

BREAKFAST

SERVED 9AM - 11.30AM THURS-MON

THE
RIVER
TERRACE

TRADITIONAL

FULL ENGLISH	15.75
SOFT POACHED EGGS, CUMBERLAND SAUSAGE RING, THICK CUT STREAKY BACON, MUSHROOM, TOMATO, BEANS, HASH POTATOES, GRAIN CULTURE TOASTED SOURDOUGH, NETHEREND BUTTER	
VEGETARIAN/VEGAN (VE* GF*)	14.75
SOFT POACHED EGGS, PLANT-BASED SAUSAGES, MUSHROOM, TOMATO, SEASONAL GREENS, BEANS, HASH POTATOES, GRAIN CULTURE TOASTED SOURDOUGH, NETHEREND BUTTER	
EGGS YOUR WAY (GF*)	7.00
YOUR CHOICE OF POACHED, SCRAMBLED, OR FRIED EGGS, GRAIN CULTURE TOASTED SOURDOUGH, NETHEREND BUTTER	

ON TOAST

TOFU SCRAMBLE (VE GF*)	9.00
SEASONED TOFU, GREENS, CHILLI CRISP, GRAIN CULTURE TOASTED SOURDOUGH	
TURKISH EGGS	11.00
SOFT POACHED EGGS, HARISSA BUTTER, DUKKAH, LABNEH, ZA'ATAR FLATBREAD	
ADD CHORIZO OR HALLOUMI	+4.00
AVOCADO TOAST (VE GF*)	11.00
WITH MARINATED VEGAN FETA, ROAST BEETS, CHARRED CALABRESE, PEAS, PUMPKIN SEED DUKKAH, FRISEE, VEGAN RANCH	
KING PRAWN TOAST (GF*)	13.50
WITH THAI LIME, FRISEE, RADISH, ORANGE, CHILLI, MINT, FURIKAKE	
BRIOCHE FRENCH TOAST	13.50
WITH SUMMER BERRIES, CHERRY JAM, CLOTTED CREAM, CANDIED PISTACHIO	

BREAKFAST ROLLS

SERVED ON A GRAIN CULTURE MILK BUN.
(GLUTEN FREE AND VEGAN OPTIONS ARE AVAILABLE)

HAM HOCK, FRIED EGG, APRICOT KETCHUP, CHEDDAR	10.00
AVOCADO, FRIED EGG, HALLOUMI, HOMEMADE CHILLI SAUCE	9.00
THICK CUT STREAKY BACON	9.00
CUMBERLAND SAUSAGE/VEGGIE SAUSAGE	9.00

BENEDICTS

SOFT POACHED EGGS, HOLLANDAISE, AND YOUR CHOICE OF THE FOLLOWING ON OUR HOMEMADE ENGLISH MUFFIN:

SALT BEEF	14.00
SPINACH & GOAT'S CURD	13.00
HOT SMOKED SALMON	14.00

ADD ONS

CUMBERLAND RING	4.50
THICK CUT STREAKY BACON	3.50
HOT SMOKED SALMON	5.50
HASH POTATOES & AIOLI	5.00
TOAST & NETHEREND BUTTER	2.00
EGG/VEG	2.50

GF-GLUTEN FREE/GF* GLUTEN FREE OPTION AVAILABLE
VE- VEGAN/ VE* VEGAN OPTION AVAILABLE

WE POLITELY REQUEST THAT DISHES AREN'T MODIFIED UNLESS FOR ALLERGEN PURPOSES.

PLEASE NOTE, NOT ALL INGREDIENTS ARE LISTED ON THE MENU. IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES, PLEASE LET YOUR SERVER KNOW BEFORE ORDERING. OUR CHEFS TAKE EVERY CARE TO PREVENT ALLERGEN CROSS CONTAMINATION, HOWEVER, WE CANNOT GUARANTEE THAT OUR DISHES ARE FREE FROM TRACE ALLERGENS

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL WHERE TABLE SERVICE HAS BEEN PROVIDED. THANK YOU FOR YOUR CUSTOM AND WE HOPE TO SEE YOU AGAIN SOON!

THE RIVER TERRACE

LUNCH

SERVED 12-2.30PM THURS-MON

THE
RIVER
TERRACE

SALADS

MACKEREL PANZANELLA (GF*) 18.00

GRILLED MACKEREL, HERITAGE TOMATOES, ROASTED PEPPERS, RED ONION, OLIVES, ROCKET, SOURDOUGH CROUTONS, RED WINE VINEGAR DRESSING

BURRATA SALAD (GF*) 16.50

BURRATA, HERITAGE TOMATOES, ROASTED PEPPERS, RED ONION, OLIVES, ROCKET, SOURDOUGH CROUTONS, RED WINE VINEGAR DRESSING

BUDDHA BOWL (VE GF) 11.50

MIXED GRAINS, ROAST BEETS, CHARRED CALABRESE & PEAS, PICKLES, MARINATED CHICKPEAS, DUKKAH, POMEGRANATE, LEMON & GARLIC TAHINI, CHILLI SAUCE

+ SATAY CHICKEN +6.00

+ HALLOUMI +4.00

+ FALAFEL +4.00

PLOUGHMANS (GF*) 15.75

HAM HOCK, PISTACHIO & APRICOT TERRINE, BRITISH CHEESE, APRICOT KETCHUP, STOUT PICKLED ONIONS, SOFT EGG, GRAIN CULTURE SOURDOUGH, ROCKET & RADISH SALAD, NETHEREND BUTTER

AVOCADO TOAST (VE,GF*) 11.50

AVOCADO, MARINATED VEGAN FETA, ROAST BEETS, CHARRED CALABRESE AND PEAS, PUMPKIN SEED DUKKAH, FRISEE, VEGAN RANCH

KING PRAWN TOAST (GF*) 13.50

KING PRAWNS, FRISEE, RADISH, CHILLI, ORANGE & MINT, FURIKAKE, THAI LIME DRESSING

SANDWICHES

SALT BEEF SANDWICH 16.00

GRAIN CULTURE BAGUETTE, BREAD+BUTTER PICKLES, REUBEN SAUCE, EMMENTAL, OGLESHIELD, ROCKET, ROSEMARY FRIES

PRAWN AND CRAYFISH ROLL 16.00

KING PRAWNS AND CRAYFISH, REMOULADE SAUCE, CHARRED CORN SALSA, GEM LETTUCE, ROSEMARY FRIES, GRAIN CULTURE MILK BUN

CHICKEN SATAY BUN 14.50

GRILLED CHICKEN THIGHS, CRUNCHY SATAY SAUCE, LIME MAYO, PICKLED CARROTS, SESAME, PEANUT, CUCUMBER AND MINT SALAD, GRAIN CULTURE MILK BUN, ROSEMARY FRIES

VEGETABLE PAKORA SANDWICH 12.50

VEGETABLE PAKORAS, PEANUT, CORIANDER AND GREEN CHILLI CHUTNEY, PICKLED ONIONS, SPINACH, BASIL & MINT, VEGAN TURMERIC YOGHURT, GRAIN CULTURE BAGUETTE, ROSEMARY FRIES

SIDES

ROSEMARY SALTED FRIES, AIOLI 5.00

SAUTE GREENS, CORIANDER, PEANUT, GREEN CHILLI CHUTNEY 5.00

HERITAGE TOMATO, BASIL, ROCKET, OLIVE, RED WINE DRESSING 6.00

GF- GLUTEN FREE/ GF* GLUTEN FREE OPTION AVAILABLE
VE- VEGAN/ VE* VEGAN OPTION AVAILABLE

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