

# riverstation

## sunday lunch 11.12.11

3 courses 19.50

2 courses 16.00

- starters mushroom, parsley + madeira soup with cep oil, crème fraîche  
marinated anchovies, crayfish tail + rocket salad, salsa rosso  
confit pork cheek with soy syrup with cucumber + enoki mushroom salad  
steamed mussel with chilli, lemongrass, ginger + coconuts milk  
deep-fried crotin goats cheese with rocket salad + crab-apple jelly
- mains loin of free-range devonshire pork, roasties, glazed carrots, apple sauce  
pan-fried grey mullet with spanish lentils, braised chicory + romesco  
lamb's liver, truffled 'pease pudding', curly kale, onion + sherry vinegar gravy  
pan fried pollack with baby red potato, wilted spinach + orange butter sauce  
risotto with pumpkin, radicchio, chestnuts, shaved parmesan + rocket
- pudding chocolate mousse with morello cherries, amaretto cream  
marinated dried fruit salad with earl grey panna cotta, hazelnut biscotti  
prune + armagnac tart with crème fraîche  
baked vanilla cheesecake with mixed berry fruit compote  
gorwydd caerphilly - welsh semi-hard cow's milk cheese, biscuits + chutney

### **KIDS EAT FOR FREE!**

Applies to **Kids Menu** only. Suitable for children aged 11 yrs or under  
Must be accompanied by min 1 adult per child eating from main menu

please advise a member of staff if you have any allergies or dietary requirements  
for children's menus please speak to your waiting staff who can inform you of today's options  
**please note** we DO NOT accept AMEX a 10% discretionary service charge will be added to groups of 6 or more