

BREAKFAST MENU

*from nine until twelve Monday to Saturday
or from nine until ten thirty on Sunday*

full breakfasts

Maxi full English breakfast two butcher's pork sausages, two bacon rashers, two fried eggs, mushrooms, Heinz baked beans, tomato, toast. Add hash browns or black pudding?	10.50	
Midi full English breakfast one butcher's pork sausage, bacon rasher, fried egg, mushrooms, Heinz baked beans, tomato, toast. Add hash browns or black pudding?	8.50	
Vegetarian cooked breakfast two eggs, two seasoned meat free sausages, tomato, mushrooms, Heinz baked beans, two hash browns, toast. Add avocado and lime smash?	8.95	v
Plant based cooked breakfast two seasoned meat free sausages, tomato, mushrooms, Heinz baked beans, two hash browns, toast. Add avocado and lime smash?	7.50	vg

classics

Two eggs 'anyway' and toast fried, scrambled or poached eggs, two slices of toast. Butter served separately. Add two bacon rashers?	5.25	v
Smoked salmon served with scrambled eggs and a slice of toast	9.75	
Naturally smoked haddock poached in milk, two poached eggs, a slice of toast	11.95	
Eggs Royale toasted muffins topped with smoked salmon, two poached eggs with hollandaise sauce	10.95	
Eggs Benedict toasted muffins topped with bacon, two poached eggs with hollandaise sauce	7.95	
Smashed avocado and lime on toasted muffins with two poached eggs	6.95	v

smaller plates

Breakfast sandwich two sausage or three bacon rashers	4.95	
Toast and preserves two slices of toast served with a choice of Hogs Bottom English breakfast marmalade or strawberry jam. Butter served separately.	3.95	v
Hugo's Cornish granola - quinoa and fruit made with gluten free ingredients, with natural yoghurt and fresh fruit salad.	5.50	v
Pick 'n' mix breakfast choose your own items from the extras box		

extras

Two hash browns	1.50	Meat free sausage	1.50
Two bacon rashers	1.95	Mushrooms	1.25
Two eggs	1.50	Heinz beans	1.25
Avocado and lime smash	3.25	Tomato halve	1.25
Black pudding	1.50	Toast slice and butter	1.95
Butcher's sausage	1.75	Strawberry jam or marmalade	1.95

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v – vegetarian vg - vegan



LUNCH MENU

from twelve until three Monday to Saturday

small plates

Homemade soup of the day crusty bread, salted butter	7.95	
Our signature seafood chowder diced white fish, crusty bread, salted butter	8.95	
Smoked mackerel pate beetroot and horseradish chutney, granary toast	8.95	
Crab cakes dressed salad, sweet chilli mayonnaise	9.50	
Retro prawn cocktail smashed avocado and lime, baby gem, Mary Rose, bread	9.50	
Seabass, ginger and lime fishcake dressed salad	9.50	
Spicy quinoa, beetroot and edamame cake dressed salad, beetroot horseradish chutney	8.95	vg
Children's meal: choice of sausage, vegan sausage, chicken strips or fish fingers, chips, beans	7.95	

main courses

Cornish all day breakfast sausage, bacon, fried egg, mushrooms, beans, tomato, hash browns	10.95	
Ham, two fried eggs and chips	9.95	
Chicken breast burger baby gem, honey dill mayo, dressed salad, chips	12.95	
6oz Riverside cheeseburger smoked garlic ketchup, baby gem, dressed salad, chips	12.95	
Plant based cheeseburger smoked garlic ketchup, baby gem, dressed salad, chips	11.95	vg
Traditional fish pie salmon, prawn, haddock, pollock, topped with mash, green vegetables	14.95	
Catch of the day dressed salad, new potatoes, salsa verde	13.95	
Chicken Caesar salad baby gem, croutons, parmesan shavings	12.95	
Dressed crab salad coleslaw, a dressed nettle, ginger and lemon salad, crusty bread	25.95	
Ploughman's mixed cheeses, dressed salad, coleslaw, chutney, frozen grapes, crusty bread	11.95	v
Huntsman's ham, mixed cheeses, dressed salad, coleslaw, chutney, frozen grapes, crusty bread	13.50	
Fisherman's smoked trio: mackerel, seabass, salmon, dressed salad, coleslaw, beetroot and horseradish chutney, grapes, crusty bread	18.95	

