



The River Room

R E S T A U R A N T

A La Carte

Starters

Steamed lemon sole, crab, caramelised fennel, bisque, sea herbs

£10.00

Cured Glenarm sea trout, oyster, buttermilk, black radish, lovage

£10.00

Slow cooked pork cheek, cauliflower, apple, black garlic

£11.00

Venison shank, pearl barley, turnip, quince, hazelnut

£10.00

Main Courses

Halibut & scallop, leeks, trompette, salsify, chicken skin

£27.00

Monkfish, purple broccoli, squid, smoked butter sauce, mussels

£25.00

Dry aged beef, shortrib, parsley, onion, cavolo nero

£29.00

Local pheasant, chervil root, ham, sprouts, confit potato

£24.00

We offer a tasting menu until 9pm – please ask your server

10% discretionary service will be charged to your bill



AA Rosette Award for Culinary Excellence