

SUNDAY

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**OLIVES** With Oregano, On Ice **VG** | 5

**PUFFED CRACKLING** Cheesy Kwavers Spice 5

**BREAD** Coombeshead Farm Sourdough, House Soda Bread & Focaccia, Bungay Butter **V · VGO** | 5.5

**CROQUETTES** Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut 7

**"TARAMA"** Whipped Smoked Tofu, Leafy Radishes, Celery Salt **VG** | 6

**DEVILLED EGGS** Exmoor Caviar **VO** | 8



## STARTERS

### CARPACCIO

Thinly Sliced Beef, Aged Parmesan,  
Bitter Leaves, Lemon

15

### HOUSE GRAVLAX

Beetroot-and-Vodka-Cured  
Loch Duart Salmon, Herb Salad,  
Punchy Horseradish Cream

14

### SEAFOOD COCKTAIL

British Crab, Brown Shrimp,  
Prawns, Yuzu Cucumber, Marie Rose,  
Focaccia Crisps

16.5 | ADD EXMOOR CAVIAR 7

### CHAR-GRILLED LEEKS

Romesco Sauce, Toasted Hazelnuts,  
Red Endive, Blackened-Leek Vinaigrette

**VG** | 10

### FIFTEEN SALAD

British Burrata, Blood Oranges,  
Cobble Lane Coppa, Spring Leaves,  
Aged Parmesan, Capezzana Olive Oil

**VO** | 14

## MAINS

### BURGER

Double Beef Patties, Sparkenhoe Cheese,  
Pickles, Burger Sauce, Choice of Side

19

### TRUFFLE FETTUCCINE

Wiltshire Black Truffle Sauce,  
British Pecorino

**V** | 25

### LAMB RUMP

Chargrilled Devonshire Lamb, Spring Pease  
Pudding, Green & Lamb Sauces

32

### SCAMPI & CHIPS

Breaded Scottish Langoustine,  
Koffmann's Fries, Tartare Slaw,  
Outrageous Pickle Ketchup

26

### DAY-BOAT FISH

Ask For Today's Catch, Champagne  
Cream Sauce, Dulse, Royal Kombu,  
Green Peppercorns, Spring Herb Oil

MARKET PRICE

### PORK CHOP

Cider-Glazed Tomahawk,  
Spiced Apples, Crispy Sage,  
Madeira Sauce

28

## ROASTS

### BUTTERNUT SQUASH WELLINGTON

Wild Mushrooms, Spinach,  
Harissa, Puff Pastry

**V · VGO** | 19

### DRY-AGED BEEF RUMP

Rosemary,  
Horseradish Cream

26

### TOMAHAWK STEAK

— For two to share —  
35oz Dry-Aged Beef

49 per person

### TREVOR'S CHICKEN

Porcini & Morel-Stuffed Breast,  
Puff Pastry, Mustard Cream

26

All served with: Roast Potatoes, Yorkshire Puddings, Spring Greens, Glazed Carrots, Watercress, Gravy

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**CREAMED SPINACH** Crunchy Breadcrumbs **V** | 6

**CAULIFLOWER CHEESE** Brussels Sprouts 6

**TRUFFLED NEW POTATOES** Mrs Kirkham's Lancashire **VO** | 7

**KOFFMANN'S FRIES** Malt-Vinegar Salt **VG** | 6

**BAKED MASH** Confit Garlic **V** | 6

**MARKET SALAD** Mustard Dressing **VG** | 5

### SAUCES

Béarnaise **V**

Red Wine

Mushroom **V**

3

## DESSERTS

### APPLE CRUMBLE

— For two to share —  
Coal-Roasted Apples, Custard,  
Bay Leaf Ice Cream

**V · VGO** | 7 per person

### CATHERINE ST SPECIAL

Ask for today's pud



ASK FOR PRICE

### RIVER CAFE NEMESIS CAKE

Single-Origin Dark Chocolate,  
Neal's Yard Crème Fraîche

**V** | 10

### ICE CREAM & SORBET

Ask for today's  
flavours

**V · VGO** | 2.5 per scoop

**V** – Vegetarian **VO** – Vegetarian option **VG** – Vegan **VGO** – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.