desserts

Sticky toffee pudding butterscotch sauce, Chef's ginger ice cream	8.95	v
Sorbet duo elderflower and prosecco	7.95	vg
Riverside Sundae Eton mess or rocky road, clotted cream, whipped cream, sauce	7.95	v
Poached pear cooked in Cornish cider, vanilla ice cream, fruit coulis	7.95	vg
Brown sugar meringue Cornish clotted cream, fruits of the forest, fruit coulis	7.95	v

sides

Bowl chips	3.25	Cheesy chips	4.50
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AFTERNOON MENU

from twelve until four

nibbles

Seasoned cauliflower bites garlic mayonnaise	7.50	vg
Pigs in blankets (7) smoked garlic and tomato ketchup	7.50	
Sweet chilli squid bites	7.50	
Brie wedges (4) chunks of brie coated in a lightly seasoned breadcrumb, cranberry dip	7.50	v
Chicken goujons (4) sweet chilli mayonnaise	7.50	

sharers

Home based crusty bread and green and black olives olive oil, sun dried tomatoes	8.50	v
Onion ring tower x12 garlic mayonnaise, smokey tomato and garlic ketchup	7.95	
Baked Cornish brie rosemary, herb and garlic oil, cranberry side, crusty bread	9.95	
Wine and cheese! a bottle of house wine, Westcountry cheese board: cheddar, brie, smokey, apple cider chutney, lavosh biscuits, frozen grapes	26.95	
Grazing platter home baked crusty bread, green and black olives, cured meat selection. Add a Westcountry cheese board cheddar, brie, smokey, apple cider chutney, lavosh biscuits, frozen grapes	15.95	
	21.95	

light bites

Riverside cheese and ham toastie topped with homemade bechamel sauce, dressed salad, coleslaw	9.50	
Quiche of the day dressed salad leaves, coleslaw, new potatoes	8.95	
Spicy quinoa, beetroot and edamame cake dressed salad, beetroot horseradish chutney	8.95	vg
Soup and sandwich choose a soup with a choice of cheese and chutney, egg mayonnaise or ham coleslaw freshly made sandwich)	9.95	

sandwiches – served with a choice of small dressed salad garnish or a handful of Burts salted crisps

Local Cornish crab baby gem	16.95	Davidstow cheddar apple chutney	7.95
Prawn and Marie rose baby gem	10.95	Egg mayonnaise	7.95
Fish finger crushed peas, tartare sauce	7.95	Ham and coleslaw	7.95

afternoon tea

Cornish cream tea two homemade plain scones, strawberry jam, Cornish clotted cream, pot of tea	7.95
Savoury cheese tea one cheese scone, cheese mature cheddar slice, apple cider chutney, pot of tea	6.95
Removal of the St. Piran's tea for alternative choice of drink deduct 2.00.	
Large toasted fruit tea cake strawberry jam, butter	3.95

Scone with butter	3.75	Two homemade shortbread biscuits	3.25
Scone and jam	3.75	Sweet treat rocky road, tiffin or butter flapjack	3.75
Cheese scone and butter	3.95	A slice of cake check special's board	3.95

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AFTERNOON HIGH TEA

from twelve until four by reservation only

Afternoon High Tea Options

Two slices of savoury quiche (Lorraine and Mediterranean style vegetable), salad garnish, two rounds of sandwiches, two freshly baked scones, jam and cream, selection of cake, homemade biscuits, meringues and cream, sweet treats, fresh fruit and a pot of tea for two.

Choose your sandwich from: Davidstow cheddar with apple chutney (v), egg mayonnaise (v), ham and coleslaw, or tuna mayonnaise and cucumber.

Extra sandwiches, cakes or drinks as priced in main menu.
Prefer coffee – no problem - swap your tea for a coffee at no charge.

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Afternoon High Tea

£19.95 per person (minimum 2 people)

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Prosecco High Tea for Two - £65

Includes our afternoon high tea options along with a 70cl bottle of Prosecco from our wine list.
Need an additional person? Extra Afternoon High Tea is £19.95 and additional bottles of Prosecco can be purchased from the wine list if required for £29.95 per bottle.

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Champagne High Tea for Two - £85

Includes our afternoon high tea options along with a 70cl bottle of Champagne from our wine list
Need an additional person? Extra Afternoon High Tea is £19.95 and additional bottles of Champagne can be purchased from the wine list if required for £55.95 per bottle.

