

# RIVERSIDE STUDIOS

## BAR & KITCHEN MENU

Monday to Friday: 10:00 - 23:00 (Breakfast bites menu served until 12:00; Kitchen closes at 21:00)  
Saturday and Sunday: 10:00 - 23:00 (Brunch menu served until 14:00 on Saturday; Sunday Roast from midday until it's run out; Kitchen closes at 21:00)

### SNACKS

Black pepper popcorn (vg)	2.50
Nocellara olives (vg/gf)	3.50
Smoked almonds (vg/gf) (n)	3.50

### SMALL & SHARING PLATES

Tofu arancini with a chili jam (vg)	9
Homemade soup of the day with toasted sourdough	8.50
Burrata with basil, tomatoes & a drizzle of truffle honey (gf)	9.50
Marinated buffalo chicken wings with a blue cheese dip (gf)	8.50
Breaded Whitebait with tartar sauce	8.50
Nachos with mozzarella, guacamole, sour cream, salsa & jalapeños (gf)	10
Vegan Nachos with 'cheese', guacamole, salsa & jalapeños (vg/gf)	10
Baked rosemary & thyme Camembert wrapped in filo pastry with bread & truffle honey	15.50

### SIDES

Fries with vegan aioli (vg/gf) / add cheese & truffle oil for £1.50	5
Sweet Potato Fries with aioli (vg/gf)	6.50
Mixed side salad (vg/gf)	5
Steamed tenderstem broccoli	4.50
Toasted sourdough with butter	3.50

### MAIN COURSES

Beer battered haddock with chunky chips, mushy peas & tartar sauce	17.50
Grilled salmon steak with new potatoes, tenderstem broccoli cooked in caper butter (gf)	16.50
Vegetable coconut curry and homemade onion bhaji served with wild rice (vg/gf)	16.50
Mediterranean Falafel salad (vg/gf)	14.50
Chicken Milanese served with a rocket & parmesan shavings salad (add fries for £2.50)	14.50
Gammon steak with a grilled pineapple ring, two fried eggs, fries & grilled plum tomatoes	16.50
Ribeye steak served with peppercorn sauce, chunky chips & mixed leaf salad (gf)	26.50

### BURGERS (SERVED WITH FRIES)

Beef burger in a brioche bun, mature cheddar, onion, lettuce, tomato, side of gherkins <b>Add Bacon for £2, add jalapeños for £1</b>	16
Grilled peri-peri chicken breast burger with lettuce, onion & tomato <b>Add cheese for £1.50. Add bacon for £2. Add jalapeños for £1.</b>	16
Plant-based burger, beetroot hummus, Applewood 'cheese', lettuce, onion & tomato (vg)	15.50

**Upgrade to sweet potato fries for £1.50**

### SAUCES

Vegan Aioli, Blue Cheese, Sour Cream, Tartar, BBQ, Hot Sauce, Salsa, Chilli Jam Sweet Chilli, Mango Chutney, Guacamole, Peppercorn	1.50 each
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#### ABOUT RIVERSIDE STUDIOS

**At Riverside Studios we are driven by the belief in the power of creativity to bring people together, unlock potential and spark positive change in the world.**

**Scan the QR below to browse What's On at Riverside Studios...**



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.

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## DRINKS

### HOT DRINKS

Americano (black or white)	2.90
Latte / Cappuccino / Flat White	3.10
Mocha	3.80
Espresso	2.20
Double Espresso	2.60
Hot Chocolate (Vegan alternative milk available)	3.80
H&G Tea (English breakfast, earl grey, peppermint, green tea, chamomile, lemon & ginger)	2.90

### SOFT DRINKS

Fever Tree Mixers 200ml (Premium Indian Tonic, Light Tonic, Mediterranean Tonic, Ginger Ale, Ginger Beer, Soda, Lemonade)	2
Cawston Press 330ml (Apple and Rhubarb, Elderflower, Cloudy Apple, Orange, Ginger Beer)	3
Coca-Cola / Diet Coke 330ml	2.8
San Pellegrino Limonata 330ml	2.8
Folkington's Juice 250ml (Apple, Cranberry, Orange, Tomato)	3
Still or Sparkling Water 330ml / 750ml	2/4

