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# RIVER RESTAURANT

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## To Start

**Spiced Lentil Broth**, Micro Coriander,  
Curried Oil (V)  
£7

**Treacle Cured Salmon Fillet**, Fig & Pomegranate Salad, Plum  
Jelly,  
Honey & Whole Grain Mustard Dressing £8

**Breast & Confit Leg of Quail**, Smoked aubergine, Grilled  
Yoghurt,  
Charred baby leeks, Cep crumble, Quail jus  
£9

**Winter Beets and Bath Blue Salad**, Walnuts, Apple, Celery,  
Micro Herb and Frisse Salad, Walnut Oil £8

## ...TO FOLLOW...

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**Dart Marina Risotto of the Day** (V)  
£15

**Wild Mushroom Tortelloni**, Mushroom Purée, Wilted Curly  
Kale, Cep Coulis, Parmesan Crisp, White Truffle Oil (V)  
£17

**Pan Fried Stone Bass Fillet**, Garlic Creamed Mashed Potato,  
Sautéed  
Sliver Skinned Onions, Pancetta Lardons & Button Mushroom,  
Parsnip Purée, Wilted Baby Spinach, Sage & Walnut Pesto  
£23

**Dart Marina Fish Pie**, Local Seafood in a White Wine Cream  
Sauce, Topped with Buttered Mashed Potato, served with Green

Beans,  
Shallots & Parsley.  
£23

**Slow Cooked Then Pan Roasted Devon Duck Breast**, Thyme  
Rosti,  
Caraway & Carrot Purée, Treacle Roasted Heritage  
Carrots, Red Currant & Port Jus £24

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**Whole Pan-Fried Lemon Sole**, Lemon Butter, Shallot & Parsley  
Buttered New Potatoes and Green Beans £25 (£5\*)

**Pan Fried Hake Fillet**, Shallot & Parsley Buttered  
New Potatoes & Green Beans £19

**Grilled 9oz Pork Cutlet**, Triple Cooked Chips or French Fries,  
Grilled Tomato, & Field Mushroom, Watercress, Apple Sauce £21

**Grilled West Country 8oz Fillet Steak**, Triple Cooked Chips or  
French Fries, Grilled Tomato & Field Mushroom,  
Watercress, Peppercorn Sauce £29 (£10\*)

**Slow Cooked Then Pan Roasted Corn Fed Chicken Breast**,  
Wilted Baby Spinach, Dauphinoise Potatoes,  
Madeira Wild & Mushroom Sauce £21

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### A LITTLE MORE...

New Potatoes / Hand Cut Triple Cooked Chips  
Soy Sugar Snaps / Mixed Leaf Salad / Buttered Wilted Baby Spinach

£4 (£3\*)

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## To Finish

**Vanilla Panna Cotta**, Ginger & Coconut Sorbet,  
Grilled Pineapple, Baby Basil & White Balsamic Salad £8

**Dark Chocolate & Tonka Bean Bomb**  
Fig Salsa, Fig Puree, Tonka Bean & Almond Brittle £8

**Eton Mess**, Crispy Meringue, Plum and vanilla Jam, Chantilly Cream,  
Cinnamon Sugar £8

**Selection of 4 Locally Made Ice Cream & Sorbets**  
With Palmiers Biscuits £6

**Selection of 5 West Country Cheeses**, Millers Toast,

Seasonal Fruit Jelly £11

Rutherglen Muscat, Campbell's (50ml) £4.50

House Ruby Port (50ml) £4.50

Taylor's L.B.V (50ml) £5.20

Taylor's 10-year-old Tawny Port (50ml) £8.50

Freshly brewed coffee and handmade petit fours served in the lounge  
~ (£3.50 per person\*)

*\*Guests staying with us on a half board basis can choose from the full menu with only  
bracketed supplements applying*

*Please be aware that the dishes on this menu may contain traces of nuts or shellfish*

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