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Cornish Fizz High Tea for Two - £89

Includes our afternoon high tea options along with a 70cl bottle of Camel Valley Brut from our wine list.
Need an additional person? Extra Afternoon High Tea is £19.95 and additional bottles of Camel Valley Brut can be purchased from the wine list if required for £59.95 per bottle.

SUNDAY MENU

from twelve until three

nibbles while you wait

Seasoned cauliflower bites garlic mayonnaise	7.50	vg
Pigs in blankets smoked garlic and tomato ketchup	7.50	
Sweet chilli squid bites	7.50	
Brie wedges chunks of brie coated in a lightly seasoned breadcrumb, cranberry dip	7.50	v
Chicken goujons sweet chilli mayonnaise	7.50	

PLEASE SEE OUR MENU BOARD FOR AVAILABLE OPTIONS

Sunday classics

Traditional Sunday carvery a choice of locally reared roast beef, gammon, pork or turkey and a selection of fresh vegetables with all the trimmings including homemade Yorkshire puddings and gravy.	13.95	
Children's Sunday carvery as above but one meat choice	8.95	
Nut roast with trimmings a delicious mix of brown rice, chopped hazelnuts and mushrooms. A selection of fresh vegetables from the carvery along with a meat-free gravy.	13.95	v/vg
Catch of the day dressed salad, new potatoes, salsa verde	13.95	
Ploughman's mixed cheeses, dressed salad, coleslaw, chutney, frozen grapes, crusty bread	10.95	v
Huntsman's ham, mixed cheeses, dressed salad, coleslaw, chutney, frozen grapes, crusty bread	12.95	
Fisherman's smoked trio: mackerel, seabass, salmon, dressed salad, coleslaw, beetroot and horseradish chutney, grapes, crusty bread	13.95	
Children's meal: choice of sausage, vegan sausage, chicken strips or fish fingers, chips, beans	7.95	

desserts

Sticky toffee pudding butterscotch sauce, Chef's ginger ice cream	8.95	v
Sorbet duo elderflower and prosecco	7.95	vg
Riverside Sundae Eton mess or rocky road, clotted cream, whipped cream, sauce	7.95	v
Poached pear cooked in Cornish cider, vanilla ice cream, fruit coulis	7.95	vg
Brown sugar meringue Cornish clotted cream, fruits of the forest, fruit coulis	7.95	v
White chocolate cheesecake fruit coulis	8.95	v
Crumble of the day custard	7.95	v

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DRINKS MENU

at all times when we are open
alcohol available from 10am Monday to Saturday and 12pm on Sunday

warm beverages

Tea for one

Pot of Cornish St. Piran's tea	2.75
Earl Grey, peppermint, green tea, rooibos, lemon and ginger, decaf original	2.85

Each pot of tea is served in multiple of one or two portions per pot. Please ask for additional hot water if required.

Hand-roasted in Cornwall coffee

Americano double shot and water	3.60
Latte double shot and lots of steamed milk	3.75
Cappuccino double shot with steamed milk	3.75
Mocha double shot with steamed milk and chocolate	3.95
Flat white double shot topped with steamed milk in a 6oz cup	3.70
Espresso small and intense double shot	2.65

Supplement for alternative milks oat or soya	0.35
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Hot chocolate	3.95
Luxury hot chocolate, cream and marshmallows	4.95

beers and ciders

Draught by the pint

Offshore Pilsner 4.8%	5.95
Atlantic Pale Ale 4.2%	5.95

Cornish bottles

Korev lager (St Austell) 4.8% 500ml	6.75
Betty Stogs (Skinner's) 4.0% 500ml	6.75
Tribute (St Austell) 4.2% 500ml	6.75

Apple rattler cider 6.0% 500ml	6.75
Pear rattler cider 4.0% 500ml	6.75
Strawberry and lime rattler cider 4.0% 500ml	7.25
Peach rattler cider 4.0% 500ml	7.25

Low and no bottles

Apple rattler zero 0.0% 500ml	5.50
Doom Bar zero 0.0% 500ml	6.25
Heineken 0.0% 330ml	3.50

soft drinks

Half pints

Pepsi	2.60
Lemonade, Diet Pepsi	2.35
Orange, apple, or cranberry juice	2.45
Soda	1.95

