

# THE RIVER GRILLE

## Starters

Potted duck livers (g) Confit duck, marmite jelly, herb mustard pesto	£7.50
Hand cured beetroot salmon Pickled vegetables, cockle popcorn, chilli bread	£7.95
Maple glazed bbq chicken ballotine (g) Candied golden beetroot, chicken skin crackling, lime syrup	£6.95
Forest mushroom soup (v) Whipped Brie toasted sandwich	£6.75
Oven blushed tomato, courgette and wild garlic cheese tart (v) Peppered carrot and coriander tempura, sweet potato salsa	£5.95

## The grill

All our beef is 28 day dry aged British White Cattle and our pork and lamb sourced locally through Ruby and White, our local butcher.

(All items from the grill are gluten free)

Fillet of beef	£22.95
Rib eye of beef	£19.95
Peppered bashed minute rib eye	£16.95
Garlic and mint rubbed lamb on the bone	£21.50
Double pork chop on the bone with apple sugar	£17.50
Marrowbone	£19.50
Black & white puddings with streaky bacon crisps	£13.95

"Our grills come with watercress, double cooked home style chips, tomato garlic chutney and balsamic roast onion oil"

## Sauces (g)

Chilli and chocolate, Béarnaise, Peppercorn sauce, Red wine reduction	£2.00 each
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All prices are Inclusive of VAT at the current rate

## Main courses

Smoked sea salted red mullet (g) Lemon and thyme razor clams, smoked fish casserole, crushed new potatoes	£17.95
10 Hours braised lamb biryani Jasmine pea and spinach pakora, chilli mango jam, roast onion purée	£13.95
Bristol beer crispy mackerel Double fried chips, lime, mint and pea cream	£13.95
"Celebration of a pig" Crispy trotter, slow cooked confit of shoulder, Milanese of fillet, braised cabbage, rosemary infused potato croquette	£16.50
Beef, parsley and bacon burger Rustic fries, balsamic watercress and pork scratching crumble	£12.95
Pine nut, tomato and squash strudel (v) Mushroom ketchup, Gruyère dumplings	£13.95
Deconstructed 80's scampi and chips Dublin Bay prawns cooked as dumplings and deep fried whole, double cooked chips, caper and gherkin mayonnaise	£16.50
Roast chilli and basil chicken (g) Sweet cauliflower purée, chocolate reduction, Scotch bonnet and spinach potatoes	£14.95
Broccoli and pumpkin polenta cake (v) Roquefort anglais	£11.95

## Salads

"Caesar breakdown" (g) Sliced baked thyme chicken, lettuce and parsley mousse, anchovy and parsley jelly, peppered mayonnaise and Parmesan roll	£13.50 Small £7.50
"Red and orange" (v) Red pepper roulade, carrot crisps, beetroot cheesecake	£12.50 Small £6.50

## Sides

Our house salad	£3.50 each
Rustic fries	
Garlic buttered sugar snap peas	
Mushroom and spinach	
Double fried chips	
Rocket, Parmesan and balsamic salad	
Buttered herb mash	

## Sweets

"Entertaining rhubarb" Rhubarb granita, poached rhubarb, rhubarb liquid gel, buttermilk sponge	£5.95
Beetroot cheesecake Lime and dark chocolate filling, raspberry powder	£6.50
Coffee torte Coffee caramel, mint paste and coffee shortbread	£6.50
Dark chocolate and toasted plum compote brûlée With chocolate macaroons	£6.95
Strawberry mille feuille Passion fruit and mango chilli, honeycomb praline	£7.50

## Our cheeses

We source our cheese directly in St Nicholas Market where passion for cheese is second to none. Ask our waiter for today's cheese selection.

We serve biscuits, frozen grapes and house pickle with our selection of 3 cheeses **£9.25**

(v) Suitable for vegetarian (g) Suitable for Gluten free

Whilst every care is taken in the preparation and cooking of our food, we cannot guarantee that they may not contain or come into contact with nuts or nut based products. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask for the manager.

