



RIVER LODGE

## DINNER MENU

### STARTERS

|                                                                                   |            |
|-----------------------------------------------------------------------------------|------------|
| <b>CRISPY CALAMARI</b> , caper mayo, lemon                                        | <b>125</b> |
| <b>SPICED PORK BON BONS</b> , dhaniya chutney, salsa                              | <b>105</b> |
| <b>CRISPY HALOUMI SALAD</b> , pickled red onions, carrots & figs, minted yoghurt  | <b>132</b> |
| <b>BUTTER CHICKEN SAMOOSAS</b> , dhaniya chutney, micro greens                    | <b>95</b>  |
| <b>MUSSELS</b> , curried creamy white wine sauce, fresh flat bread                | <b>125</b> |
| <b>ROASTED CAULIFLOWER</b> , pomegranate, pistachio nuts, vegan yoghurt, herb oil | <b>118</b> |
| <b>CHICKEN LIVERS</b> , port, chorizo and fresh bread                             | <b>110</b> |
| <b>CAULIFLOWER TEMPURA</b> , curried coconut sauce, spring onion                  | <b>92</b>  |
| <b>TABLE SALAD</b>                                                                | <b>125</b> |

### MAINS

|                                                                                                                                     |            |
|-------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>BEEF FILLET</b> , mushroom duxelles, béarnaise sauce, fries                                                                      | <b>330</b> |
| <b>SLICED GRILLED BEEF RIBEYE (300g)</b> , crispy onion & fries, green peppercorn sauce, rocket                                     | <b>340</b> |
| <b>RACK OF LAMB</b> , polenta cakes, garden peas, broccoli, jus                                                                     | <b>345</b> |
| <b>THAI ROASTED DUCK</b> , egg noodles, pak choi, spicy broth                                                                       | <b>255</b> |
| <b>MUSSELS, GRILLED PRAWNS &amp; LINEFISH MASALA</b> , curried creamy white wine sauce, basmati rice, fresh flat bread              | <b>285</b> |
| <b>CIDER BRAISED PORK BELLY</b> , julienne veg, pineapple & apple salsa, pak choi, jus                                              | <b>255</b> |
| <b>CARTOCCIO OF SEAFOOD</b> , prawns, mussels, pastis sauce, linguine, parmesan                                                     | <b>285</b> |
| <b>LINEFISH</b> , cauliflower puree, new potatoes, broccoli, gremolata, caper & garlic sauce                                        | <b>295</b> |
| <b>SESAME CHICKEN SCHNITZEL</b> , pickled cabbage, coleslaw veg, olives, mustard aioli                                              | <b>165</b> |
| <b>BUTTER CHICKEN CURRY</b> , basmati, salsa & naan                                                                                 | <b>190</b> |
| <b>ROASTED BABY CABBAGE &amp; CAULIFLOWER</b> , chickpea chakalaka, baby veg ( <i>vegan</i> )                                       | <b>125</b> |
| <b>HOME MADE SWEET POTATO GNOCCHI</b> , basil, origanum & roasted tomato sauce black garlic & harissa haloumi ( <i>vegetarian</i> ) | <b>182</b> |

### DESERT

|                                                                |            |
|----------------------------------------------------------------|------------|
| <b>CHOCOLATE FONDANT</b> pistachio ice-cream                   | <b>125</b> |
| <b>STICKY DATE</b> with coconut ice-cream                      | <b>85</b>  |
| <b>CLASSIC CRÈME BRULEE</b>                                    | <b>75</b>  |
| <b>GLUTEN FREE ALMOND &amp; COCONUT TART</b> whipped cream     | <b>115</b> |
| <b>SAFFRON POACHED PEAR</b> , mango ice-cream                  | <b>85</b>  |
| <b>PANNACOTTA</b> , home-made chocolate mousse & berry compote | <b>98</b>  |
| <b>LEMON TART SLICE</b> , whipped cream                        | <b>95</b>  |
| <b>LOCAL GELATO</b> duo <b>68</b> // trio <b>108</b>           |            |