Iced soda pints

Soda	2.95
Lime soda	3.60
Fruit soda: passionfruit, black tea and peach or strawberry	3.95

Bottles

Simply fruity blackcurrant	2.25
J20 orange and passionfruit 330ml	3.95
Fentiman's ginger beer 250ml	3.95
Sparkling elderflower 250ml	3.75

Cornish mineral water

Large still or sparkling bottle 750ml	3.25
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wines

House wines by the glass

125ml glass	4.95
175ml glass	6.00
250ml glass	7.50
Bottle	18.95

Choose from:

Sauvignon blanc dry Chile
Chardonnay medium dry Chile
Zinfandel rose California
Shiraz red Australia

Prosecco ??0% 200ml	9.50
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Please ask a member of staff full range of wines and spirits from the bar.

Burts crisps 1.30

Sea salt // Vintage cheddar and spring onion // Sea salt and malted vinegar

Filbert nuts (40g) 1.50

Dry roasted peanuts // Salt crust peanuts // Chilli lime peanuts

Wi-Fi Password: boscastl3

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BAR MENU

at all times when we are open
alcohol available from 10am Monday to Saturday and 12pm on Sunday

beers and ciders

Draught by the pint

Offshore Pilsner 4.8%	5.95
Atlantic Pale Ale 4.2%	5.95

Cornish bottles

Korev lager (St Austell) 4.8% 500ml	6.75
Betty Stogs (Skinner's) 4.0% 500ml	6.75
Tribute (St Austell) 4.2% 500ml	6.75

Apple rattler cider 6.0% 500ml	6.75
Pear rattler cider 4.0% 500ml	6.75
Strawberry and lime rattler cider 4.0% 500ml	7.25
Peach rattler cider 4.0% 500ml	7.25

Low and no bottles

Apple rattler zero 0.0% 500ml	5.50
Doom Bar zero 0.0% 500ml	6.25
Heineken 0.0% 330ml	3.50

house wines

House wines by the glass

125ml glass	4.95
175ml glass	6.00
250ml glass	7.50

Prosecco 200ml	9.50
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soft drinks

Half pints

Pepsi	2.60
Lemonade, Diet Pepsi	2.35
Orange, apple, or cranberry juice	2.45
Soda	1.95

Bottles

Simply fruity blackcurrant	2.95
J20 orange and passionfruit 330ml	3.60
Fentiman's ginger beer 250ml	3.95
Sparkling elderflower 250ml	

Cornish mineral water

Large still or sparkling bottle 750ml	3.25
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spirits

Archers 18% 25ml	3.75
Bacardi 37.5% 25ml	3.95
Baileys 17% 50ml	4.95
Bell's 37.5% 25ml	3.95
Captain Morgan's Spiced 35% 25ml	3.95
Cockburn's 20% 50ml	4.95
Courvoisier VS 40% 25ml	4.50
Dalwhinnie 43% 25ml	4.50
Disaranno 28% 25ml	4.25
Drambuie 40% 25ml	4.25
Glenfiddick 40% 25ml	4.50
Gordons 37.5% 25ml	3.95
Gordons Zero 0% 25ml	3.25
Jameson 40% 25ml	4.50
Jack Daniel's 40% 25ml	4.25
Lamb's Navy 40% 25ml	4.25
Laphoig 40% 25ml	4.50
Malibu 21% 25ml	3.75
Pedro Ximenez 15% 50ml	4.95
Pimms No1 25% 50ml	4.95
Smirnoff 37.5% 25ml	3.95
Southern Comfort 35% 25ml	4.25
Talisker 45.8% 25ml	4.50
Tarquin's Blackberry 38% 25ml	4.25
Tarquin's Cherry 38% 25ml	4.25
Tarquin's Original 42% 25ml	4.25
Tarquin's Strawberry 38% 25ml	4.25
Tia Maria 20% 25ml	3.75
Twin Fun Spiced 38% 25ml	4.25

mixers

Dash Pepsi	1.50
Dash Diet Pepsi, Lemonade, Juice, Soda	1.30
Dash cordial: lime, blackcurrant	0.75
Fever Tree tonics/mixers	2.75

bar snacks

Burts Crisps (various flavours)	1.30
Filberts nuts (various flavours)	1.50

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WINE MENU

house wines

125ml 4.95 175ml 6.00 250ml 7.50

Los Picos Sauvignon Blanc Reserva 18.95

Chile: Outstanding Sauvignon bouquet and mouth-watering herbaceous flavours. Fresh, zingy gooseberry like aromas with a lively, rich palate.

