

# THE RIVER LOUNGE

## ALL DAY MENU

11am - 10pm

Marinated Nocellara olives VE GF £5

Native oysters, *Granny Smith & cider mignonette* £4

## LIGHT BITES

Spiced Buffalo cauliflower, *tahini sauce* VE GF £8

Baked Somerset Camembert, *sourdough crostini* V £12

Korean fried chicken, *sriracha mayo* GF £10

Crispy salt and pepper calamari, *aioli* £10

Soup of the day, *house soda bread* £8

Classic French onion soup £8

## SALADS & SANDWICHES

Superfood salad, *quinoa, roasted squash, broccoli, vegan feta* VE GF £14

Classic Caesar, *rosemary croutons, Parmesan dressing* £15

*Add: grilled chicken £5 | halloumi £5*

Club sandwich, *herb roasted chicken breast, smoked bacon, lettuce, tomato, mayonnaise* £12

## STOVE TOP SOURDOUGH TOASTIES

Vegan mozzarella, *sun blushed tomatoes, roasted red peppers, basil pesto* VE £19

Honey roast ham, *Somerset Brie, Dijon mustard* £10

Buxton Butcher beef brisket, *Westcombe Cheddar, red onions, jalapeño salsa* £10

*All toasties served with house pickles.*

*Add: Triple cooked chips, house aioli* VE G £5

V Vegetarian | VE Vegan | GF Gluten-free

Gluten-free bread options available upon request. We strive to source all our fish and seafood from sustainable sources including line caught, MSC certified and responsibly farmed produce. Our meat is sourced from local artisan butcher Nigel Buxton. We use free-range eggs. Our cheese and artisan products come from Forest Produce in Uffcolme and are sourced from local independent producers. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 10% will be added. All prices inclusive of VAT.

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MENU