The River View Lounge Presents

The Roaring 20s

CANAPÉS

Smoked Beef Fillet
Honey corn bread, jalapeño aioli, coriander cress

Oysters
Lemon lime salsa, crispy shallots, chive gel, sorrel cress

Duck and Orange Croquette
Apricot gel, pickled orange, lemon balm cress

Smoked Tofu (VG)
Potato rösti, truffle aioli, crispy shaved truffle, Parmesan crisp, wild mushroom pâté

BREAD SELECTION

Artisanal Bread · Signature Butter

STARTERS

Champagne Butter Poached Lobster
Apple and honey jelly, compressed apple, lemon verbena, caviar, lobster bisque

Cured Beef and Chicken Parfait
Cured beef, chicken and garlic parfait, shallot jam, pickled mustard seeds, brioche crisp, red wine gel

Scallop Trio
Parsnip purée, sweetcorn, pickled baby corn, pancetta crumb, lemon verbena

King Oyster Mushroom Escalope (VG)
Celeriac pavé, pickled pear, walnut cream, black garlic purée, crispy enoki

MAINS

Riverbank Surf and Turf
Braised beef short rib, seared Wagyu, cod and lobster ceviche, truffle potato, carrot purée, red wine jus

Duck and Chicken Duo
Chicken breast stuffed with coffee cured duck farce, tea glazed chicken and duck artisanal sausage, confit potato, chilli garlic asparagus, beetroot purée, bourbon and orange sauce

Parmesan Crusted Venison
Celeriac purée, honey carrot, roasted beetroot, girolle mushroom, port and black garlic sauce

Charcoal Roasted Celeriac (VG)
Pressed baby zucchini, burnt onion purée, hazelnut crumb, fermented apple, mushroom jus

An optional 12.5% service charge will be added to your bill. All prices include VAT.
If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff. Some of our dishes may contain traces of nuts. (V) vegetarian (VG) vegan.