Los Picos Chardonnay Reserva 18.95

Chile: Exceptionally fruity and fresh with rich tropical flavours. Well balanced with much character. The aroma is fine and elegant with mineral notes. No oak.

Rye Mill Signature Shiraz 18.95

Australia: A blend of Cabernet Sauvignon and Shiraz grapes which produces an easily approachable light red wine bursting with fruit. Good length and balanced tannins.

Californian Blush Buffalo Zinfandel 18.95

USA: Light and fragrant with a vibrant character full of soft fruit flavours of raspberries.

white wines

Muscadet Sevre Et Maine Sur Lie 27.95

France: A delightfully dry, fresh Muscadet with a slight "tingle on the tongue". Produced using the melon grape.

Rioja Vega Blanco Bordegas Muerza 23.95

Spain: Fresh, fruity, well balanced. Clean and bright with flavours of grapefruit, pears and tropical fruits.

False Bay Chenin Blanc 22.95

South Africa: Crisp fresh and lively with flavours of gooseberries. Excellent balance of fruit and acidity.

Sharpham Dart Estate Selection 32.95

Devon: Madeleine Angevine produces this fresh, youthful wine exhibiting excellent balance and length. The fine dry style with its pale lemon colour.

Pinot Grigio Delle Venezie DOC Terre di 24.95

Castelnuovo Italy: A rich, nutty dry white wine. Excellent style and balance. Fragrant, slightly spicy and refreshingly zesty.

Allan Scott Estate Sauvignon Blanc 29.95

New Zealand: Subtle aromas of lemon, grapefruit and spices with a hint of tropical fruits. Finishes with good verve. Ideal with shellfish and Thai spices.

*** Please note that some wines may be substituted at short notice due to supply chain issues.**

red wines

Los Picos Cabernet Sauvignon Reserva 19.95

Chile: With Cabernet characteristics and a well-developed bouquet. Generous well-rounded wine with a full nose. An easy drinking wine with lots of panache.

Adobe Reserve Pinot Noir 25.95

Chile: Richly coloured, medium bodied with soft tannins, balance and finish.

Rioja Vega Crianza 28.95

Spain: Expertly made wine from Rioja. Voluptuous, rich wine with reals of soft sweet oak. Good weight of ripe fruit. A Crianza made like a Reserva. It is full flavoured with a stylish, velvety finish.

Appassimento Rosso Puglia 24.95

Italy: The perfume of morello cherries and vanilla are pronounced and complex. The palate is harmonious, warm and concentrated with a finish of elegant spices and lingering toasting.

Merlot Peacock Ridge Stellenbosch 26.95

South Africa: Ripe, juicy red fruit with a hint of mint on the nose. A full ripe palate with firm flavours of raspberries, plums and gentle soaking makes this wine a firm favourite.

Coaba Malbec 23.95

Argentina: A well balanced, full-bodied wine with pleasant tannins. Aromas of cherries, pepper and tobacco combine with chocolate notes.

rose wine

Pinot Grigio Blush Delle Venezie 23.95

Italy: A pretty salmon coloured rose wine, which is dry but very fruity.

sparkling wines

Prosecco Extra Dry NV Luxury 29.95

Italy: Light style with a gently aromatic nose and crisp, delicate fresh apple flavours.

Champagne Gremillet Brut Selection 55.95

France: A finely honed champagne with a wonderful lively mousse. The palate immediately springs into life with a penetrating line of fresh floral fruit and chalky biscuit notes.

Camel Valley Sparking Brut 59.95

Camel Valley Sparking Rose Brut 67.95

Cornwall, England: Award-winning local sparkler with elegant fizz and full, ripe flavour.

