

Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Rock Angel Château d'Esclans 2025 Provence, France

Glass 19 / Carafe 38.5 / Bottle 76

Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Spicy Coconut Margarita	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

A discretionary 12.5% gratuity will be added to your bill. 100% of all gratuities go to our staff.

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SMALL PLATES

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Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
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SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

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Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey)

Six 26 Dozen 52

Carlingford Lough (Ireland)

Six 28 Dozen 56

Achill (Ireland)

Six 29 Dozen 57

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
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Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
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SIDES

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SMALL PLATES

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Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
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SHELLFISH & OYSTERS

Sam's Fruits De Mer

68

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks)

Crevettes, Marie Rose Sauce 15.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey)

Six 26 Dozen 52

Carlingford Lough (Ireland)

Six 28 Dozen 56

Achill (Ireland)

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(all served with mignonette & lemon)

STARTERS

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MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
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SMALL PLATES

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Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
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SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey)	Carlingford Lough (Ireland)	Achill (Ireland)
Six 26 Dozen 52	Six 28 Dozen 56	Six 29 Dozen 57

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
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Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Strawberry Haze	14	Raspberry Mule	14

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey)	Carlingford Lough (Ireland)	Achill (Ireland)
Six 26 Dozen 52	Six 28 Dozen 56	Six 29 Dozen 57

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Strawberry Haze	14	Raspberry Mule	14

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Achill Rocks & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Achill Rocks & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Achill Rocks (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

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Strawberry Haze	14	Raspberry Mule	14

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Achill Rocks Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Achill Rocks Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Achill Rocks (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

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MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
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SIDES

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SHELLFISH & OYSTERS

Sam's Fruits De Mer

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Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

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½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

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(all served with mignonette & lemon)

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Oysters

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(all served with mignonette & lemon)

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Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

A discretionary 12.5% gratuity will be added to your bill. 100% of all gratuities go to our staff.

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Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Gavi di Gavi Cà da Bosio Vite Colte 2025 Piedmont, Italy

Glass 15.25 / Carafe 32 / Bottle 61

Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Strawberry Haze	14	Raspberry Mule	14

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Cockles, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Gavi di Gavi Cà da Bosio Vite Colte 2025 Piedmont, Italy

Glass 15.25 / Carafe 32 / Bottle 61

Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Strawberry Haze	14	Raspberry Mule	14

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Cockles, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Rock Angel Château d'Esclans 2025 Provence, France

Glass 19 / Carafe 38.5 / Bottle 76

Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Strawberry Haze	14	Raspberry Mule	14

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Cockles, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Rock Angel Château d'Esclans 2025 Provence, France

Glass 19 / Carafe 38.5 / Bottle 76

Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Strawberry Haze	14	Raspberry Mule	14

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Rock Angel Château d'Esclans 2025 Provence, France

Glass 19 / Carafe 38.5 / Bottle 76

Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Spicy Coconut Margarita	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Rock Angel Château d'Esclans 2025 Provence, France

Glass 19 / Carafe 38.5 / Bottle 76

Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Spicy Coconut Margarita	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Cockles, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Wild Garlic & Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JUNE RECOMMENDATIONS

Rock Angel Château d'Esclans 2023 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2024 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Spicy Coconut Margarita	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Wild Garlic & Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JUNE RECOMMENDATIONS

Rock Angel Château d'Esclans 2023 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2024 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Spicy Coconut Margarita	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Hot Smoked Salmon Salad, Pickled Courgette, Fennel, Almonds, Cumin Yoghurt Dressing	24.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JUNE RECOMMENDATIONS

Rock Angel Château d'Esclans 2023 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2024 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Spicy Coconut Margarita	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Wild Garlic & Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

A discretionary 12.5% gratuity will be added to your bill. 100% of all gratuities go to our staff.

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Sam's

RIVERSIDE

SAM'S JUNE RECOMMENDATIONS

Rock Angel Château d'Esclans 2023 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2024 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Spicy Coconut Margarita	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Wild Garlic & Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Hot Smoked Salmon Salad, Pickled Courgette, Fennel, Almonds, Cumin Yoghurt Dressing	24.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JUNE RECOMMENDATIONS

Rock Angel Château d'Esclans 2023 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2024 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Spicy Coconut Margarita	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Wild Garlic & Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JUNE RECOMMENDATIONS

Rock Angel Château d'Esclans 2023 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2024 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Spicy Coconut Margarita	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Cockles, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Fried Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Wild Garlic & Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Crab & Gruyere Soufflé, House Salad	28.5
Roast Pollock, Broad Beans Beurre Blanc, Cockles, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JUNE RECOMMENDATIONS

