

riverstation

saturday 31.07.10

starters	pea pod, potato + spinach soup with chive crème fraîche	5.00
	mediterranean fish soup with rouille	6.50
	chicken liver parfait, red onion marmalade, pickles, grilled sourdough	6.00
	crostin goats cheese in herb crust, beetroot, walnuts + black olive jam	7.00
	griddled squid with fresh borlotti bean salad, crisp suckling pork belly	8.00
	spicy duck spring rolls, carrot purée, pak choi, coriander 'pesto' + soy	7.50
	scottish scallops, cauliflower purée, golden raisins + oloroso caramel	10.50
mains	wrapped corn-fed chicken, radicchio, mozzarella, parma ham + white beans	14.50
	pan-fried fillet of dorade with 'aqua pazza' of broccoli, potato + clams	15.50
	free-range pork tenderloin, rosemary pomme anna, spinach, chicory confit	15.50
	organic salmon, samphire + fresh peas, new potatoes, elderflower sauce	16.50
	risotto bianco with mascarpone + girolles, gremolata, parmesan, rocket	14.50
	wild halibut with italian lentils, asparagus, amalfi lemons, roasted shallot	19.00
	28 day dry-aged scotch sirloin steak, maître d'hôtel butter, hand-cut chips	19.50
sides	new potatoes	2.50
	hand cut chunky chips	3.00
	rocket + parmesan salad	4.00
	green beans / baby gem salad, mustard dressing	2.50
puddings	chocolate + hazelnut terrine, raspberries, coffee syrup, langue de chat	5.50
	cherry + almond frangipane tart with crème chantilly, kirsch syrup	4.50
	crème brûlée with biscotti	4.50
	grilled, spiced pineapple, warm ginger-bread, coconut ice cream	4.50
	peach 'bellini' jelly with lemon + polenta biscuit, fresh strawberries	4.50
	riverstation ices + sorbets	4.50
cheeses	british artisan cheeses with 'bath fine cheese' biscuits + riverstation chutney	6.50

please note we do NOT accept AMEX a 10% discretionary service charge will be added to tables of 8 or more

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