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EVENING MENU

*our season 2024 menu from May until October
served from six until close – reservations advisable*

seasonal aperitifs

Prosecco Vispo Allegro (200ml bottle) Prestige brut dry fresh and clean with a harmonious and pleasantly vivacious palate. Apples, pears and apricots in a light alcohol style.	9.50
Tarquin's strawberry lime gin (50ml) Bringing a little bit of Cornish sunshine to every glass with a double measure celebration of the great British strawberry! Served with elderflower tonic.	9.95

while you wait

Home baked crusty bread and olives: green and black olives, olive oil, sundried tomatoes	8.50
Baked Cornish cheese: brie rosemary, herb and garlic oil, cranberry side, crusty bread	9.25

PLEASE SEE OUR MENU BOARD FOR AVAILABLE OPTIONS

starters

Homemade soup of the day (v) crusty bread, salted butter	7.50	v
Our signature seafood chowder crusty bread, salted butter	8.50	
Retro prawn cocktail smashed avocado and lime, baby gem, Marie rose sauce, bread	8.95	
Ham hock salad, poached egg, honey wholegrain mustard	7.95	
Sweet chilli squid bites dressed salad	7.95	
Brie wedges dressed salad, cranberry sauce	7.75	v
Cauliflower bites dressed salad, garlic mayonnaise	7.25	vg

main courses

8oz Cornish sizzling sirloin mushrooms, tomato, fried onions, chips, brandy pepper sauce	24.95	
Beef and vegetable stew suet dumplings, crusty bread	17.95	
Chicken Caesar salad croutons, parmesan shavings	15.25	
Chicken Penang curry aromatic coconut curry, cauliflower, green beans, mange tout, peppers, rice	17.95	
Grilled mackerel fillets chickpea and tomato cassoulet, Mediterranean vegetables, salsa verde	18.95	
Sea trout vegetable risotto, steamed greens	18.95	
King prawn curry coconut curry, cauliflower, green beans, mange tout, peppers, basmati rice	17.95	
Green vegetable risotto in a vegetable broth, garlic herb oil drizzle	13.95	vg
Penang curry aromatic coconut curry, cauliflower, green beans, mange tout, peppers, rice	13.95	vg
Spicy quinoa, beetroot and edamame cake chickpea tomato cassoulet, Mediterranean vegetables	13.95	vg

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desserts

Brown sugar meringue fruits of the forest, clotted cream and coulis	7.50	v
Sticky toffee pudding butterscotch sauce, salted caramel ice cream	7.95	v
Enjoy a glass of Pedro Ximenez to compliment	4.95	
White chocolate and Malteser cheesecake raspberry coulis	8.25	v
Crumble of the day warm custard	7.95	v
Riverside Millionaire's shortcake Sundae clotted cream, whipped cream, sauce	6.75	v
Westcountry cheese selection chutney, frozen grapes, homemade lavosh biscuits, apple	9.95	
Enjoy a glass of Cockburn's Special Reserve to compliment	4.95	

Smaller menu for little ones...

Fish fingers 7.95
chips, crushed peas

Battered chicken chunks 7.95
made using chicken breast, chips,
baked beans

Pork sausage 7.95
chips, baked beans
[Vegan sausage option available on
request]

**TWO COURSES
FOR 11.95**

Warm chocolate brownie 5.50
salted caramel sauce

Cornish vanilla ice cream 5.50
topped with marshmallows, squirty
cream

malt whiskies

Talisker Skye 45.8% 25ml 4.50
An easy drinking Talisker, taking the distillery's classically rugged character and softening it out, while maintaining the smoky and sweet notes the distillery is known for.

Glenfiddich 40.0% 25ml 4.50
12-year-old single malt from the Speyside region containing fruity aromas with a dash of pear, a touch of pine and subtle peatiness. 2011 the largest selling single malt whisky in the world.

Laphroaig 40.0% 25ml 4.50
Laphroaig 10-year-old is a full-bodied, smoky gem, with a residual sweetness and a hint of salt amid the seaweedy, peaty characters before a long warming finish. A classic dram.

Dalwhinnie Winter's Gold 43.0% 25ml 4.50
An innovative bottling from Diageo made using whisky distilled in the cold Scottish winter delivering richness and sweetness. Honeyed with a hint of peat.

blended whiskies

Bell's Original 40.0% 25ml 3.95
A classic blend with a sweet, nutty, malty and spicy palate, which yields just a hint of peatiness.

Jameson 40.0% 25ml 4.50
Hugely popular Irish blend, renowned for its affinity with ginger ale.

digestif

Courvoisier VS 40.0% 25ml 4.50
Cockburn's Special Reserve 20.0% 50ml 4.95

Drambuie 20.0% 25ml 4.25
Pedro Ximenez 15% 50ml 4.95

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