# THE RIVER GRILLE

## Champagne & Sparkling Wine

	BOTTLE	GLASS 125ml
<b>Duval-Leroy Brut NV</b> A fresh, modern, stylish champagne showing a youthful palate with a fresh fruit character beautifully woven into the finish.	£54.00	£9.00
<b>Moët &amp; Chandon Brut Imperial NV</b> A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.	£66.00	£11.00
<b>Moët &amp; Chandon Rosé NV</b> Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.	£65.00	
<b>Veuve Clicquot Yellow Label Brut</b> Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.	£60.00	
<b>Griffith Park Sparkling Brut or Rosé, Southern Australia</b> The Brut is pale gold in colour with fresh, floral and lemon zest aromas, while the Rosé shows a juicy berry character and smooth creamy texture.	£30.00	£6.00

## White Wine

### FRESH, DRY, UNOAKED

	BOTTLE	SMALL 175ml	LARGE 250ml
<b>Berri Estates Unoaked Chardonnay Australia</b> A crisp style with a fresh, yet ripe lemon character with no oak ageing.	£20.00	£5.00	£7.50
<b>Fortant de France Sauvignon Blanc VdP d'Oc France</b> A light, crisp light sauvignon blanc which is 'night-harvested' to retain the classic gooseberry fresh flavours.	£22.00	£5.50	£8.00
<b>Pinot Grigio delle Venezie San Floriano Italy</b> Delicate flavours of apples and pears on a refreshingly dry palate.	£22.00	£6.00	£8.50
<b>Errazuriz Unoaked Chardonnay, Casablanca Valley, Chile</b> A fresh tropical fruit flavoured chardonnay with lots of refreshing citrus giving great lift to the palate.	£22.00		
<b>Veramonte Sauvignon Blanc Reserva, Casablanca Valley, Chile</b> Fine example of cool-climate Chilean Sauvignon with fresh-cut grass and gooseberries and a hint of green pepper.	£27.00		
<b>Petit Chablis, J. Moreau et Fils, France</b> Made in classic Chablis style, it is lean and elegant with underlying Chardonnay fruit from the northern tip of Burgundy.	£35.00		

### AROMATIC, FLORAL, FRUIT DRIVEN

<b>Rare Vineyards Marsanne-Viognier, Pays d'Oc, France</b> Unoaked the emphasis is on fresh, lively citrus fruit backed by notes of peach blossom, the finish is soft and round.	£19.95	£4.95	£6.95
<b>Solandia Grillo, Sicily, Italy</b> The sun-loving grape of Sicily offers a melange of tropical fruit flavours followed by light almond and dried peaches.	£19.50	£4.50	£6.50
<b>Cono Sur Single Block Vision Viognier, Colchagua Valley, Chile</b> Apricot, peach, paw-paw and vanilla are all accentuated by a refreshing lemon acidity. A complex and versatile wine that also has a hint of jasmine and lemon blossom.	£24.00		
<b>Cape Mentelle Sauvignon Blanc-Semillon, Margaret River, Australia</b> Delicate yet full, the palate is distinctively lemon and lime with subtle star anise, lemongrass and clove. Richness and weight are balanced with fresh acidity.	£39.95		

### FULLER BODIED & ROUNDED WHITES

<b>Robert Mondavi Twin Oaks Chardonnay, California, USA</b> A fruit medley of ripe pineapple, zesty citrus and baked apple with a dash of pear spice.	£26.00	£6.50	
<b>Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot</b> The well known village produces wines that are noted for a delightful floral, fruity aroma and fresh lemony palate which epitomize the best of this region of Burgundy.	£29.00		
<b>Gavi La Doria, Cascina La Doria, Italy</b> Delicate aromas of white flower blossoms from this versatile Cortese grape. Fresh apple and citrus hints follow with a light touch	£27.50		
<b>Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa</b> Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.	£21.00	£6.00	£8.50
<b>Puligny Montrachet, Louis Jadot, France</b> From one of the top villages on the Côte de Beaune, Jadot's wine is rich and oaky with good underlying fruit and balancing acidity - very stylish and elegant. The great wines of Puligny have an elegance which makes them the quintessential white Burgundy.	£79.50		

