

RIVERSIDE STUDIOS

DRINKS

HOT DRINKS

Americano (black or white)	3
Latte/Cappuccino/Flat White	3.2
Espresso/Double Espresso	2.3/2.7
Hot Chocolate / Mocha (Vegan alternative milk available: Oat, coconut or almond)	3.9
H&G Tea (English breakfast, earl grey, peppermint, green tea, chamomile, lemon & ginger)	3
Iced Coffees - Americano Latte	3.3 3.7
Mocha	4.1

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
High Water Seltzer (5%) (Mango & Peach, Cucumber & Mint, Lemon & Elderflower)	5
Old Mout Ciders 4% (Kiwi & lime, berries & cherries, lime and watermelon, 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)	6.75/9.3/25.5
Domaine de la Baume Chardonnay 14% (vg)	7/9.9/27.5
Picpoul de Pinet 13.5%	8.3/11.6/35
Colde Rove Pinot Grigio 12%	7.1/10/27.5
Turtle Bay Sauvignon Blanc 12.5%	8.9/12.6/37
ROSE	175/250/btl
Chateau l'oasis, Cote de provence	6.6/9.3/25
RED	175/250/btl
Viña Cerrada Tempranillo 13.5%	6.75/9.3/25.5
Lamura Nero D'Avola 13.5%	7.1/9.9/27.5
Alma de Chile Pinot Noir 13.5%	7.6/10.3/30
Piedra Negra Malbec 14%	7.6/10.3/30

Our wines are also available in 125ml measures

DRAUGHT BEER AND CIDER

Meantime London pale ale 4.3%	3.3/6.4
Meantime Anytime IPA 4.7%	3.3/6.4
Asahi Super Dry 5.2%	3.5/6.8
Peroni 4.7%	3.5/6.8
London Pride	3.4/6.7
Pilsner Urquell 4.4%	3.4/6.7
Cornish Orchards cider 4.5%	3.2/6.4

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	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
Espresso Martini Absolut Vodka, Kahlua, espresso shot	12
Margarita Don Julio Silver Tequila, Cointreau and lime juice served with a salted rim	11

SPRITZ

Hugo spritz St Germain Elderflower, prosecco, mint, lime and soda	11
Rosehip spritz Rosehip Cup, prosecco and soda	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 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 13:00 on Saturday; 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

Spinach and potato Croquettes served with lemon (vg)	9
Soup of the day with toasted sourdough and butter	9
Fresh caprese salad - tomato, buffalo mozzarella, balsamic glaze & Basil	10
Prawns Skewer with Lime and wasabi mayo	10
Bang Bang Cauliflower with sesame, chili flakes & lime	10
Nachos with mozzarella, guacamole, sour cream, salsa & jalapeños (gf) – <i>Make it vegan!</i>	12
Mezze board - olives, hummus, grilled veg, pitta, halloumi	17
Rancheros with Avocado, coriander, chili & toasted tortilla	12

SIDES

Fries with vegan aioli (vg/gf) / add cheese & truffle oil for 1.5	6
Sweet Potato Fries with aioli (vg/gf)	7
Mixed side salad (vg/gf)	5
Homemade Coleslaw	5
Toasted pitta	3.5
Sourdough Bread with butter	3.5
Halloumi	5

MAIN COURSES

Beer battered haddock with chunky chips, mushy peas & tartar sauce	17.5
Grilled salmon with pea & mint mash, pickled radish & salsa verde	19
Wild mushroom risotto with truffle oil (vg)	16.5
Mediterranean falafel salad - green leaves, cucumber, onions, cherry tomato, olives (vg/gf)	15
Classic Caesar salad - <i>add chicken for 5</i>	12
Chicken Parmigiana served with a rocket & parmesan shavings salad (<i>add fries for 2.50</i>)	18.5
Ribeye steak served with chimichurri sauce, chunky chips & mixed leaf salad (gf)	26
Lamb Shank with winter vegetables, gravy & Horseradish mash	21

RIVERSIDE'S DINER

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
Hot Chicken wings with jalapeños and red onions, served with coleslaw & fries	18
Barbecue slow cooked Ribs served with coleslaw & fries	22
Veggie pitta with tomato & coleslaw served with salad & fries	17

SAUCES

Vegan Aioli, Blue Cheese, Sour Cream, Tartar, BBQ, Hot Sauce, Salsa, Sweet Chili, Guacamole, Wasabi Mayo	1.5 each
----------------------------------------------------------------------------------------------------------	----------

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.