

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?	11.95	
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?	9.95	
Vegetarian cooked breakfast two eggs, two seasoned meat free sausages, tomato, mushrooms, Heinz baked beans, two hash browns, toast. Add avocado and lime smash?	10.50	v
Plant based cooked breakfast two seasoned meat free sausages, tomato, mushrooms, Heinz baked beans, two hash browns, toast. Add avocado and lime smash?	9.25	vg

classics

Two eggs 'anyway' and toast fried, scrambled or poached eggs, two slices of toast. Butter served separately. Add two bacon rashers?	5.95	v
Smoked salmon served with scrambled eggs and a slice of toast	11.95	
Naturally smoked haddock poached in milk, two poached eggs, a slice of toast	13.50	
Eggs Royale toasted muffins topped with smoked salmon, two poached eggs with hollandaise sauce	14.95	
Eggs Benedict toasted muffins topped with bacon, two poached eggs with hollandaise sauce	8.95	
Smashed avocado and lime on toasted muffins with two poached eggs	7.95	v

smaller plates

Breakfast sandwich two sausage or three bacon rashers	6.25	
Toast and preserves two slices of toast served with a choice of Hogs Bottom English breakfast marmalade or strawberry jam. Butter served separately.	4.25	v
Hugo's Cornish granola - quinoa and fruit made with gluten free ingredients, with natural yoghurt and fresh fruit salad.	5.95	v
Pick 'n' mix breakfast choose your own items from the extras box		

extras

Two bacon rashers	2.25	Strawberry jam or marmalade	2.15 vg
Two eggs	2.25 v	Avocado and lime smash	3.65 vg
Black pudding	1.65	Two hash browns	2.00 vg
Toast slice and butter	2.00 v	Heinz beans	1.45 vg
Butcher's sausage	2.15	Tomato halve	1.45 vg
		Mushrooms	1.45 vg
		Meat free sausage (2)	2.60 vg

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 vgA – vegan alternative available



LUNCH MENU

from twelve until three Monday to Saturday

small plates

Homemade soup of the day crusty bread, salted butter	8.25	
Our signature seafood chowder diced white fish, crusty bread, salted butter	9.50	
Smoked mackerel pate beetroot and horseradish chutney, granary toast	9.95	
Retro prawn cocktail smashed avocado and lime, sliced apple, baby gem, Marie rose sauce, bread	10.95	
Seabass, ginger and lime fishcake dressed salad, lemon pepper mayonnaise	10.50	
Spicy quinoa, beetroot and edamame cake dressed salad, beetroot horseradish chutney	10.95	vg
Children's meal: choice of sausage, vegan sausage, chicken strips or fish fingers, chips, beans	8.95	

main courses

Cornish all day breakfast sausage, bacon, fried egg, mushrooms, beans, tomato, hash browns	11.95	vgA
Ham, two fried eggs and chips	10.95	
Chicken breast burger baby gem, sweet chilli mayo, dressed salad, chips	14.95	vgA
6oz Riverside cheese burger smoked garlic ketchup, baby gem, dressed salad, chips	14.95	vgA
Lobster, crab, and haddock burger baby gem, lemon pepper mayo, seafood slaw, smoked sea salt chips	21.95	
Cod and chips battered, garden peas, lemon wedge	14.95	
Traditional fish pie salmon, prawn, haddock, pollock, topped with mash, green vegetables	17.50	
Catch of the day dressed salad, new potatoes, salsa verde	18.95	
Chicken Caesar salad baby gem, croutons, cucumber, parmesan shavings	15.95	
Dressed crab salad coleslaw, a dressed nettle, ginger and lemon salad, crusty bread	27.95	
Ploughman's mixed cheeses, dressed salad, coleslaw, chutney, crusty bread	14.95	v
Huntsman's ham, mixed cheeses, dressed salad, coleslaw, chutney, crusty bread	18.95	
Fisherman's smoked trio: mackerel, seabass, salmon, dressed salad, coleslaw, beetroot and horseradish chutney, crusty bread	21.95	

desserts

Brown sugar meringue fruits of the forest, Cornish clotted cream and coulis	8.95	v
Sticky toffee pudding butterscotch sauce, Chef's ginger ice cream	8.95	v
Chocolate trillionaire tart raspberry coulis, vanilla ice cream	8.95	vg
Poached pears cooked in cider, mango sorbet	8.95	vg
Crumble of the day warm custard	8.95	v
Riverside Eton mess Sundae clotted cream, whipped cream, raspberry sauce	9.50	v
Sorbet duo elderflower and prosecco	7.95	vg

sides

Bowl chips	3.75	Cornish smoked sea salt chips	4.00
Cheesy chips	4.95	Cornish Rosemary and sea salt chips	4.00

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AFTERNOON MENU

from twelve until four

nibbles

Seasoned cauliflower bites garlic mayonnaise	8.25	vg
Pigs in blankets (7) smoked garlic and tomato ketchup	8.25	
Sweet chilli squid bites	8.25	
Cheese and chutney bites (4) mature Cheddar cheese, mozzarella and soft cheese bite, caramelised onion chutney centre, coated in crispy breadcrumbs	8.25	v
Chicken goujons (4) sweet chilli mayonnaise	8.25	

sharers

Home based crusty bread and green and black olives olive oil, sun dried tomatoes	10.95	v
Onion ring tower x12 garlic mayonnaise, smokey tomato and garlic ketchup	10.95	v
Baked Cornish brie rosemary, herb and garlic oil, cranberry side, crusty bread	11.95	v
Wine and cheese! a bottle of house wine, Westcountry cheese board: cheddar, brie, smokey, apple cider chutney, lavosh biscuits, frozen grapes	29.95	v
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	18.95 24.95	

light bites

Riverside cheese and ham toastie topped with homemade bechamel sauce, dressed salad, coleslaw	12.50
Quiche of the day dressed salad leaves, coleslaw, new potatoes	9.95
Soup and sandwich choose a soup with a choice of cheese and chutney, egg mayonnaise or ham coleslaw freshly made sandwich	10.95

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

Crab baby gem, avocado smash	14.95	Egg mayonnaise	8.95	v
Prawn and Marie rose baby gem	11.95	Ham and coleslaw	8.95	
Fish finger crushed peas, tartare sauce	8.95	Tuna mayonnaise cucumber, chilli jam	9.95	
Davidstow cheddar apple chutney	8.95	v		

afternoon tea

Cornish cream tea two homemade plain scones, strawberry jam, Cornish clotted cream, pot of tea	8.95
Savoury cheese tea one cheese scone, cheese mature cheddar slice, apple cider chutney, pot of tea	7.95
Removal of the St. Piran's tea for alternative choice of drink deduct 2.00.	
Large toasted fruit tea cake strawberry jam, butter	5.25

Scone with butter	4.25	Two homemade shortbread biscuits	3.95
Scone and jam	4.25	Muffin check special's board	4.95
Cheese scone and butter	5.25	A slice of cake check special's board	4.50

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