

RIVERSIDE STUDIOS

DRINKS

HOT DRINKS

Americano (black or white)	3.1
Latte/Cappuccino/Flat White	3.5
Espresso/Double Espresso	2.3/3.1
Hot Chocolate/Mocha (Vegan alternative milk available: Oat or coconut)	4.2
Tea (English breakfast, earl grey, peppermint, green tea, chamomile, super fruit, lemon & ginger)	3.2
Iced Coffees	
Americano	3.6
Latte	4.0
Mocha	4.4

Add syrup (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)	2.5
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
Trip CBD infused (Lemon Basil, Peach & ginger)	3.5
Still or Sparkling Water 330ml / 750ml	2.1/4.2

BOTTLES

Meantime London Lager 4.5%	6
Meantime 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, Strawberry and Apple, Pineapple & Raspberry)	7

WINES

SPARKLING AND CHAMPAGNE	125/btl
Nua Sparkling Rose DOC 11.5%	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

WHITE

	175/250/btl
Viña Cerrada Rioja 13% (vg)	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	7/9.5/27
-----------------------------------	----------

RED

Viña Cerrada Tempranillo 13.5%	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	12
Paloma Smoky Cantinero 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 Jules Feraud Brut NV 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

RIVERSIDE STUDIOS

BAR & KITCHEN MENU

Monday to Sunday: 10:00 - 23:00
Brunch Menu served until 12:00; Kitchen closes at 21:00
Sunday: Kitchen closes at 20:00

SNACKS

Black Pepper Popcorn (vg)	2.5
Olives (vg/gf)	5
Smoked Almonds (vg/gf) (n)	5

SMALL & SHARING PLATES

Homemade Soup of the Day with Toasted Ciabatta and Butter	9.5
Bruschetta (v)	8
Fresh Caprese Salad – <i>Tomato, Buffalo Mozzarella, Balsamic Glaze & Basil</i> (gf)	10.5
Deep Fried Calamari with a Lemon Sauce	11
Homemade Meatballs in a rich Tomato Sauce	9
Roasted Chorizo	8
Mediterranean Chicken Wings with Aioli (gf)	11
Mediterranean Nachos with Mozzarella, Basil, Mixed Tomato & Onions (gf) – Make it vegan!	13
Beetroot Cured Smoked Salmon, Cream Cheese, Dill & Lemon Zest	12
Veggie Sharer – <i>Bruschetta, Caprese Salad, Hummus, Roasted Veg, Olives & Toasted Ciabatta</i>	21
Meat Sharer – <i>Homemade Meat Balls, Chorizo, Chicken Wings, Jamon, Olives & Toasted Ciabatta</i>	27

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
Mixed Side Salad (vg/gf)	5
Toasted Ciabatta	4
Hummus (vg)	5
Mediterranean Vegetables	6

SALADS

Classic Caesar Salad, Anchovies, Parmesan, Croutons – Add Chicken for 5 - Add Bacon for 2	12.5
Hummus, Mediterranean Veg, Cherry Tomato, Mixed Leaf Salad (vg)	15.5
Beetroot & Feta Salad, Mixed Leaf, Fennel, Cherry Tomato, Cucumber and Pomegranate (v)	16.5

MAINS

Baked Haddock with Lemon & Breadcrumbs served with Smashed Peas & Fries with Lemon Aioli	18.5
Grilled Salmon with Mediterranean Vegetables & Herb Butter (gf)	20
Mushroom Medley Risotto served with Truffle Oil (vg/gf)	16
Chicken & Chorizo Risotto with Rocket, Parmesan and Cherry Tomatoes (gf)	19
Linguine with Homemade Meatballs in a Rich Tomato Sauce	19.5
Rigatoni with Creamy Pesto, Courgette, Rocket and Cherry Tomatoes (vg) – Add Burrata for £6	17
Chicken Parmigiana with Tomato, Mozzarella & Jamon Serrano served with a Rocket, Parmesan & Olive Salad (add fries for 4)	22
10oz Sirloin Steak Served with Mediterranean Vegetables, Fries & Herb Butter (gf)	27

BURGERS

Mediterranean Beef Burger in a Brioche Bun, Mozzarella, Jamon Serrano, Tomato, and Basil served with Fries	18
Chicken Milanese Burger with Tomato, Rocket & Parmesan served with Fries	18
Moving Mountain Vegan Burger, Hummus, Applewood “Cheese”, Rocket & Tomato served with Fries (vg)	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.