

riverstation

set lunch 29.07.10

2 courses £12.00

3 courses £14.75

starters pea-pod, potato + spinach soup with chives + crème fraîche
vietnamese cold pork salad, sesame noodles, cactus lime syrup
tempura of courgette flowers, crayfish tails + pistachio sauce

mains confit guinea fowl with sauté potatoes, broccoli, almonds, roast
pan-fried mackerel fillet, date couscous, courgettes + chermoula
goat cheese + piquillo pepper omelette, shoestring fries, little gem salad

puddings lavender panna cotta, mixed berry compote, hazelnut biscotti
eton mess
bread and butter pudding with crème anglaise

à la carte

starters	chicken liver parfait, red onion marmalade, pickles, grilled sour dough	6.00
	mediterranean fish soup with rouille	6.50
	griddled squid, fresh borlotti bean salad + crisp suckling pork belly	8.00
	baked goats cheese in herb crust, english beets, walnuts, black olive jam	7.00
	scottish scallops, cauliflower purée, golden raisins + oloroso caramel	10.50
mains	free-range pork tenderloin, rosemary pomme anna, spinach, chicory confit	15.50
	pan-fried fillet of dorade with 'aqua pazza' of broccoli, potato + clams	16.00
	risotto bianco with mascarpone + girolles, gremolata, parmesan, rocket	14.50
	wild halibut with italian lentils, asparagus, amalfi lemons, roasted shallot	19.00
	english 28 day dry-aged sirloin steak, maître d'hôtel butter, hand-cut chips	19.50
puddings	chocolate parfait with langue de chat + coffee syrup	5.00
	grilled spiced pineapple, warm ginger bread, coconut ice cream	4.50
	cherry + almond frangipane tart with thick cream, red fruit coulis	4.50
	peach 'bellini' jelly, lemon + polenta biscuit, fresh strawberries	4.50
cheeses	three british artisan cheeses, 'bath fine cheese' biscuits + riverstation chutney	6.50

please advise a member of staff if you have any allergies or dietary requirements.

please note: we do not accept AMEX; a discretionary 10% service charge will be added to parties of 8 or more.