

BAR & KITCHEN MENU

SNACKS

Black pepper popcorn (vg)	2.5
Nocellara olives (vg/gf)	3.5
Smoked almonds (vg/gf) (n)	3.5

SMALL & SHARING PLATES

Tofu arancini with a chili jam (vg)	9
Homemade soup of the day with toasted sourdough	8.5
Burrata with basil, tomatoes & a drizzle of truffle honey (gf)	9.5
Marinated buffalo chicken wings with a blue cheese dip (gf)	8.5
Breaded Whitebait with tartar sauce	8.5
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 <i>*may take up to 15 minutes</i>	15.5

SIDES

Fries with vegan aioli (vg/gf) - £1 will be donated for Riverside RALLY Add cheese & truffle oil	5 1.5
Sweet Potato Fries with aioli (vg/gf)	6.5
Mixed side salad (vg/gf)	5
Steamed tenderstem broccoli	4.5
Toasted sourdough with butter	3.5

MAIN COURSES

Beer battered haddock with chunky chips, mushy peas & tartar sauce	17.5
Grilled salmon steak served with new potatoes, tenderstem broccoli cooked in caper butter (gf) <i>*may contain bones</i>	16.5
Vegetable coconut curry and homemade onion bhaji served with wild rice (vg/gf)	16.5
Mediterranean Falafel salad (vg/gf)	14.5
Chicken Milanese served with a rocket & parmesan shavings salad. Add fries for £2.50	14.5
Gammon steak topped with a grilled pineapple ring, two fried eggs, fries & grilled plum tomatoes	16.5
Ribeye steak served with peppercorn sauce, chunky chips & mixed leaf salad (gf)	26.5

BURGERS (served with fries)

Beef burger in a brioche bun with mature cheddar, onion, lettuce, tomato & a side of gherkins. Add Bacon for £2.00 Add jalapeños £1.00	16
Grilled peri-peri chicken breast burger with lettuce, onion & tomato. Add Cheese for £1.50 Add Bacon for £2.00 Add jalapeños £1.00	16
Plant-based burger with beetroot hummus, Applewood 'cheese', lettuce, onion & tomato (vg) <i>Upgrade to sweet potato fries for £1.50</i>	15.5

SAUCES

1.50 each

Vegan Aioli	Blue Cheese	Sour Cream	Tartar
BBQ	Hot Sauce	Salsa	Chilli Jam
Sweet Chilli	Mango Chutney	Guacamole	Peppercorn

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.

DRINKS

SOFT DRINKS

Fever tree mixers 200ml	2
<i>Premium Indian tonic, Light tonic, Mediterranean tonic, Ginger ale, Ginger beer, Soda, Lemonade</i>	
Cawston press 330ml	3
<i>Apple and rhubarb, Elderflower, Cloudy apple, Orange, Ginger beer</i>	
Coca-Cola / Diet Coke 330ml	2.8
San Pellegrino Limonata 330ml	2.8
Folkington's Juice 250ml	3
<i>Apple, Cranberry, Orange, Tomato</i>	
Still or sparkling water 330ml / 750ml	2/4

HOT DRINKS

Americano (black or white)	2.9
Latte / cappuccino / flat white	3.1
Mocha	3.8
Espresso / double espresso	2.2/2.6
H&G Tea	2.9
<i>English breakfast, earl grey, peppermint, green tea, chamomile, lemon & ginger, super fruit</i>	
Hot chocolate	3.8
*Vegan alternative milk available	

DRAUGHT BEER AND CIDER

Meantime London pale ale 4.3%	3.2/6.2
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

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%)	5
<i>Mango & Peach, Cucumber & Mint, Lemon & Elderflower</i>	
Cornish Orchards Blush 5%	7
Old Mout ciders 4%	7
<i>Kiwi & lime, berries & cherries, lime and watermelon, strawberry and apple, Pineapple & Raspberry</i>	

WINES

SPARKLING AND CHAMPAGNE	125/btl
Nua Sparkling Rose DOC 11.5%	6.75/38
La Fornarina Prosecco 11%	7/39
Kingscote Brut Rose 12%	-/55
Jules Feraud Brut NV Champagne 12% (vg)	10/65
Taittinger Brut NV Champagne 12%	15/89
Pommery Brut Royal 12.5%	-/99
WHITE	175/250/btl
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
ROSE	175/250/btl
Arcano Pinot Grigio Rosato 12%	6.5/9.2/25
Hecht & Bannier Provence Rose 13%	-/-/41
RED	175/250/btl
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

Our wines are also available in 125ml measures

COCKTAILS

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

SPRITZES

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