Rock Angel Château d'Esclans 2023 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2024 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Sipello Garibaldi	13	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Ham Hock Croquettes, Apple Chutney	9.5
Parmesan Churros	6.5	Fried Artichoke, Sun-Dried Tomato (vg)	7.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Cockles, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Wye Valley Asparagus, Crispy Egg, Hollandaise	15.5
Grilled Octopus, Romesco, Lime	17
Steamed Shetland Mussels, White Wine & Chorizo, Grilled Sourdough	15 22.5
Tuna Tataki, House Ponzu, Cucumber, Edamame, Wasabi Mayo, Chilli	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Wild Garlic & Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Roast Pollock, Spinach, Sorrel Beurre Blanc, Cockles, Monk's Beard	28.5
Sam's Cheeseburger & Chips	19.5
Roast Chicken Supreme, Wye Valley Asparagus, Morels, Poulette Sauce	28
Cornish Lamb Rump, Peas, Carrots, Roscoff Onion, Wild Garlic, Mint Jus	35.5
Pan-Fried Sea Bass, Cherry Tomato Guazzetto, Basil	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Radish & Cucumber Salad, Vinaigrette	7

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Sam's

RIVERSIDE

SAM'S JUNE RECOMMENDATIONS

Rock Angel Château d'Esclans 2023 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2024 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Bloody Mary	13.5	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Burrata, Heritage Tomatoes, Pesto	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

ROASTS

All Roasts Are Served With Yorkshire Pudding, Duck Fat Roast Potatoes, Carrots, Summer Greens, Cauliflower Cheese, Gravy

Herefordshire Aged Sirloin, Horseradish Cream	33.5
Rare Breed Free-Range Pork Belly, Apple Sauce	29.5
Free-Range Chicken Supreme, Poulette Sauce	31

MAINS

Courgette, Stracciatella & Lemon Ravioli, Brown Butter, Pistachio, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Hot Smoked Salmon Salad, Pickled Courgette, Fennel, Almonds, Cumin Yoghurt Dressing	24.5

SIDES

Roast Carrots	6	House Salad, Lemon Dressing	6.5	Green Beans, Caramelised Shallots	7
Cauliflower Cheese	8	Summer Greens	6	Chips	7
Heritage Tomatoes & Red Onion Salad	7	Duck Fat Roast Potatoes	7		

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Sam's

RIVERSIDE

SAM'S JUNE RECOMMENDATIONS

Rock Angel Château d'Esclans 2023 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2024 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Bloody Mary	13.5	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Burrata, Heritage Tomatoes, Pesto	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Brown Butter, Pistachio, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Hot Smoked Salmon Salad, Pickled Courgette, Fennel, Almonds, Cumin Yoghurt Dressing	24.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

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Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Rock Angel Château d'Esclans 2025 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2022 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Strawberry Haze	14	Raspberry Mule	14

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Cockles, Whelks)	68
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Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon)	110
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Crevettes, Marie Rose Sauce	15.5
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Dressed Dorset Crab	28.5
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½ Dozen Scottish Langoustines, Lemon Mayonnaise	55
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Oysters

Jersey Rocks (Jersey)	Carlingford Lough (Ireland)
Six 26 Dozen 52	Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

ROASTS

All Roasts Are Served With Yorkshire Pudding, Roast Potatoes, Carrots,
Summer Greens, Cauliflower Cheese, Gravy

Herefordshire Aged Sirloin, Horseradish Cream	33.5
Rare Breed Free-Range Pork Belly, Apple Sauce	29.5
Free-Range Chicken Supreme, Poulette Sauce	31

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Roast Pollock, Spinach, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5

SIDES

Roast Carrots	6	House Salad, Lemon Dressing	6.5	Green Beans, Caramelised Shallots	7
Cauliflower Cheese	8	Summer Greens	6	Chips	7
Heritage Tomatoes & Red Onion Salad	7	Roast Potatoes	7		

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Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Rock Angel Château d'Esclans 2025 Provence, France

Glass 19 / Carafe 38.5 / Bottle 76

Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Strawberry Haze	14	Raspberry Mule	14

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Cockles, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
Roast Pollock, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Sam's Cheeseburger & Chips	19.5
Buttermilk Fried Chicken Caesar Salad	25
Cornish Rump of Lamb, Baba Ghanoush, Roasted Tomato, Padron Peppers, Olive Jus	35.5
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5
Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
Tenderstem Broccoli, Chilli, Lemon	7	Heritage Tomatoes & Red Onion Salad	7

A discretionary 12.5% gratuity will be added to your bill. 100% of all gratuities go to our staff.

