

-THE RIVER RESTAURANT-

BY GORDON RAMSAY

CAVIAR

Oscietra 10g/30g/50g £48/£80/£130	Baeri Royal 30g/50g £95/£145	Beluga 30g/50g £275/£380
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*Served with
Blinis & Crème Fraîche*

RAW BAR

Citrus-Cured Salmon, Beetroot, Dill £19.00	Seabass Ceviche, Galangal, Lime, Chilli, Coriander £19.00	Scallop Tartare, Pickled Apple, Ponzu, Dill £19.00
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Chilled Dressed Shellfish Platter

Crab, Scallop, Mussels, Oysters, Crevettes £52
Add on ½ Chilled Lobster £42

OYSTERS

Achill (Ire.) ½ Dozen £29.00	Kelly (Ire.) ½ Dozen £30.00	Lindisfarne (Eng.) ½ Dozen £26.00
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Chef's Selection of Oysters dressed in Bloody Mary, Celery & Dill - ½ dozen £28.00

*Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.
£45 glass/£265 bottle*

SNACKS

Seven Seeded Bakery, Malted Porridge Sourdough, Seaweed Butter	£5.50
Marinated Nocellara Olives	£6.00
Smoked Cod Roe Croustades	£5.00

STARTERS

Prawn Cocktail, Avocado, Grapefruit	£17.50
Burrata, Romesco Sauce, Aubergine, Smoked Almonds	£16.00
Vadouvan Spiced Delica Pumpkin Soup, Girolles, Crème Fraîche	£15.00
Baked Scallops, Seaweed & Lime Butter	£22.00
Shetland Mussels, Marinier French Baguette	£18.00 / £36.00
Omelette Arnold Bennett	£14.00
Crudités & Hummus	£10.00

MAINS

Beef Wellington, Confit Roscoff Onion, Red Wine Jus	£65.00
Roasted Cod, Jerusalem Artichoke, Black Garlic, Trompette Mushrooms, Hazelnuts	£34.00
Monkfish, Prawn & Cashew Curry, Saffron Basmati Rice	£30.00
Dover Sole à la Grenobloise, Cucumber, Capers, Lemon	£59.00
Half or Whole Native Lobster, Garlic, Parsley & Lemon Butter <i>served with fries and bitter leaf salad</i>	£42.00 / £84.00
BBQ Soy Glazed Aubergine, Crispy Shallot, Chilli	£22.00
Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon	£29.00
Fish Pie, Crispy Egg, Herb Crumb	£27.00

GRILL

Dry Aged Ribeye 300g, Roscoff Onion, Peppercorn Sauce	£55.00
Spatchcock Baby Chicken, Green Olive & Hazelnuts, Burnt Lemon	£30.00

Sunday Roast

Served until 17:00

Beef or Chicken

£42 / £38

*Served with duck fat roast potatoes, glazed carrots and
parsnips, cauliflower cheese, Yorkshire pudding*

SIDES

Fries, Bonito Salt	£7.50
Green Beans, Chilli, Almonds	£8.00
Seasonal Leaf Salad, Green Goddess, Croutons	£7.50
Minted Cornish New Potatoes	£8.00
Creamed Spinach	£8.00
Creamed Mashed Potatoes	£8.00

DESSERTS

Sticky Toffee Pudding, Clotted Cream Ice Cream	£14.00
Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop
Selection of British and Irish Cheese, Blackberry, Crackers	£17.00
Lemon Posset, Blackberries, Blackberry Sorbet	£15.00
Manjari Chocolate & Salted Caramel Delice, Espresso, Popcorn Ice Cream	£14.00
Madagascan Vanilla Crème Caramel, Sauternes Golden Raisins, Almonds	£15.00

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A discretionary 15% service charge will be added to your final bill.

All prices are inclusive of VAT.