

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

For allergen and intolerance information, scan the QR code or ask a member of staff. Always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed. We cannot guarantee the total absence of allergens in our open kitchen. Items are subject to availability. Prices are shown in £ Stirling and correct at the time of printing. Service not included.

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	
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	14.95	
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

Mint and white chocolate cheesecake raspberry coulis	8.95	v
Mulled cider poached pear mango sorbet	7.95	vg
Sticky toffee pudding butterscotch sauce, Chef's ginger ice cream	8.95	v
Banana cake Chef's banana ice cream, butterscotch sauce	8.95	v
Sorbet duo elderflower and prosecco	7.95	vg
Riverside Sundae Eton mess, clotted cream, whipped cream, raspberry sauce	7.95	v
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

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
Davidstow cheddar apple chutney	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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