

# riverstation

saturday 13.02.10

starters	smoked chicken, thyme + white bean soup, tarragon crème fraîche	5.50
	mediterranean fish soup, croûton + rouille	6.00
	raviolo of ricotta, spinach + lemon, courgette tagliatelle + walnut salsa	7.00
	poached duck egg, sea kale, orange hollandaise + tapenade soldiers	8.00
	chicken liver parfait, red onion jam + pickles, grilled challah bread	6.00
	pan-fried scottish scallops, cauliflower purée, crisp chorizo, lemon oil	10.50
mains	slow-cooked lamb shoulder 'noisette', celeriac purée, gnocchi, salsa verde	15.50
	john dory with baby onions, lardons, blewitts + red wine, pomme purée	17.00
	wild mushroom risotto with gremolata + parmesan, rocket salad	13.50
	roast haddock, crushed herb potatoes, spinach, mussels + parsley sauce	14.00
	english duck breast with pommes anna, red cabbage + pickled rhubarb	17.00
	28 day dry-aged sirloin steak with maître d'hôtel butter + hand-cut chips	19.50
sides	new potatoes / mash / hand cut chips	2.50
	rocket + parmesan salad	4.00
	green beans / mixed leaf salad	2.50
puddings	chocolate st emilion with morello cherries + crème fraîche	5.50
	warm sticky toffee pudding with butterscotch sauce, clotted cream	5.00
	orange crème brûlée with biscotti	5.00
	blueberry frangipane tart with chantilly + red fruit coulis	5.00
	baked vanilla cheesecake with poached rhubarb	5.00
	riverstation ices + sorbets	4.50
cheeses	selection of three british artisan cheeses with 'bath fine cheese' biscuits + chutney	6.50

**please note** we do NOT accept AMEX a 10% discretionary service charge will be added to all tables  
the kitchen will do its utmost to cater for any allergies or dietary requirements.