

The Riverside Restaurant Menu

Starters

Tapas Dishes

£5.50 EACH / 3 DISHES FOR £15

MEATBALLS IN A SPICY HARISSA SAUCE &
TZATZIKI DIP *gf*

SMOKED PAPRIKA HOUMOUS WITH DUKKAH
SPICE & FLATBREAD *ve/gfo*

FETA CHEESE & SUN-BLUSHED TOMATOES *v/gf*

CHICKEN GOUJONS SERVED WITH GARLIC AIOLI

CHORIZO IN A RED WINE, ROSEMARY & GARLIC
SAUCE

DEEP FRIED WHITEBAIT SERVED WITH SAFFRON
MAYONNAISE

SEASONAL SOUP OF THE DAY *ve/gfo* **£7.95**

(served with grilled ciabatta & curled butter)

MUSSELS *gfo* **£8.50**

(In a white wine, garlic & cream sauce served with lemon & toasted ciabatta)

£2.00 Supplement applies for our Dinner inclusive guests.

SHALLOW FRIED BRIE *v* **£9.95**

(Served with Cranberry Compote & Parma Ham Crisp)

CHICKEN CEASER SALAD *gfo* **£7.75**

(Gem Lettuce Mixed in a Ceaser Dressing with Parma Ham, Shaved Parmesan, Croutons &
Boiled Egg)

SHARING PLATTER **£15.00**

(Smoked Paprika Houmous, Tzatziki Dip, Spanish Olives & Sun-Blushed Tomatoes with
Balsamic Glaze Dip & Flatbread)

10% service charge will be added to all Restaurant Bills.

(V) Vegetarian Dishes. (Ve) Vegan Dishes. (gf) Gluten Free Dishes. (gfo) Gluten Free Option Available

Our Dishes may contain ingredients which might be unsuitable for guests with specific dietary requirements. Please inform our Restaurant Staff if you wish to see our Allergen Menu. Due to preparation or cooking method it is not possible to guarantee total segregation of any allergens.

Main Courses

FROM THE GRILL

GRILLED 8oz FILLET OF STEAK gf £32.00

Cooked to your liking.

Served with Cherry Vine Tomatoes,
Garlic Mushrooms, Triple Cooked Chips
& Dressed Mixed-Leaf Salad

*£11.00 Supplement applies for our
Dinner inclusive guests*

GRILLED 10oz SIRLOIN STEAK gf £32.00

Cooked to your liking.

Served with Cherry Vine Tomatoes,
Garlic Mushrooms, Triple Cooked Chips
& Dressed Mixed-Leaf Salad

*£8.00 Supplement applies for our
Dinner inclusive guests*

SURF 'N TURF gf £34.00

Cooked to your liking.

Served with Cherry Vine Tomatoes,
Garlic Mushrooms, Triple Cooked Chips
& Dressed Mixed-Leaf Salad

*£11.00 Supplement applies for our
Dinner inclusive guests*

MUSSELS & CREVETTES gf £21.50

In a White Wine & Garlic Cream Sauce served with Triple Cooked Chips, Balsamic Dressed Rocket Salad & Toasted Ciabatta
£5.50 Supplement applies for our Dinner inclusive guests

LAMB CUTLETS gf £24.00

On a bed of Braised Red Cabbage served with Duck-Fat Roast Potatoes, Glazed Baby Carrots and a Red Currant & Rosemary Jus

CHICKEN IN FILO PASTRY £22.00

On a bed of Pesto Creamed Mashed Potatoes with Buttered Green Veg & Rossini Sauce

BAKED SALMON SUPREME gf £20.00

Served with Mid Potatoes, Braised Fennel, Tender-Stem Broccoli & a Saffron Infused White Wine & Dill Cream Sauce

SPAGHETTI BOLOGNAISE £12.50

Topped with shaved Parmesan, served with Garlic & Herb Ciabatta

QUINOA SALAD ve £17.00

Quinoa, tossed with Olives, Sun-Blushed Tomatoes, Chickpeas & Cucumber, seasoned with Salt, Pepper, Olive Oil & Lemon Zest

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Sides & Sauces

Side Dishes

£4.95 EACH

GARLIC AND HERB CIABATTA

TRIPLE COOKED CHIPS

BEER BATTERED ONION RINGS

SIDE MIXED LEAF SALAD,
VINAIGRETTE AND CROÛTONS

SELECTION OF SEASONAL
VEGETABLES

Steak Sauces

£3.50 EACH

RED WINE AND ROSEMARY

STILTON AND PORT

GREEN PEPPERCORN AND BRANDY

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Desserts

PASSION FRUIT PANNA COTTA v/gf £8.00

Served with Mango Compote with Plum & Damson Ice-Cream

WARM STICKY DATE PUDDING v £8.00

Served with Mango Compote with Plum & Damson Ice-Cream

CHOCOLATE MARQUIS v £8.00

On a chocolate Genoise base, Topped with Kirsch Cherry with Pistachio Ice-Cream & Cocoa Tuile

ICE-CREAM SUNDAE v £8.00

Chocolate Brownie / Eton Mess / Caramel & Biscuit

ARTISAN CHEESE SELECTION PLATE v £11.00

Cumbrian Mature Cheddar, Brie, Colston Basset Stilton and Smoked Applewood

With 'HAWKSHEAD' Apple & Date Chutney, Celery, Grapes & Crackers

£2.00 Supplement applies for our Dinner inclusive guests.

A selection of the finest Ice Creams & Sorbets

£2.50 PER SCOOP

Ice Cream

VANILLA

DARK CHOCOLATE

STRAWBERRY

SALTED CARAMEL

CARAMEL & HONEYCOMB

RUM & RAISIN

Sorbet

LEMON

RASPBERRY

PASSION FRUIT AND MANGO

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Whitewater
HOTEL & LEISURE CLUB