## Red Wine

### LIGHT, SOFT, FRUITY REDS

<b>Rare Vineyards Carignan Vieilles Vignes, Pays d'Herault, France</b> Showing a richness of fruit and depth of flavour backed with herbaceous notes; the fruit was sourced from 40-year-old Carignan vines.	£19.95	£4.95	£6.95
<b>Solandia Nero d'Avola, Sicily, Italy</b> This wonderful indigenous grape produces Shiraz like flavours and spice with an extra bit of juicy fruit, liquorice and vanilla.	£19.50	£4.50	£6.50
<b>Fortius Tempranillo, Navarra, Spain</b> An easy-drinking Tempranillo with 15% Cabernet Sauvignon in the blend to add structure, then aged for six months in American oak barrels to soften and round the wine, resulting in excellent colour, lots of front fruit and rich velvety tannins on the finish.	£23.00	£6.00	£8.50
<b>Château de Camarsac, Bordeaux</b> Concentrated, well-balanced layers of black berry richness exuding headily intense aromas.	£27.50		
<b>Cono Sur Organic Pinot Noir, Colchagua Valley, Chile</b> Wild fruit aromas, notes of cherries and berries are enhanced by slight toasty hints. Tasteful with soft tannins and an excellent structure.	£27.50		

### MEDIUM BODY, JUICY

<b>Ravenswood Vintners Blend Zinfandel, California</b> Rich and spicy with classic black pepper and cherry aromas and a full-bodied palate finish, with ripe easy tannins.	£27.50		
<b>Berri Estates Shiraz, SE Australia</b> Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.	£20.00	£5.00	£7.50
<b>Cape Mentelle Cabernet-Merlot, Margaret River, Australia</b> Medium to full bodied, the wine exhibits a clarity of fruit with vibrant blackcurrants and mulberry combining with subtle chocolate and cedar. The palate is classically structured with firm, savoury tannins leading to a long, rich and bright finish.	£39.95		
<b>Fortant de France Cabernet Sauvignon VdP d'Oc France</b> A fruit-driven style with no oakageing, giving dry, rich, blackcurrant fruit aromas and flavours.	£22.00	£5.50	£8.00

BOTTLE SMALL 175ml LARGE 250ml

<b>Veramonte Merlot Reserva, Casablanca Valley, Chile</b> Richly full of black berry and cherry aromas with hints of mint and a creamy velvet texture.	£27.00		
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### RICH, ROBUST, SPICY

<b>Flagstone Longitude Cabernet Sauvignon-Shiraz-Malbec, South Africa.</b> Plenty of dark berry fruits on the nose, again appearing on the juicy palate which finishes soft and lingering.	£22.00	£5.50	£8.00
<b>Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain</b> Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.	£29.95		
<b>Errázuriz Merlot-Cabernet Sauvignon, Central Valley, Chile</b> A fresh vibrantly fruity wine matured in French and American oak to give the finish and attractive toasty-vanilla flavour.	£23.00	£5.50	£8.00
<b>Chateauneuf-du-Pape, Les Bartavelles, Jean-Luc Columbo, France</b> A bright and intense blend of Syrah, Grenache and Mourvedre. A powerful wine, full, complete, silky with notes of ripe fruit, liquorice and gingerbread. Elegant, rich and deep with mature and velvety tannins.	£45.00		

<b>Barolo Il Bastione, Italy</b> Intense garnet red, with a typical violet and rose scented aroma. Aged for three years in large oak barrels, it has smooth tannins and concentrated developed savoury fruit flavours.	£39.95		
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<b>Veramonte Primus, Colchagua Valley, Chile</b> A massive, mouth-filling wine with a smooth, rich, velvety texture. Concentrated multi-layered flavours of bright blackberry and cherry. A beautiful combination of power and finesse.	£38.95		
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## Rosé Wine

<b>Pinot Grigio Rosato del Veneto, Collezione Marchesini Italy</b> Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.	£22.00	£5.50	£8.00
<b>Don Jacobo Rioja Rosado, Bodegas Corral, Spain</b> Delightfully deep-coloured from Spain's premier wine region, with fresh summer fruits and a lively zing.	£22.00	£5.50	£8.00

## Dessert Wine

	1/2 BOTTLE	125ml
<b>Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley, Chile</b> Papaya, peach, apricot and mango combine well with honey and spice. Very rich but not cloying, shows a nice touch of orange blossom and orange and lemon acidity.	£19.50	£6.50

A larger selection of beverages is available on request. Please ask your waiter for more details. All wines listed, contain between 8% and 15% alcohol by volume and are also available on 125ml measure. All prices are inclusive of VAT at the current rate.

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