley sauce

Lamb shoulder 'Shepherds pie' £12.00
glazed carrots

Seared calves liver £15.00
caramelised onions, mash potato, red wine jus

Catch of the day £16.00
grilled or meuniere, new potatoes, green beans

Seared sea bass fillet £15.00
lobster sauce, warm fennel slaw, lyonnaise potato

Salmon & crab fish cake £13.50
tartar sauce, hand cut chips

Parsley risotto (v) £13.00
pine nuts, beetroot jelly

Parsnip gnocchi (v) £13.50
spiced cauliflower

Chicken Wellington £14.50
sauté potatoes, chicken jus

SIDES

£3.50

Glazed carrots & peas
Green beans with garlic
Hand cut chips

Sautéed new potatoes
Mashed potatoes
Green salad

STEAKS AND BURGERS

Our steaks are 28 day dry aged & come from 100% grass fed, local cattle reared in Old Warden, supplied from Summer Hill farm.

10oz Ribeye steak £20.00 ~ **8oz Sirloin steak** £20.00

~ Steak cut to order at your table ~
Ribeye £2.00 per ounce ~ **Sirloin** £2.50 per ounce

Steaks served with hand cut chips, tomato, field mushroom & a choice of - *Café de Paris butter, Peppercorn sauce, or Béarnaise sauce*

River Room beef burger £12.00
with thick cut chips

~ Add fried onions, fried egg or grilled bacon £1.50 ~

DISH OF THE DAY

£12.00

Monday
Sausage & mash with onion gravy
award winning local sausages from Summerhill farm, winner of Sausage Challenge cup 2012

Tuesday
Cheddar topped fish pie

Wednesday
Hunters chicken, sauté potatoes

Thursday
Organic pie & mash

Friday
Mussels (1kg) with cider, crème fraiche & chips

Saturday
Roast leg of lamb with garlic & herbs, potatoes and vegetables

SNACKS & NIBBLES

Honey roasted mini sausages £4.00
with a Yorkshire pudding

Pint of Atlantic prawns £5.00

Basket of Whitebait £5.00
tarragon & lemon mayonnaise

Homemade pork scratchings £4.00
apple sauce

Roast chicken wings £5.00

Haddock goujons with tartar sauce £5.00

Chip butty £4.00

SALADS

Prawn salad £8.00

Caesar salad £7.00

Chicken Caesar salad £10.00

DESSERTS

Profiteroles, warm chocolate sauce £6.00
vanilla bean ice cream

Cambridge burnt cream £6.00

Tipsy sherry trifle £5.00

Spotted dick & custard £6.50

Apple & brandy soaked sultana crumble £6.50

Rhubarb cheesecake £6.00

Cheese board £8.50
Supplied locally from The Cheese Kitchen

Indulge in the delights of our traditional afternoon tea with a range of sandwiches & handmade cakes.

Please advise your server if you have any allergies or specific dietary requirements

THE RIVER ROOM

RED WINE

		BTL	175ml	250ml
30	Los Romeros Merlot | *Central Valley, Chile*	£20.50	£5.20	£6.65
38	La Campagne Cabernet Sauvignon | *France*	£20.50	£4.75	£6.95
34	Berri Estates Shiraz | *South-Eastern Australia, Australia*	£21.95	£5.25	£7.25
32	Rare Vineyards Pinot Noir | *Vin de France, France*	£24.50	£5.75	£8.50
31	Torres Coronas Tempranillo | *Catalunya, Spain*	£30.00		
33	Blackstone Merlot | *California, USA*	£27.50		
35	Chianti Riserva | *Piccini, Italy*	£27.50		
36	Drostdy-Hof Winemakers Collection Pinotage, | *Western Cape, South Africa*	£26.00		
39	Callia Reservado Malbec | *San Juan, Argentina*	£28.00		
41	Château Montcabrier, Bordeaux Supérieur | *France*	£27.00		
12	Errázuriz Cabernet Sauvignon Founder's Reserve | *Chile*	£65.00		
13	Crozes Hermitage, Les Fées Brune, Jean-Luc Colombo | *France*	£50.00		
14	Robert Mondavi Winery Pinot Noir, Carneros | *USA*	£55.00		

ROSÉ WINE

27	Whispering Hills White Zinfandel | *California USA*	£19.50	£4.75	£6.50
29	Château Montcabrier Rosé, Bordeaux Supérieur | *France*	£25.50	£5.75	£8.50
28	Solstice Pinot Grigio Rosé delle Venezie | *Italy*	£20.95		

WHITE WINE

15	Solstice Pinot Grigio Pavia | *Italy*	£20.50	£5.25	£6.65
23	Luis Felipe Edwards Lot 35 Chardonnay | *Rapel Valley, Chile*	£21.95	£5.25	£7.25
19	La Campagne Sauvignon Blanc | *Pays d'Oc, France*	£19.50	£5.10	£6.50
16	Kleine Zalze Vineyard Selection Chenin Blanc | *Stellenbosch, South Africa*	£25.75	£5.75	£8.50
17	Etchart Privado Torrontés, Salta | *Argentina*	£28.00		
18	Torres San Valentín | *Catalunya, Spain*	£25.00		
20	Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel | *Italy*	£26.95		
21	Gavi La Doria, Cascina La Doria | *Italy*	£27.50		
24	Petit Chablis, J. Moreau et Fils | *France*	£37.95		
26	Robert Skalli Reserve Chardonnay | *Pays d'Oc, France*	£30.95		
9	Villa Maria Clifford Bay Reserve Sauvignon Blanc | *Marlborough, New Zealand*	£35.00		
10	Chassagne-Montrachet, Louis Jadot | *France*	£65.00		
11	Pouilly-Fumé, La Grande Cuvée des Edvins de Joseph Mellot | *France*	£55.00		

CHAMPAGNE & SPARKLING

1	Mercier Brut | *France*	£45.00
2	Mercier Brut Rosé | *France*	£55.00
3	Moët & Chandon Brut Impérial | *France*	£58.00
4	Veuve Clicquot Yellow Label Brut | *France*	£65.00
5	Dom Pérignon Brut | *France*	£150.00
6	Prosecco Extra Dry, Fantinel | *Italy*	£35.00
7	Pigalle Brut | *France*	£23.00
8	Griffith Park Sparkling Brut | South-Eastern Australia, *Australia*	£38.95

We also have a specially selected range of wines available by the glass and bottle, please ask your server for more details

All wines by the glass are available in 125ml measures.