

MENU



TO START

SEA BASS CEVICHE

with chilli, lime & mango salsa, and tortilla crisps

BUTTERMILK POPCORN CHICKEN

with tarragon mayonnaise

REVREND GREEN'S PEA SOUP

Purée of English pea soup

THE MAIN EVENT

COENEL MUSTARD'S PORK LOIN

Mustard-glazed pork loin and crispy cheek served with buttered carrots, burnt leeks, potato terrine, apple purée and sage jus (pb)

8^{oz} SIRLOIN STEAK

with semi-dried tomato, fennel and pickled mushroom salad

FISH PIE

smoked haddock, salmon and prawn, served with spring greens

CONFIT COURGETTE RISOTTO

topped with roasted courgette and courgette crisps (pb)

TO FINISH

NUTELLA BREAD AND BUTTER PUDDING

with vanilla ice cream (v)

LEMON POSSET

with shortbread (v)

COCONUT RICE PUDDING

with torched mango, caramelised coconut, almond & peanut clusters (pb)

MYSTERY DESSERT

Take a chance on our mystery dessert

THE
HEAD
OF THE
RIVER

