

# River Restaurant Menu

## TO START

### DUCK & SHELLFISH LAKSA

Aromatic Asian Shellfish Broth, Confit Duck Leg, Egg Noodles, King Prawns & Coriander **F, E, S, C, G, SE, CR**  
£10

### DARTMOUTH CRAB

Avocado Purée, Basil Oil **E, CR**  
£12

### BEETROOT MARINA CURED SALMON FILLET

Summer Vegetable Salad, Grain Mustard Dressing **F, MU, SU**  
£10

### FILLET OF BEEF CARPACCIO

Celeriac & Chive Remoulade, Three Flavoured Vinegar **E, S, M**  
£12

### HAM HOCK & PEA TERRINE

Piccalilli, Mini Brioche, Cauliflower Purée **MU, C, G, M, E, SU**  
£11

### GRILLED GOATS CHEESE

Sourdough Crouton, Baby Basil Salad, Balsamic Vinegar (V) **E, G, SU**  
£11

### SUMMER CHICORY & BLUE CHEESE SALAD

Devon Blue, Cherry Tomatoes, Black Olives, Green Beans, Boiled Egg & a Garlic & Blue Cheese Dressing (V) **M, E, SU, MU** £8

### SOUP OF THE DAY (V) **M**

£7

## A MAIN

### BAKED HAKE FILLET

Herb & Shallot Crushed New Potatoes, Bacon Fat Vinaigrette, Tender Stem Broccoli **F, M, C, SU**  
£23

### PAN FRIED SALMON

Pea Purée, Saffron Potato, Pea & Mint Salsa **F, M**  
£21

### BAKED WHOLE SOLE

Buttered Glazed Green Bean, New Potatoes, Lemon & Parsley Butter **F, M**  
£26 (£6\*)

### GUINEA FOWL BREAST

Dauphinoise Potatoes, Pancetta Braised Savoy Cabbage, Wild Mushroom & Madeira Jus **M, C, SU**  
£25

### GRILLED 8OZ FILLET STEAK

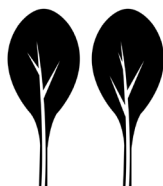
French Fries, Grilled Tomato & Field Mushroom, Watercress, Peppercorn Sauce **M, C, SU** £29 (£10\*)

### LAMB RUMP

Smoked Paprika & Aubergine Caviar, Fondant Potato, Rosemary Jus **M, C, SU**  
£26

### BLACK TRUFFLE & BURRATA TORTELLONI

Mushroom Broth, Wilted Spinach, Peas, Truffle Honey Drizzle (V) **G, M, C, E**  
£17



### A LITTLE MORE \_?

Dauphinoise Potatoes **M** / french Fries / French Beans & Pancetta **M** / Mixed Leaf Salad **MU, SU** / Buttered Wilted Baby Spinach **M**

£4 (£3\*)

**AND TO FINISH /**

**RASPBERRY BAVAROIS**

Raspberry Sorbet, Raspberry Pearls

**E, M, G, NU**

£8

**STEM GINGER CRÈME BRÛLÉE**

Poached Yorkshire Rhubarb  
& Macaroons

**(V) (GF) E, M, NU**

£8

**POACHED PEAR**

Pear Jelly, Chocolate Sorbet

**(V) (GF) (DF)**

£8

**ICE CREAM AND SORBET**

Selection of 4 locally made  
ice cream & sorbets

**M, E, G**

£6

**SELECTION OF 5 WESTCOUNTRY CHEESES**

Millers Toast, Seasonal Fruit Jelly

**M, G, NU**

£11

---

**RUTHERGLEN MUSCAT, CAMPBELL'S**

(50ml) £4.50

**HOUSE RUBY PORT**

(50ml) £4.50

**TAYLORS L.B.V**

(50ml) £5.20

**TAYLORS 10-YEAR-OLD TAWNY PORT**

(50ml) £8.50

**FRESHLY BREWED COFFEE AND HANDMADE PETIT  
FOURS SERVED IN THE LOUNGE**

**M, G, NU**

(£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.