

THE RIVER GRILLE

Sunday Lunch

STARTERS

Seasonal soup of the day, house soda bread VE

Caesar salad, rosemary croutons, Parmesan dressing V

Cured trout on Guinness bread, dill crème fraîche

ROASTS

Rare sirloin of Buxton beef

Crispy slow-roasted Buxton pork belly

Buxton chicken supreme, sage & apricot stuffing

Sweet potato, feta, onion & truffle pithivier VE

All served with roast potatoes, Yorkshire pudding, roast parsnip, maple-roasted carrots, red cabbage, cauliflower cheese, greens & gravy

DESSERTS

Chocolate orange tart, mango sorbet VE GF

Tarte tatin, vanilla ice cream V

Selection of ice creams and sorbets VE

2 courses £27

3 courses £30

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.