



*River's*

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*Valentine's Day*

*£45 three courses*

*£50 pp (inc glass of bubbly)*

*£140 for 2 (inc bottle of house rose champagne)*

**STARTERS**

White crab meat and endive salad

Three oysters with red onion, vinegar and Tabasco

Duck liver and port pate toasted sourdough and caramelised onion.

Beetroot, fig and pomegranate salad with goat's cheese

Smoked salmon cucumber spaghetti and elderflower

**MAINS**

8oz Fillet, chips, béarnaise, garlic portobello mushroom, confit tomatoes

Pan-fried duck breast miso sesame seed kale, creamed mash potatoes and jus

Fresh black truffle in a rich, creamy risotto with vegetarian parmesan

Pan-fried seabass with samphire creamed mash and beurre blanc

Whole native lobster to share pan-fried and oven-baked with chips, kale and bearnaise sauce  
(£45 supplement)

**DESSERTS**

Chocolate fondant with double cream

Strawberry champagne and cream

Panna Cotta raspberry puree and elderflower

Passion fruit Crème brulee with soft fruit

