

RIVERSIDE STUDIOS

DRINKS

HOT DRINKS

Americano (black or white)	3.2
Latte/Cappuccino/Flat White	3.6
Espresso/Double Espresso	2.4/3.2
Hot Chocolate/Mocha (Vegan alternative milk available: Oat or coconut)	4.3
Tea (English breakfast, earl grey, peppermint, green tea, chamomile, super fruit, lemon & ginger)	3.3
<u>Iced Coffees</u>	3.7
Americano	4.1
Latte	4.5
Mocha	

Add syrup (Caramel or Vanilla) to your coffee for £0.80

SOFT DRINKS

Mixers 200ml	2.5
Fever Tree: Indian Tonic, Light Tonic, Mediterranean Tonic, Ginger Ale	
Schweppes : Soda, Lemonade	3
Cawston Press 330ml (Apple and Rhubarb, Elderflower, Cloudy Apple, Ginger Beer)	3
Coca-Cola / Diet Coke 330ml	3
San Pellegrino Limonata 330ml	3
Orangina	3
Frobishers Juice 250ml (Apple, Cranberry, Orange, Tomato)	3.5
Trip CBD infused (Lemon Basil, Peach & ginger, Elderflower Mint)	2.1/4.2
Still or Sparkling Water 330ml / 750ml	

BOTTLES

Meantime London Lager 4.5%	6.5
Meantime London Pale Ale 4.3%	6.5
Peroni 5%	6
Peroni 0%	6
Peroni Gluten Free 5.1%	6
Corona 4.5%	6
Old Mout Ciders 4% (Kiwi & Lime, Berries & Cherries, Strawberry & Apple, Pineapple & Raspberry)	8

WINES

SPARKLING AND CHAMPAGNE	125/btl
Serenello Prosecco Rose 11%	7/41
Serenello Prosecco 11%	7/41
De Saint Gall 12.5%	12.5/70
Veuve Clicquot 12%	16/89
Pommery Brut Royal 12.5%	-/99
WHITE	175/250/btl
Viña Cerrada Rioja 13% (vg)	7/9.6/28
Domaine de la Baume Chardonnay 14%	7.5/10.3/30
Picpoul de Pinet 13.5%	9/12.7/38
Colde Rove Pinot Grigio 12%	7.5/10.3/30
Turtle Bay Sauvignon Blanc12.5%	9.3/13.4/40
ROSE	175/250/btl
Chateau l’oasis, Cote de Provence	7.4/9.7/29
RED	175/250/btl
Viña Cerrada Tempranillo 13.5%	7/9.6/28
Chianti Sant’Ilario 12.5%	7.5/10.3/30
Alma de Chile Pinot Noir 13.5%	8.1/11.2/34
Equino Malbec 13.5%	8.1/11.2/34

Our wines are also available in 125ml measures

DRAUGHT BEER AND CIDER

Meantime London Pale Ale 4.3%	3.65/6.85
Meantime Anytime IPA 4.7%	3.65/6.85
Asahi Super Dry 5.2%	3.9/7.25
Peroni 4.7%	3.9/7.25
London Pride 4.1%	3.85/7.15
Pilsner Urquell 4.4%	3.85/7.15
Cornish Orchards Cider 4.5%	3.65/6.85

COCKTAILS

Negroni Beefeater Gin, Campari, Martini Rosso with orange peel	12
Paloma Don Julio Tequila Blanco & fresh lime topped up with sparkling grapefruit	12
Kyiv Mule Absolute Vodka, fresh lime topped up with ginger beer	12
Old Fashioned JB Scotch Whisky, sugar syrup, angostura bitters and orange peel	12
Bloody Mary Absolute Vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, salt & pepper	12
Cuba Libre Bacardi White Rum, fresh lime, topped up with coke	12
Kir Royale De Saint Gall Champagne with a shot of Chambord and a berry	14
Espresso Martini Absolut Vodka, Kahlua, espresso shot	13
Margarita Don Julio Silver Tequila, Cointreau and lime juice served with a salted rim	13