### BOTTLES

Meantime London Lager 4.5%	6
Meantime London Pale Ale 4.3%	6
Peroni	6
Peroni 0%	5
Peroni Gluten Free 5.1%	5.95
High Water Seltzer (5%) (Mango & Peach, Cucumber & Mint, Lemon & Elderflower)	5
Cornish Orchards Blush 5%	7
Old Mout Ciders 4% (Kiwi & lime, berries & cherries, lime and watermelon, strawberry and apple, Pineapple & Raspberry)	7

### WINES

<b>SPARKLING AND CHAMPAGNE</b>	<b>125/btl</b>
Nua Sparkling Rose DOC 11.5%	6.75/38
La Fornarina Prosecco 11%	-/55
Jules Feraud Brut NV Champagne 12% (vg)	10/65
Taittinger Brut NV Champagne 12%	15/89
Pommery Brut Royal 12.5%	-/99
<b>WHITE</b>	<b>175/250/btl</b>
Liso Veinte Viura 11.5% (vg)	6.5/9.2/25
Reserve St Marc Chardonnay 13% (vg)	7/9.9/27.5
L'Abeille Picpoul de Pinet 12.5%	8.2/11.5/35
Lamura Pinot Grigio 13%	7/9.9/27.5
The Crossings Sauvignon Blanc 12.5%	8.8/12.5/37
<b>ROSE</b>	<b>175/250/btl</b>
Arcano Pinot Grigio Rosato 12%	6.5/9.2/25
Hecht & Bannier Provence Rose 13%	-/-/41
<b>RED</b>	<b>175/250/btl</b>
Liso Veinte Tempranillo 14%	6.5/9.2/25
Lamura Nero D'Avola 13.5%	7/9.8/27.5
Arte Noble Pinot Noir 13.5%	7.5/10.2/30
Piedra Negra Malbec 14%	7.5/10.2/30
Senora Rioja Reserva 14 %	-/-/42
<b>Our wines are also available in 125ml measures</b>	
<b>DRAUGHT BEER AND CIDER</b>	
Meantime London pale ale 4.3%	3.2/6.26
Meantime Anytime IPA 4.7%	3.2/6.3
Asahi Super Dry 5.2%	3.25/6.5
Peroni 4.7%	3.25/6.5
London Pride	3.15/6.3
Pilsner Urquell 4.4%	3.15/6.3
Cornish Orchards cider 4.5%	3.1/6.2

### COCKTAILS

Negroni Star of Bombay Gin, Campari, Martini Rosso with orange peel	11
Paloma Smoky Cantinero Tequila blanco & fresh lime topped up with sparkling grapefruit	11
Kyiv Mule Ukrainian Dimas Vodka, fresh lime topped up with ginger beer	11
Old Fashioned JB Scotch Whisky, sugar syrup, angostura bitters and orange peel	10
Bloody Mary Absolut Vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, salt & pepper	10
Cubre Libre Bacardi White Rum, fresh lime, topped up with coke	10
Kir Royale Jules Feraud Brut NV Champagne with a shot of Chambord and a berry	14

### SPRITZ

Hugo spritz St Germain Elderflower, prosecco, mint, lime and soda	10
Rosehip spritz Rosehip Cup, prosecco and soda	10
Sloe spritz Sloe gin, blueberries, fresh mint, prosecco and soda	10
Aperol spritz Aperol, prosecco and soda	10
Campari spritz Campari, prosecco and soda	10
Everleaf Marine and tonic (0%) 16 sustainably sourced botanicals including juniper, bergamot and dulse	7
Everleaf Mountain and tonic (0%) Floral sweetness with piney juniper, notes of rosehip and black cherry	7