

The River Room

Table d'Hotes

Head Chef: Ricky Hay

Starters

Veloute of Sweet Pea, Dry Cured Ham
Terrine of Confit Foie Gras, Compressed Cherries, Brioche
Citrus Cured Salmon, Salad of Beets, Sourdough
Warm Salad of Squab Pigeon, Caramelised Onion Tart

Main Courses

Dry Aged Angus Beef, Pomme Fondant, Bearnaise
Butter Poached Bream, Herb Gnocchi, Asparagus Spears
Lissara Duck Breast, Jerusalem Artichoke, Girolles
Grey Mullet, Risotto of Fine Herbs, Shaved Parmesan

2 Courses £29.95 3 courses £34.95

Side Orders

Dressed Herb Salad from our Walled Garden
Mixed Baby Vegetables with Maldon Sea Salt
New Potatoes, Parsley Butter

£4

Please ask for our selection of Desserts

A discretionary 10% service charge is added to your bill