

FLUTES & COOLERS

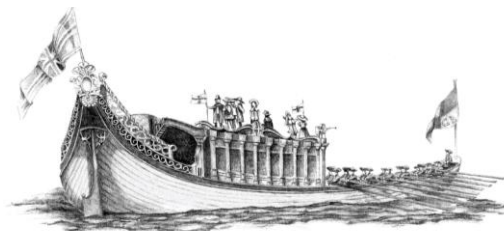
PROSECCO £6
 JOSEPH PERRIER CHAMPAGNE £8.5 / £45
 APEROL SPRITZ £6.5
 ROSIE & GIN (CUCUMBER GIN, ELDERFLOWER, MINT, SODA) £6
 BLOODY MARY SELECTION (ASK FOR MORE DETAILS) £6.5

STARTERS

ARTISAN BREADS, BUTTER £2.5
 SPLIT PEA, TOMATO & COCONUT SOUP,
 RAITA & FLATBREAD £5.5
 CHICKEN LIVER & FOIE GRAS PARFAIT, SPICED ORANGES, BRIOCHE £7
 BROAD BEAN MOUSSE, SERRANO HAM,
 GAZPACHO CREAM £7
 WOOD PIGEON, PANCETTA, BEETS & POMEGRANATE
 MAPLE DRESSING £8
 SUMMER SALAD
 FENNEL, PEAS, RADISH, SHAVED PARMESAN £5.5/9(MAIN)
 CURED BEEF, ANCHOVY MAYO £8
 BAKED LEMON & THYME RICOTTA,
 HONEY & BLACK PEPPER DRESSING £7
 WARM NEW SEASON ASPARAGUS, MAI TAISE SAUCE £7.5

SHELLS & FISH

MOULES MARNIÈRE £7/13
 (MAIN SERVED WITH HAND CUT CHIPS)
 THE 'BARGE' LANGOUSTINE TAIL SALAD, SMOKED DUCK £10/18
 WHOLE SOFT SHELL 'CRABACADO' BURGER, DEN MISO MAYO,
 HAND CUT CHIPS £14.5
 DRESSED CRAB, SERVED COLD WITH AIOLI & CHIPS £17.5
 HALF OR WHOLE LOBSTER, GARLIC BUTTER,
 FRIES & GARDEN SALAD £17/26
 ARGEY BARGEY ALE BATTERED HADDOCK, SEAWEED SALT CHIPS,
 MINTED PEAS, TARTARE SAUCE £13.5
 JAPANESE CURED SALMON,
 GINGER, MIRIN, RADISH CORIANDER £7.5/14
 PAN FRIED TRANCHE OF HALIBUT, HOLLANDAISE, LEMON SPINACH,
 JERSEY ROYALS £26.5
 FILLET OF SEA TROUT, CHAMP, SAMPHIRE,
 DUGLÈRE SAUCE £15



THE CITY BARGE RIVERSIDE PUBLIC HOUSE

MAINS

PEA & MARJORAM TORTELLINI,
 MOZZARELLA & DANTORINI TOMATOES £11
 MILLE-FEUILLE OF WHITE & GREEN ASPARAGUS,
 MOREL BEURRE BLANC £12.5
 WEST DEVON CANNON OF LAMB,
 JERSEY ROYALS, PEAS & MINT £17
 ANGUS BURGER, APPLEWOOD CHEDDAR, HOUSE RELISH & CHIPS £11
 (ADD BACON £1.50)
 CORNFED CHICKEN SUPREME, CHORIZO, BROAD BEANS,
 PARMENTIER POTATOES £14
 ROAST SUCKLING PIG BELLY, FENNEL,
 POMMES ANNA & GREMOLATA £16.5
 'SHINTAIL PIE', BONE MARROW, SUMMER GREENS £14.5
 AGED RARE BREED RIBEYE STEAK,
 DIANNE SAUCE, HAND CUT CHIPS £20

SIDES (£3.5)

JERSEY ROYALS, PARSLEY
 GREEN BEANS & PISTOU
 LEMON SPINACH & TOASTED ALMONDS
 CHAMP
 HAND CUT CHIPS
 FRENCH FRIES
 ASPARAGUS, HERB BUTTER £6

SET LUNCH

AVAILABLE 12-4PM
 MONDAY – FRIDAY

PLEASE SEE THE BLACKBOARD FOR
 TODAY'S MENU

TWO OR THREE COURSES £12.5/£15.5

SWEETS & SAVOURIES

ARTISAN CHEESE BOARD, QUINCE £8
 OXFORD BLUE, CAPRICORN & SINGLETON

SWEETS ALL £5.5

ICE CREAMS & SORBETS £4.5 (AVAILABLE BY THE SCOOP)
 LEMON & POPPY SEED DRIZZLE CAKE, YOGHURT, HONEY
 STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE,
 VANILLA ICECREAM
 CHOCOLATE SOUFFLÉ CAKE, STRAWBERRIES & CLOTTED CREAM
 RHUBARB ETON MESS

WE ALSO HAVE AN EXTENSIVE COLLECTION OF
 DESSERT WINES, WHISKEYS AND COFFEES.
 OUR CURRENT FAVOURITES ARE:

SAUTERNES 2EME CRU CLASSÉ, CHATEAU FILHOT,
 BORDEAUX, FRANCE £30 (HALF BOTTLE)

OR

BANYULS, CHATEAU DE JAU, LANGUEDOC,
 FRANCE 2011 £22 (500ML)

RIVERSIDE BRUNCH

CLASSIC ENGLISH BRUNCH SERVED EVERY WEEKEND
 STARTING 7TH JUNE 2014

- SATURDAY 10AM – 2PM •
- SUNDAY 10AM – 12PM •

THE HARROWDEN ROOM

NAMED AFTER ONE OF THE ORIGINAL BARGE BUILDING FAMILIES
 BASED IN STRAND ON THE GREEN, THE HARROWDEN PRIVATE
 DINING ROOM IS A STUNNING PRIVATE SPACE UPSTAIRS AT THE CITY
 BARGE. IT HAS BEEN CAREFULLY RESTORED AND FEATURES FOUR
 FRENCH WINDOWS OPENING OVER THE RIVER, AN OPEN FIRE AND
 FEASTING TABLE FOR UP TO 20 GUESTS. THIS ROOM IS ALSO
 AVAILABLE FOR CANAPÉS AND DRINKS RECEPTIONS. PLEASE ASK
 ROBERT OR ANDY FOR MORE DETAILS, OR ASK YOUR WAITER TO
 SEE THE HARROWDEN ROOM