

RIVERSTATION

"This menu reflects our commitment to quality, seasonality and craftsmanship, showcasing dishes designed to be both refined and approachable." Head Chef - Joshua Thong

HOUSE OYSTERS

1 for 5 / 3 for 14 / 6 for 25 / 12 for 38

Join us every Friday 5PM-7PM for £1 oysters

FOR THE TABLE

Sourdough, house butter, olives 12	Today's house croquette 4
Smoked hummus 7	Mackerel rilette 9
Whipped cods roe 9	Courgette fritti 6

STARTERS

Burrata, smoked chilli, grilled croute 9	Delicia squash and coconut veloute, sage 8
Ham hock terrine, dijon, pickles 12	Classic prawn cocktail 11
Crispy squid, chilli, coriander, lemon aioli 10	Citrus cured trout, clementine, chilli 14
Salt baked celeriac, miso oat fraiche, walnut 9	Dry-aged beef tartare, cornichons, sourdough 15

MAINS

Confit duck leg, red cabbage, raisin 24	Hand rolled gnocchi, courgette, parmesan 22
Crab linguine, chilli 28	Braised ox cheek, mushroom bordelaise 29
Chicken schnitzel, gremolata 24	Beetroot tarte tatin, walnuts 24
160g Breaded hake, gribiche, minted pea puree 19	Dry-aged angus burger, house pickles, fries 19

DRY-AGED CUTS

340g Pork chop 27	200g Fillet 38	300g Sirloin 41	300g Ribeye 42
Cote de Boeuf 10.5 (100g)	Porterhouse 11 (100g)	Tomahawk 12.5 (100g)	Chateaubriand 16.5 (100g)

Please ask a member of the team for today's sharing cut weights. Choice of two sides and two sauces included with sharing cuts.

ON THE SIDE

Garlic greens 6	Black pudding 7
Creamed spinach 7	Buttery mustard mash 7
Charred tenderstem 8	Truffle parmesan fries 8.5
Smoked cheddar cauliflower gratin 8	Thick cut chips/fries 7

SAUCES

Garlic butter 3	Brandy peppercorn 5
Bearnaise 3	Red wine jus 5
Roquefort butter 4	Chimichurri 4

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance. All 14 allergens are used in our kitchen.

From intimate gatherings to celebrations of up to 235 guests, our private dining spaces (including exclusive hire of the venue) offer tiered dining packages, drinks packages, buffets and grazing tables. We can cater for almost any event.

We will never charge for room or venue hire although minimum spends do apply.

Please ask a member of the team for more details or email us: riverstation@youngs.co.uk

