

RIVER RAT



To Share

Charcuterie & Cheese Platter £25

A selection of cured meats and cheeses – served with chutney, pickles, marinated olives, and biscuits (GF crackers available)

Whole Baked Camembert £13.95 (V)

With rosemary served with chutney & warm ciabatta (GF bread available)



Starters

Sticky BBQ Ribs £8.50

Served with purple slaw

Have as a main: £17.95 served with chips

King Prawns £9.50 (GF on request)

Cooked in a garlic butter, served with crusty bread

Farmhouse Pate £8.50 (GF on request)

Served with baby toasts and onion chutney

Garlic Mushroom Bruschetta £7.95

(VG, GF on request)

Cooked in garlic and parsley, served on a toasted ciabatta

French Onion Soup £8.50 (GF on request)



Mains

Homemade Duck Shepherd's Pie £19.95 (GF)

Topped with creamy mash, served with greens

Pan Fried Sea Bass £24.95 (N, GF, DF on request)

Served with sweet potato puree, a red pepper pesto & spinach

8oz Sirloin Steak £28 (GF|DF on request)

Served with a creamy peppercorn sauce, truffle rocket and chips

Butchers Choice Sausages & Mash £22.95

See specials board for flavour of the week. Served with buttery mash and red onion gravy

Vegetable Laksa Style Curry £17.95 (VG|DF|GF)

Topped with crispy noodles

Add King Prawns + £4

Wild Mushroom & Spinach Pasta £16.95 (V)

Served with garlic bread



Sides

Home Marinated Olives (VG) £4.95

Chips £4.95 (GF|VG)

Garlic Bread £5 (VG | GF on request)

Truffle Parmesan Chips £6 (GF)

Bread, Oils and Marinated Olives £8.95 (V, GF & VG on request)

Children's Menu

Scampi | Chicken Goujons | Mozzarella Sticks - served with chips & peas | Cheesy Pasta £8.50

Please advise us of any allergies or if you require information on ingredients used in dishes, as not all ingredients are listed on the menu. V – vegetarian, VG – vegan, GF – gluten free, DF – dairy free, N – contains nuts

A 10% discretionary service charge will be added to your bill which gets shared between all staff. Prices include VAT



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Desserts

Caramelised Baked Apple £7.95 (V, N, VG on request)
Served with toffee ice cream

Homemade Tiramisu £8.95 (V)

Homemade Chocolate Brownie £8.95
(V on request | GF on request)
Served with burnt marshmallows and a berry compote

Artisan Cheese Board (V | GF crackers available)
served with homemade chutney, pickles, and biscuits
for one £10.25 / For two £17.95

Selection of Ice creams and Sorbets

(V | VG on request)
(Please ask for today's flavours)
3 scoops - £5.85
2 scoops - £3.90
1 scoop - £1.95

After Dinner Beverages

Espresso Martini	£10.00
Irish Coffee	£8.95
Espresso	£2.25
Americano	£2.75
Cappuccino	£3.15
Latte	£3.15
Hot Chocolate / Mocha (why not add a shot of baileys)	£3.15 (£7.95)
Fair Trade Teas and Herbals	£2.95
Add a Flavoured Syrup	£1.50

Dessert Wine

2009 Monbazillac ' Jour De Fruit'	£23.50 37.5cl Bottle
Domaine de l'Ancienne Cure	£7.95 125ml Glass

Digestifs

35ml £4.95

Baileys | Limoncello | Drambuie | Amaretto | Sambuca | Tequila | Tia Maria

Brandy | Port | Sherry

Courvoisier VS	£5.95
XO	£9.95
House Port House Sherry (50ml)	£5.95