

riverstation

saturday 04.02.12

starters	leek + potato soup with cep oil + chive	5.00
	mediterranean fish soup with croûton + rouille	6.50
	chicken liver parfait, red onion jam, pickles, toasted sourdough brioche	6.50
	salad of home-smoked venison with beetroot jelly, rocket + manchego	8.50
	crab ravioli, romanesque cauliflower with sesame + soy, crispy leeks	8.50
	goats curd + rocket salad with candied walnuts + pomegranate	7.50
	seared scallops with apple purée, celeriac remoulade + crisp pancetta	10.50
mains	slow-cooked pork belly with carmargue red rice + gremolata, salsa verde	16.00
	pan-fried sea bass fillet, black-eyed pea purée, plantain fritters, mango salsa	17.00
	risotto with butternut squash, chestnuts + radicchio, parmesan, rocket salad	14.50
	rare-roast english duck breast, lyonnaise potato, curly kale + sour cherries	17.50
	roast fillet of brill with sprouting broccoli, crushed potatoes, cockle vinaigrette	18.50
	28 day dry-aged somerset rib-eye steak, maître d'hôtel butter, hand-cut chips	19.75
sides	new potatoes / green beans	2.50
	wilted spinach	3.00
	hand-cut chunky chips	3.00
	rocket + parmesan salad	4.00
pudding	hot chocolate fondant pudding, orange + brazil nut ice-cream (10 mins)	5.50
	pear + almond frangipane tart with seville orange curd cream	4.50
	warm apple + yorkshire rhubarb crumble with iced pistachio parfait	4.50
	raspberry + vanilla crème brûlée, biscotti	4.50
	baked new york style cheesecake with morello cherries	4.50
	riverstation ices + sorbets	4.50
cheeses	british artisan cheeses with '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 10% discretionary service charge will be added to tables of 6 or more