

# THE RIVER GRILLE

## DINNER MENU

### STARTERS & SALADS

- Soup of the day, *homemade bread* £6.50
- Grilled aubergine, *warm peperonata, garlic and herb dressing* £7 (ve/g)
- Rustic farmhouse terrine, *Thatcher's cider chutney, toasted brioche* £9
- Grilled king prawns, *smoked tomato sauce, chorizo, crostini* £10
- Chicken Caesar salad: *baby gem, Parmesan, anchovies, croutons* £8 / £13
- Superfood salad: *quinoa, beetroot, feta, pomegranate, broad beans, broccoli, baby leaves, sunflower seeds* £8 / £13 (v/g)
- Grilled goat cheese, *balsamic beetroots, pickled walnuts, crispy onions, mixed leaf salad* £8 / £13 (v/g)

### MAINS

- Pappardelle with roasted tomato sauce, *buffalo mozzarella and basil* £15 (ve)
- Fish and chips, *mushy peas, tartare sauce* £16 (g)
- Chalk Stream trout, *with warm crab and new potato salad, aioli* £17 (g)
- Josper grilled chicken breast, *Lyonnais potatoes, wilted greens, jus* £16 (g)
- 10oz rib eye steak - *served with a sauce of your choice: Salsa verde / Peppercorn / Red wine jus / Garlic butter* (g) £22 (g)
- 8oz Bristol Burger, *house aioli, bacon jam, Cheddar, pickles and fries* £15 (add bacon for £1)

### SIDES £4.50

- Fries (ve/g)      Sweet fries (ve/g)      New potatoes, sour cream & chives (v/g)
- Maple glazed carrots (ve/g)      Garlic butter spring greens (v/g)

### DESSERTS £7

- Chocolate fondant, *vanilla ice cream*
- Rhubarb and custard tart, *textures of rhubarb, clotted cream ice cream*
- New York cheesecake, *berries*
- Ice cream and sorbets
- The River Grille Cheeseboard
- West Country Cheeses served with Miller Damsel crackers & Thatcher's Cider chutney
- Solstice £3      Tor Goats cheese £3      Godminster Cheddar £3      Bath Blue £3

g - gluten free      v - vegetarian      ve - vegan

Some of our dishes contain allergens.  
If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu which contains a full listing of our dishes and itemises the allergenic ingredients of each where applicable

Prices include VAT at the prevailing rate

PAWEL MIKOLAJCZEWSKI  
EXECUTIVE HEAD CHEF



# THE RIVER GRILLE

## DRINKS MENU

### COCKTAILS

<b>BRISTOL'S CALLING</b>	£9
<i>Bristol Gin, freshly squeezed lime juice, Angostura bitters, lime, cucumber and Fever Tree ginger beer</i>	
<b>THE BEAUTIFUL AVONA</b>	£9
<i>Roku gin and Lillet Blanc vermouth shaken with raspberries purée, honey, lemon and egg white</i>	
<b>VIRTUES &amp; VICES</b>	£11
<i>Courvoisier cognac, Pine nut Orgeat, Laphroaig whisky, Chocolate bitters</i>	
<b>OLD MAN BISHOP</b>	£11
<i>Ketel One vodka, Tequila, Havana 3yr, Beefeater gin and Cointreau, with Coke and lemon</i>	
<b>BRISTOL'S SECRET HUNTERS</b>	£9
<i>Maker's Mark bourbon, Campari and Lillet Rouge vermouth</i>	
<b>BLACKBEARD</b>	£9
<i>Havana 7yr rum and lime wedge, topped up with Fever Tree ginger beer</i>	
<b>PRINCESS CARABOO</b>	£9
<i>Courvoisier cognac shaken with Amaretto, fresh lemon and elderflower syrup</i>	
<b>ISAMBARD KINGDOM BRUNEL</b>	£11
<i>Maker's Mark bourbon and Courvoisier cognac stirred on Angostura Bitters</i>	
<b>VESPER MARTINI</b>	£11
<i>Three parts Tanqueray, two parts Ketel One, one part Lillet, shaken not stirred with a lemon twist</i>	
<b>PASSIONFRUIT MARTINI</b>	£9
<i>Passionfruit, Absolut vodka, Passoa and lime juice, served with a shot of Prosecco on the side</i>	

### CHAMPAGNE & SPARKLING WINE

	125ml	bottle
Prosecco, Vaporetto NV <i>Veneto, Italy</i>	£7	£34
Perrier-Jouët Grand Brut NV <i>Champagne, France</i>	£11	£64
Krug Grande Cuvée NV <i>Champagne, France</i>		£195
Gusbourne Estate Brut <i>Rosé Kent, England</i>	£12	£70

### WHITE WINE

	175ml	bottle
Pinot Grigio, Conto Vecchio <i>Veneto, Italy</i>	£6.50	£24
Sauvignon Blanc, Pale Clouds <i>Marlborough, New Zealand</i>	£8.5	£33
Viognier, Domaine de Montmarin <i>Languedoc, France</i>	£6	£22.5
Chardonnay, Spee'Wah, <i>Australia</i>	£8.5	£33
Chablis, Fourchaume, Premier Cru, <i>Domaine du Colombier, France</i>	£14.5	£58

### RED WINE

	175ml	bottle
Grenache/Merlot, La Croix <i>Languedoc-Roussillon, France</i>	£6	£22.5
Rioja Crianza, Castillo Viento <i>Rioja, Spain</i>	£7	£27
Pinot Noir, Le Versant, <i>Pays d'Oc, France</i>	£8	£30
Malbec 'La Flor', Pulenta Estate <i>Mendoza, Argentina</i>	£8.5	£33

### ROSÉ WINE

	175ml	bottle
Pinotage Rosé, Wandering Bear <i>Western Cape, South Africa</i>	£5.5	£21.5

### FINE WINE

	175ml	bottle
Nuits-St Georges, Vieilles Vignes, Domaine Rion <i>Burgundy, France</i>	£23.5	£95

### DRAUGHT BEERS

	pint	half pint
Korev Lager ( <i>Cornwall</i> ) 4.8% ABV	£4.9	£2.6
Bath Gem Amber Ale ( <i>Bristol/Bath</i> ) 4.1% ABV	£4.9	£2.6
Independence ( <i>Bristol</i> ) 4.6% ABV	£4.95	£2.7
Guinness 4.1% ABV	£4.95	£2.7
Amstel 4.1% ABV	£4.6	£2.6
Heineken Extra Cold 5.1% ABV	£4.95	£2.7
Thatchers Gold Cider ( <i>Somerset</i> ) 4.8% ABV	£4.5	£2.6

### BOTTLE

Heineken Zero ( <i>non alcoholic</i> )	£3.3
Peroni 5.1% ABV	£4.5
Corona 4.6% ABV	£4.5
Old Mout Cider 4.5% ABV	£5

### BRISTOL AWARD WINNING BEERS

Ultimate Stout 4.5% ABV	£4.2
Bristol Hefe 4.8% ABV	£5
Southville Hop 6.5% ABV	£5.2