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Sam's

RIVERSIDE

SAM'S JULY RECOMMENDATIONS

Rock Angel Château d'Esclans 2025 Provence, France
Glass 19 / Carafe 38.5 / Bottle 76
Les Clans Château d'Esclans 2022 Provence, France
Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Bloody Mary	13.5	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Whipped Smoked Cod's Roe, Radishes	9.5
Dorset Crab Toasts	16.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks)	68
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Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon)	110
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Crevettes, Marie Rose Sauce	15.5
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Dressed Dorset Crab	28.5
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½ Dozen Scottish Langoustines, Lemon Mayonnaise	55
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Oysters

Jersey Rocks (Jersey)	Carlingford Lough (Ireland)
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Six 26 Dozen 52	Six 28 Dozen 56
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(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Steamed Shetland Mussels, Coconut Curry, Coriander	15 22.5
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
Hereford Aged Beef Tartare, Sourdough Crisps	17.5

ROASTS

All Roasts Are Served With Yorkshire Pudding, Duck Fat Roast Potatoes, Carrots, Summer Greens, Cauliflower Cheese, Gravy

Herefordshire Aged Sirloin, Horseradish Cream	33.5
Rare Breed Free-Range Pork Belly, Apple Sauce	29.5
Free-Range Chicken Supreme, Poulette Sauce	31

MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Runner Beans, Patty Pan Squash (vg)	19.5
Roast Pollock, Spinach, Broad Beans Beurre Blanc, Mussels, Spinach, Monk's Beard	32
Pan-Fried Sea Bass, Sautéed Summer Vegetables, Lemon	29.5

SIDES

Roast Carrots	6	House Salad, Lemon Dressing	6.5	Green Beans, Caramelised Shallots	7
Cauliflower Cheese	8	Summer Greens	6	Chips	7
Heritage Tomatoes & Red Onion Salad	7	Duck Fat Roast Potatoes	7		

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Sam's

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SAM'S JULY RECOMMENDATIONS

Rock Angel Château d'Esclans 2025 Provence, France

Glass 19 / Carafe 38.5 / Bottle 76

Les Clans Château d'Esclans 2022 Provence, France

Glass 32.5 / Carafe 65.5 / Bottle 130

Pommery Brut Royal NV	16	Louis Pommery Rosé	14
Strawberry Haze	14	Elderflower Spritz (n/a)	9.5

SMALL PLATES

Seven Seeded Sourdough & Keen's Butter	5.5	Lamb Kofta Croquettes, Tzatziki	9.5
Parmesan Churros	6.5	Crudités, Roasted Red Pepper Hummus (vg)	9.5
Dorset Crab Toasts	16.5	Whipped Smoked Cod's Roe, Radishes	9.5

SHELLFISH & OYSTERS

Sam's Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, White & Brown Crab Meat, Mussels, Whelks) 68

Deluxe Fruits De Mer

(Carlingford & Jersey Oysters, Crevettes, Langoustines, Dressed Crab, Sea Bream Ceviche, Tuna Tataki, Smoked Salmon) 110

Crevettes, Marie Rose Sauce 15.5

Dressed Dorset Crab 28.5

½ Dozen Scottish Langoustines, Lemon Mayonnaise 55

Oysters

Jersey Rocks (Jersey) Carlingford Lough (Ireland)

Six 26 Dozen 52 Six 28 Dozen 56

(all served with mignonette & lemon)

STARTERS

Isle of Wight Tomato Gazpacho (vg)	9.5
Stuffed Courgette Flowers, Lemon Ricotta	16
Grilled Octopus, Mojo Verde, Crispy Potatoes	17
Sea Bream Ceviche, Jalapeño Dressing, Mango Salsa	16.5
Chicken Liver Parfait, Red Onion Marmalade, Cornichons, House Brioche	14.5
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MAINS

Courgette, Stracciatella & Lemon Ravioli, Pine Nuts, Basil Pesto, Parmesan	22
Risotto Primavera, Garden Peas, Courgette, Asparagus, Runner Beans, Patty Pan Squash (vg)	19.5
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Hereford Aged Rib Eye (250g), Chips, Béarnaise Sauce	47.5

SIDES

Chips	7	Green Beans, Crispy & Caramelised Shallots	7
Jersey Royal New Potatoes, Butter, Chives	7	House Salad, Lemon Dressing	6.5
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