

# SUNDAY MENU

## THE PERFECT SUNDAY

The perfect image of Sunday is at your favourite local, relaxing with your loved ones. Alongside a traditional British Sunday roast dinner with all the trimmings.

Our roast dinners are made using the finest cuts of meat from local British farms, seasonal fresh veg and homemade gravy. And we have a vegetarian roast dinner option to, keeping everyone in the family happy!

Leaving the cooking and washing up to us, leaving you to go home to a clean kitchen! You can rely on us for a perfect Sunday.

## STARTERS

Sourdough bread, Netherend Farm butter, Yellow Mellow rapeseed oil (v)

- 4

British leek, potato & Pearl Las blue cheese soup

With sourdough bread

- 6

Colchester oyster fritters, seaweed mayonnaise

- 9.5

Dorset lamb croquettes, celeriac slaw, mustard and horseradish dressing

- 7

Pan fried wild mushroom, garlic, parsley on sourdough toast (v)

- 8

Coarse Hampshire pork and herb terrine, rhubarb and Bramley apple chutney, sourdough toast

- 8

Mixed Nutbourne nursery tomatoes, peas, baby leaves, basil and red pepper dressing (v)

- 7

Bloody Mary shell on prawns cocktail

- 7

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## SHARERS

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Coxswain's Sussex Charmer, Oxspring ham, Scotch egg, pork pie, pickled onions, apple, mustard, sourdough

- 18

Baked Sussex Charmer camembert, rosemary, garlic, toasted soldiers (v)

- 12

Colchester oysters, potted mackerel and crème fraîche, gin-cured salmon, baked mussels, seaweed mayonnaise

- 19.50

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## ROASTS

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All served with goose-fat potatoes, double-egg Yorkshire pudding, cauliflower, roasted purple potatoes, heritage yellow carrots, hispi cabbage and butternut squash puree and gravy

Rosemary and thyme marinated sirloin of beef, horseradish cream

- 17

Half roast lemon & thyme chicken

- 16

Davidstow cheddar, Cornish clotted cream & leek tart with veg gravy

- 14

Dorset lamb shoulder and mint sauce

- 16

Wick's Manor pork belly, crackling, Bramley apple sauce

- 15

Riverside Roast

Rosemary and thyme sirloin of beef, quarter lemon and thyme roast chicken, Wick's Manor pork belly, crackling, Bramley apple sauce

- 20

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## MAINS

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Riverside burger

with cheese, pickles, lettuce, ale onion, ketchup, mayo & fries

- 14

Smoked bacon and maple pork sausages, wild garlic mash, hispi cabbage and ale gravy

- 13

Young's ale battered cod, mushy peas, tartare sauce & triple cooked chips

- 15

Mussels in a cider & cream sauce

Cornish mussels, Young's London Gold Ale, Jersey cream, fries

- 15.5

Avocado, pomegranate, roasted beets, mixed seed superfood salad (v)

- 12

28 day aged Angus sirloin steak

With triple cooked chips, anchovy butter, roasted shallots and watercress.

- 24

Lamb and mint pie

With primo cabbage, garlic mash and ale gravy

- 16.50

Please speak to your server about today's skipper's catch

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## SIDES

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Warm tomato, red onion and bread salad

- 4

British leeks, peas and sautéed bacon

- 4

Roasted sweet potatoes

- 4

Thyme buttered hispi cabbage

- 4

Sussex charmer cauliflower cheese

- 4

Jersey mids, samphire & lemon butter

- 4
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## PUDDINGS

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Chocolate brownie, blood orange sorbet

• 7.5

Vanilla cheese cake, salted caramel ice cream

• 7.5

Gooseberry and apple crumble, custard

• 6

Bakewell tart, vanilla ice cream

• 6

Cheese – choose 1 for £4, 2 for £6 or 3 for £8,  
served with seeded crackers and rhubarb and apple chutney: Pearl Las blue,  
Lincolnshire Poacher, Somerset Camembert

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British strawberry and Jersey cream Eton Mess

• 6.50

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Before you order your food or drink please inform a member of staff if you have a food allergen or intolerance.

Please note we will serve brunch on Sundays up until 12pm.