

## STARTERS

Soup of the day, bread & butter	4-50
Pressed ham hock, gherkins	6-00
Devilled whitebait, tartar sauce	6-00
Mushroom on toasted bloomer	6-00
Battered squid, garlic mayo	6-00
Spicy chicken wings	6-00
Sharing platter— Ham hock, salt beef, cheese & olives, sausage rolls, spinach & ricotta rolls	10-00

## SIDES

Crusty bread and butter (v)	2-50
Mixed leaf salad (v)	3-60
Chips / to share (v)	3-60 / 6-50
Buttered kale (v)	3-60
Coleslaw (v)	3-60
Mashed potato (v)	3-60

## MEAT

Chicken Kiev, mashed potato, broccoli	10-50
Sausages & mash	10-50
Lamb & rosemary pie	11-50
Bavette steak, peppercorn sauce and chips	11-50
Daily special / with selected drink	10-00 / 13-00

# THE RIVERFRONT

## ALL DAY MENU

## FISH & VEGGIE

Whitby scampi & chips	9-50
Salmon fishcakes, broccoli & tartare sauce	10-50
Fish Pie	11-50
Fish and chips with minted peas	11-50
Roasted squash, cous cous & pomegranate (v)	9-50
Mushroom, leek & tunworth cheese tart (v)	9-50

## SALADS

Goats cheese, beetroot, lentil and hazelnuts (v) (n)	9-50
Grilled chicken Caesar	9-50
Smoked trout, watercress & broccoli	9-50

## BURGERS

Mushroom & bean burger, brie cheese (v)	11-00
Riverfront 8oz cheeseburger	11-00
Minted lamb burger, mint yoghurt	11-00
Fish fingers, tartare sauce	11-00

## SANDWICHES

Salt beef, gherkins, rocket	8-50
Pork belly, apple sauce, watercress	8-50
Toasted cheddar, plum and grape chutney (v)	8-50

**All burgers & sandwiches served with chips or coleslaw**

## PUDDINGS

Sticky toffee pudding, cream	5-00
Lemon meringue pie	5-00
Double chocolate cheesecake	5-00
Bread & butter pudding, custard	5-00
Benugo ice cream selection	5-00

## WHITE WINE

	175ml	375ml	bottle
Garganega, Alpha Zeta, Veneto, Italy, 2010	4-00	7-50	15-00
Fairtrade Chenin Blanc, Liberty, Paarl, S Africa 2010	5-05	10-00	20-00
Marlborough Sauv-Blanc Tin Pot Hut, NZ 2010	7-75	15-00	30-00

## ROSE WINE

Rosato Veronese, Alpha Zeta, Veneto, Italy 2010	4-50	8-25	16-50
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## RED WINE

Borgo Selene Rosso, Sicilia 2009	4-00	7-50	15-00
'Punto Final' Malbec Classico, Mendoza, Argentina 2009	6-00	12-00	23-00
McLaren Vale Shiraz-Viognier, Wilunga 100, Australia 2007	7-50	15-00	28-00

## SPARKLING WINE

	125ml	bottle
N.V. Prosecco Frizzante, Ca Morlin, Veneto, Italy	6-00	29-00

## COCKTAILS

<b>Champoo</b> Triple sec, amaretto and lemon, topped with Champagne	9-00
<b>Elderflower Martini</b> Finlandia vodka, elderflower liqueur & cordial, lemon	7-50
<b>Vanilla &amp; Amaretto Margarita</b> Vanilla tequila, Monin amaretto, lemon & lime juice, cinnamon	7-50
<b>Steven's Mojito</b> Absolut vanilla, lime, brown sugar & lots of mint	7-50

## DRAUGHT BEERS

	Half pint	Pint
Doom Bar / Grolsch Blond	1-90	3-80
Orchard / Guinness	2-00	4-00

## BOTTLED BEERS

Peroni / Asahi / Becks	4-00
Grolsch / Sol / Chimay Red	4-50
Duvel / Crabbies Ginger Beer	4-75

## SOFT DRINKS

Orange / Apple / Pomegranate / Cranberry juice	2-50
Mineral water (small / large)	1-50 / 3-00
Coke / Diet coke / Sprite	2-50
Fentimans range	2-75

Please ask if you would like to see our full drinks list.

Every purchase you make contributes to the continued development of the BFI. If you would like to find out more, or become a member please visit [www.bfi.org.uk](http://www.bfi.org.uk). Visit us at [www.theriverfrontbarandkitchen.com](http://www.theriverfrontbarandkitchen.com). All restaurant bills include a discretionary 12.5% service charge. This goes to our staff in its entirety and is not used to make up wages. All our food is handmade in an environment where nuts are used. Tell your waiter if you have any specific allergies and we will do our best to help.