

bar + kitchen menu

small plates

bread	2.50	olives	2.50	marinated anchovies	2.50	hummus + pitta	2.50
warm black pudding fritters, apple purée	3.00	beetroot salad with horseradish gribiche	3.00				
sherry poached chorizo with parsley	3.00	smoked mackerel pâté	3.00				
soused herrings with red onion salad	3.00	sicilian aubergine caponata + lemon	3.00				

4 of any of the above for £10.00

soup (see server)	4.50	warm falafel with sweet chilli sauce	4.50
house terrine, pickles, relish, bread	4.75	potted brown shrimps, three seed toast	5.25
romanesque cauliflower salad, anchovy dressing + toasted almonds	5.00	cecina (smoked, cured beef) with grilled artichokes + rocket	6.50
marinated sardine fillets, chick-pea salad	5.50	roasted butternut, red onion + feta salad	5.50
little gem salad, dijon mustard dressing	2.50	rocket, parmesan + dried tomato salad	4.50

large plates

lamb tagine with couscous, pomegranate + preserved lemon	8.50
smoked haddock + sweet-corn chowder with mussels	8.50
warm savoury tart with cherry tomatoes + rocket (see server)	7.00
mushroom risotto with parsley + lemon gremolata, parmesan	8.50
seared salmon with sesame seed, vegetable noodles + soy	9.00
char-grilled skirt steak (served rare) green beans, peppercorn sauce, fries	9.75

extras

shoestring fries	2.50	buttered green beans	3.00
chunky chips	2.50	new potatoes	2.50

puddings

chocolate torte with poached cherries + crème fraîche	4.00
treacle tart, clotted cream	4.00
apple crumble, vanilla ice cream	4.00
lemon curd syllabub with toasted almonds	4.00
riverstation ice creams + sorbets	3.50
bowl of pasmak - persian 'fairy floss' (rose, pistachio, chocolate or vanilla)	2.50

*gorwydd caerphilly cheese with Peter's Yard crispbread, riverstation red onion marmalade 5.50

*award winning artisan cows milk cheese, made by the Trethowan family on Gorwydd farm at Llanddewi Brefi, Ceredigion

KIDS EAT FOR FREE (until 6pm - see children's menu)