

The Riverbank Restaurant



Five Courses - £35 14th October

Bread

Confit Garlic & Rosemary Focaccia
Whipped salted butter **2 7**

Snack

Welsh Rarebit
Crispy bacon, toasted sourdough **1 7 9 14**

Starter

Wild Mushroom & Red Onion Filo Tart
Pickled shimeji, mushroom puree, truffle mascarpone **V 1 7**

Main

Venison Haunch
Glazed carrot, carrot puree, braised red cabbage, horseradish rosti **7 14**

Butternut Squash
Caramelised red onion, whipped goats cheese, Parmentier potatoes, balsamic glaze, toasted almonds **V 7 10 14**

Dessert

Carrot Cake
White chocolate ganache, stem ginger, cream cheese ice cream, Cointreau raisins **2 4 7 14**

Sweet Treat

Coffee Brulee Brioche Doughnut **2 4 7**

Please Advise Your Server of Any Allergies

1. Celery, 2. Cereals/Gluten, 3. Crustacean, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk/Dairy, 8. Molluscs, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide.

