

SERVED FROM THE 23RD NOVEMBER 2023

# RIVER VIEW MENU

TWO COURSES 29 | THREE COURSES 35

JERUSALEM ARTICHOKE SOUP v gf  
truffle oil

QUINOA, RED BEETROOT AND DATE SALAD ve gf  
wholegrain mustard dressing

WILD BOAR AND FOIE GRAS TERRINE  
spiced pear chutney, toasted London sourdough

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BUTTERNUT SQUASH SPAGHETTI STYLE v gf  
Ragstone goat's cheese, parsley pesto

CATCH OF THE DAY gf  
salsify and vanilla puree, roasted pecans

ROAST GRESSINGHAM TURKEY  
honey glazed parsnips, savoy cabbage, stuffing, crispy Lake District  
bacon, cranberry sauce, gravy

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## TART OF THE DAY

BLOOD ORANGE POSSET ve gf  
sage shortbread

NEAL'S YARD CHEESE BOARD +3.5  
Tunworth, Cornish Yarg and Colston Bassett served with a pear, date  
and ale chutney, grapes and a selection of crackers

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SIDE DISHES 6  
oak leaf salad, pecan salad, honey and mustard dressing ve gf  
steamed tenderstem broccoli ve gf  
Heritage carrots, coriander, olive oil ve gf  
roasted new potatoes, parsley ve gf  
skinny chips ve gf