SPRITZ

Hugo spritz St Germain Elderflower, prosecco, mint, lime and soda	12
Rhubarb spritz Rhubarb Gin, prosecco, apple & rhubarb Cawston Press and lemon twist	12
Sloe spritz Sloe gin, blueberries, fresh mint, prosecco and soda	12
Aperol spritz Aperol, prosecco and soda	12
Campari spritz Campari, prosecco and soda	12

RIVERSTREETSTUDIOS

BAR & KITCHEN MENU

Monday to Sunday: 10:00 - 23:00
Brunch Menu served until 12:00; Kitchen closes at 21:00

SNACKS

Tortilla Chips (vg/gf)	3
Salty mixed Nuts (vg/gf) (n)	5

SMALL & SHARING PLATES

Homemade Soup of the Day with seeded Sourdough and Butter	10
Trio of Beans on Sourdough with Avocado, Chili flakes, Sesame & Coriander (vg) Add Feta for £2	9
Seasoned Grilled Chicken wings served with Barbecue Sauce	12
Chipotle Prawn Cocktail served on mixed leave salad with lemon zest	12
Jalapeño poppers served with salsa & lime (v)	9.5
Grilled Corn on Cob with paprika, sea salt & pepper	8
Mini Mex Salad (vg) – <i>Mango, mixed leaf, cherry tomato, pickled onions, cucumber & avocado</i>	9
Huevos Rancheros - <i>2 baked eggs on a trio of beans with feta, chili flakes, sesame served with a tortilla wrap</i>	15.5
Nachos with Melted cheese, Sour Cream, Salsa & Guacamole (gf) – Make it vegan! Add mixed beans for £4	12
Mex Sharer (v)– Make it vegan! <i>Trio of beans on sourdough, grilled corn on the cob, nachos with its dips & Jalapeños , mini Mex Salad</i>	32

SIDES

Large Fries with Vegan Aioli (vg/gf)	7
Small Fries with Vegan Aioli (vg/gf)	4
Large Sweet Potato Fries with Vegan Aioli (vg/gf)	8
Small Sweet Potato Fries with Vegan Aioli (vg/gf)	5
Seeded Sourdough with Butter	4
Mixed Beans	4
Dips - Guacamole, Salsa, Chipotle mayo, or Sour cream	3

MAINS

Corona Battered Haddock & Fries served with Smashed Peas and homemade spicy sauce	19.5
Grilled Salmon Bowl – <i>Salmon filet, fragrant rice, jalapeños, mango, mixed beans, Avocado, pickled onions, pickled chilies and lime</i>	22
Grilled Chicken breast , fragrant rice & trio of beans served with coriander, pickled chilies and lime	21
Trio of Bean chili sin carne & fragrant rice served with pickled onions, radish, coriander, sweet corn, tortilla chips, sesame and lime (vg)	16
Mango Salad – Mixed leaves, mango, cherry tomatoes, cucumber, avocado, coriander, pickled onions, sweet corn and radish Add grilled chicken breast for £5	15.5
10oz Ribeye Steak Served with Mango mixed salad, corn on the cob and fries (gf)	25.5

BURGERS

Beef Burger in a Pretzel Bun with Cheese ,Tomato, Mixed Leaf & Pickled onions served with Fries Add Jalapeño, add bacon, add avocado, add cheese - for £2	18
Grilled Chicken breast Burger in a Pretzel Bun with Mixed Leaf & Avocado served with Fries Add Jalapeño, add bacon, add avocado, add cheese - for £2	18
Vegan Burger in a Pretzel Bun with Vegan Cheese, Tomato, Mixed Leaf & pickled onions served with Fries (vg) Add Jalapeño, add bacon, add avocado, add cheese - for £2	17

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.