

The River Room

Sunday Lunch

Head Chef: Ricky Hay

Veloute of Garden Peas, Dry Cured Ham
Citrus Cured Salmon, Beetroot Gel, Sourdough Crisp
Salad of Foie Gras, Sweet Cherries, Melba Toast
Warm Salad of Scallops, Crab Cake, Bell Pepper

Roast Sirloin of Beef, Yorkside Pudding, Thyme Jus
Escalope of Glenarm Salmon, Buttered Spring Greens
Loin of Spring Lamb, Sweet Carrots, Girolles
Butter Poached Bream, Saffron Gnocchi, Asparagus

Chocolate Delice, Chocolate Powder, Milk Ice Cream
Strawberry Panacotta, Compressed Strawberry Sorbet
Vanilla, Bay Leaf Cheesecake, Vanilla Poached Peaches
Selection of French Cheese

£28.00 3 Course £24.00 2 Course

Coffee and Petits Fours