

RIVERSIDE STUDIOS

DRINKS

HOT DRINKS

Americano (black or white)	3
Latte/Cappuccino/Flat White	3.4
Espresso/Double Espresso	2.3/3
Hot Chocolate / Mocha (Vegan alternative milk available: Oat, coconut or almond)	4
Tea (English breakfast, earl grey, peppermint, green tea, chamomile, lemon & ginger)	3.1
Iced Coffees	
Americano	3.5
Latte	3.9
Mocha	4.3

Add syrup (Almond, Caramel or Vanilla) to your coffee for £0.60

SOFT DRINKS

Fever Tree Mixers 200ml (Premium Indian Tonic, Light Tonic, Mediterranean Tonic, Ginger Ale, Soda, Lemonade)	2
Cawston Press 330ml (Apple and Rhubarb, Elderflower, Cloudy Apple, Ginger Beer)	3
Coca-Cola / Diet Coke 330ml	2.8
San Pellegrino Aranciata and Limonata 330ml	3
Folkington's Juice 250ml (Apple, Cranberry, Orange, Tomato)	3
Still or Sparkling Water 330ml / 750ml	2.1/4.2

BOTTLES

Meantime London Lager 4.5% Meantime	6
London Pale Ale 4.3%	6
Peroni	5
Peroni 0%	5
Peroni Gluten Free 5.1%	5
Corona 4.5%	5
Old Mout Ciders 4% (Kiwi & lime, berries & cherries, lime and watermelon, strawberry and apple, Pineapple & Raspberry)	7

WINES

SPARKLING AND CHAMPAGNE

Nua Sparkling Rose DOC 11.5%	125/btl	7/39
Serenello Prosecco 11%		7/39
De Saint Gall 12.5%		10/65
Veuve Clicquot 12%		15/89
Pommery Brut Royal 12.5%		-/99
Laurent Perrier Cuvée Rosé 12%		-/120

WHITE

Viña Cerrada Rioja 13% (vg)	175/250/btl	6.85/9.4/26
Domaine de la Baume Chardonnay 14% (vg)		7.2/10.1/28
Picpoul de Pinet 13.5%		8.5/11.8/36
Colde Rove Pinot Grigio 12%		7.3/10.2/28.5
Turtle Bay Sauvignon Blanc 12.5%		9.1/12.8/38

ROSE

Chateau l'oasis, Cote de provence	175/250/btl	7/9.5/27
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RED

Viña Cerrada Tempranillo 13.5%	175/250/btl	6.85/9.4/26
Lamura Nero D'Avola 13.5%		7.3/10.2/28
Alma de Chile Pinot Noir 13.5%		7.8/10.5/31
Piedra Negra Malbec 14%		7.8/10.5/31

Our wines are also available in 125ml measures

DRAUGHT BEER AND CIDER

Meantime London pale ale 4.3%	3.5/6.6
Meantime Anytime IPA 4.7%	3.5/6.6
Asahi Super Dry 5.2%	3.7/7
Peroni 4.7%	3.7/7
London Pride	3.6/6.9
Pilsner Urquell 4.4%	3.6/6.9
Cornish Orchards cider 4.5%	3.4/6.6

COCKTAILS

Negroni Beefeater Gin, Campari, Martini Rosso with orange peel	11
Paloma Smoky Cantinero Tequila blanco & fresh lime topped up with sparkling grapefruit	11
Kyiv Mule Absolute Vodka, fresh lime topped up with ginger beer	11
Old Fashioned JB Scotch Whisky, sugar syrup, angostura bitters and orange peel	11
Bloody Mary Absolute Vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, salt & pepper	11
Cubre Libre Bacardi White Rum, fresh lime, topped up with coke	11
Kir Royale Jules Feraud Brut NV Champagne with a shot of Chambord and a berry	14
Espresso Martini Absolut Vodka, Kahlua, espresso shot	12
Margarita Don Julio Silver Tequila, Cointreau and lime juice served with a salted rim	12

SPRITZ

Hugo spritz St Germain Elderflower, prosecco, mint, lime and soda	11
Rhubarb spritz Rhubarb Gin, prosecco, soda water and lemon twist	11
Sloe spritz Sloe gin, blueberries, fresh mint, prosecco and soda	11
Aperol spritz Aperol, prosecco and soda	11
Campari spritz Campari, prosecco and soda	11

RIVERSIDE STUDIOS

BAR & KITCHEN MENU

Monday to Sunday: 10:00 - 23:00
Breakfast bites menu served until 12:00; Kitchen closes at 21:00

SNACKS

Black pepper popcorn (vg)	2.5
Olives (vg/gf)	5
Smoked almonds (vg/gf) (n)	5

SMALL & SHARING PLATES

Soup of the day with toasted sourdough and butter	9
Broccoli Tempura (v)	8
Fresh caprese salad - tomato, buffalo mozzarella, balsamic glaze & Basil (gf)	10
Prawns Skewer with Lime (gf)	14
Bang Bang Cauliflower with sesame, chili flakes & lime (vg)	10
Nachos with mozzarella, guacamole, sour cream, salsa & jalapeños (gf) – <i>Make it vegan!</i>	12
Mezze board - olives, hummus, crudites, stuffed pepper, tzatziki, pitta, halloumi	19
Marinated Tofu Skewers served with Aioli (vg)	12
Chicken wings with blue cheese sauce (gf)	9

SIDES

Fries with vegan aioli (vg/gf)	6
Sweet Potato Fries with aioli (vg/gf)	7
Mixed side salad (vg/gf)	5
Toasted pitta	5
Sourdough Bread with butter	3.5
Halloumi (gf)	5
Guacamole (vg/gf)	3
Hummus (vg)	5

SALADS

Classic Caesar salad - <i>add chicken for 5 - add bacon for 2</i>	12
Sweet Potato salad served with cherry tomato, onions, cucumber, olives, pomegranate & pumpkin seeds (vg)	15
Goat cheese Salad, mixed leaves salads, walnuts, pickled onions, cherry onions	16

MAINS

Beer battered haddock with chunky chips, mushy peas & tartar sauce	18
Grilled salmon with avocado and tomato tartar (gf)	19
Tuna steak, noodles & mixed vegetables	19
Pea & Mint risotto (vg/gf)	15
Beetroot, lemon and Mascarpone Rigatoni (v)	16
Chicken Milanese served with a rocket & parmesan shavings salad (<i>add fries for 2.50</i>)	15
Lamb Chops served with tabouleh & Tzatziki	22
10oz Sirloin steak served with chimichurri sauce, chunky chips & mixed leaf salad (gf)	26
Beef burger in a brioche bun, mature cheddar, pickled onion, lettuce, tomato, gherkins served with fries Add Bacon for 2, Add jalapeños for 1	16.5
CBLT - chicken breast burger with Bacon, lettuce & tomato served with fries Add cheese for 1.5. Add jalapeños for 1.	16.5
Plant-based burger, hummus, Applewood "cheese", lettuce, onion & tomato (vg) served with fries Add jalapeños for 1.	16

SAUCES

Vegan Aioli, Blue Cheese, Sour Cream, Tartar, BBQ, Hot Sauce, Salsa, Sweet Chili	1.5 each
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Ask your server for our dessert menu!

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.
If you have a food allergy, intolerance or want to see our full list of allergens please notify your waiter who will be happy to help. 100% of tips and service charge go directly to our Food & Beverage team.
An optional 12.5% service charge will be added to your bill.