

Evening

served from 6 until close – reservations advisable
this menu is subject to change and adaptation depending on
availability

NIBBLES

Seasoned cauliflower bites (vg) garlic mayonnaise	8.50
Pigs in blankets (7) smoked garlic and tomato ketchup	8.50
Sweet chilli squid bites	8.50
Tempura battered prawns (4) sweet chilli sauce	8.50
Chicken goujons (4) sweet chilli mayonnaise	8.50

WHILE YOU WAIT

Crusty bread and olives (v) marinated green and black olives, red peppers	10.95
Baked Cornish cheese: brie (v) rosemary, herb and garlic oil, cranberry side, crusty bread, salted butter.	11.95
Riverside spritz 175ml refreshing blend of Prosecco, elderflower, splash of soda, mint, cucumber	11.50
Aperol spritz 75ml Prosecco/50ml Aperol/25ml soda	9.95

Please see specials board
for more

STARTERS

Homemade soup of the day (v) crusty bread, salted butter 8.50	Roasted mixed baby tomatoes (vg) tomato salsa, basil, balsamic reduction 8.95	Ham hock salad poached egg, apple chutney 8.95	
Our signature seafood chowder selection of diced fish, crusty bread, salted butter 9.95	Smoked mackerel pate beetroot and horseradish chutney, celery, cucumber, granary toast 10.25	Prawn cocktail smashed avocado and lime, apple, baby gem, Bloody Mary rosé sauce, bread 10.95	Seabass, ginger and lime fishcake dressed salad, lemon pepper mayonnaise 10.50

MAINS

Cornish trio: Haddock, lemon sole, monkfish vegetable risotto, steamed greens, garlic herb oil drizzle 22.95	King prawn curry aromatic coconut curry, cauliflower, green beans, mange tout, peppers, basmati rice 19.95	Baked hake tomato and chickpea cassoulet, Mediterranean vegetables 19.95	Lobster, crab and haddock burger * brioche bun, baby gem, lemon pepper mayonnaise, seafood slaw, smoked sea salt chips 23.95
Dressed crab salad * coleslaw, a dressed nettle, ginger and lemon salad, crusty bread 28.95	Chicken Caesar salad baby gem, croutons, parmesan shavings, cucumber 17.50	Fisherman's smoked trio * mackerel, seabass, salmon, dressed salad, coleslaw, beetroot and horseradish chutney, crusty bread 22.95	
8oz Cornish sizzling sirloin steak mushrooms, tomato, fried onions, chips, brandy pepper sauce 28.95	Chicken breast tomato and chickpea cassoulet, Mediterranean vegetables 18.95	Rosemary and sea salt pork loin topped with caramelised red onion and cheddar, roasted root vegetables, mash potato, seasonal greens, red wine gravy 19.95	
Penang curry (vg) aromatic coconut curry, cauliflower, green beans, mange tout, peppers, basmati rice 15.95	Green vegetable risotto (vg) white wine and herb broth, garlic herb oil drizzle 15.95	Broad bean, pea and spinach cake (vg) spiced with spring onions, garlic, cumin and coriander, chickpea tomato cassoulet, Mediterranean vegetables 15.95	

* subject to seasonal availability

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 £ Sterling and correct at the time of printing. Service not included.

v – vegetarian vg – vegan



Finale

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DESSERTS

Brown sugar meringue (v)	8.95
fruits of the forest, Cornish clotted cream, coulis	
Poached pears (vg)	8.95
cooked in cider, raspberry sorbet	
Crumble of the day (v)	8.95
warm custard	
Chocolate trillionaire tart (vg)	9.25
raspberry coulis, vanilla ice cream	
Riverside brownie Sundae (v)	9.75
chocolate and vanilla ice cream, clotted cream, whipped cream, brownie pieces, chocolate sauce	
Sticky toffee pudding (v)	9.25
butterscotch sauce, Chef's ginger ice cream	

RIVERSIDE FAVOURITE

**White chocolate and Malteser
cheesecake (v)**
raspberry coulis
9.95

CHEESE

Cheese selection (v) 12.50
chutney, frozen grapes, homemade lavosh
biscuits

PERFECT PAIRING

Cockburn's Special Reserve	5.50
20% 50ml	
Pedro Ximenez	5.50
15% 50ml	

MALT WHISKIES

Talisker Skye	5.95	Glenfiddich 12-year-old	5.95
45.8% 25ml		40% 25ml	
Laphroaig 10-year-old	5.95	Dalwhinnie Winter's Gold	5.95
40% 25ml		43% 25ml	

BLENDED WHISKIES

Bell's Original	4.50
40% 25ml	
Jameson	4.95
40% 25ml	

DIGESTIF

Courvoisier VS	4.50
40% 25ml	
Cockburn's Special Reserve	4.95
20% 50ml	
Drambuie	4.50
40% 25ml	
Pedro Ximenez	5.50
15% 50ml	

ROASTED IN CORNWALL COFFEE

Americano	3.95
Latte	4.30
Cappuccino	4.30
Mocha	4.50
Flat white	4.20
Double espresso	3.50
Supplement for alternative milk	0.50

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Wine

alcohol available from 10am Monday to Saturday and 12pm on Sunday.

HOUSE WINES

Los Picos Sauvignon Blanc Reserva 21.95

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

Los Picos Chardonnay Reserva 21.95

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 21.95

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.

Blush Buffalo Zinfandel 21.95

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

WHITE WINES

Muscadet Sevre Et Maine 'Generations' 29.95

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

Rioja Blanco Bodegas D. Mateos 25.95

Letargo

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

Beeskamp by Waterkloof 25.95

Chenin Blanc

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

Sharpham Dart Estate Selection 34.95

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 26.95

Terre di Castelnuovo

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

Allan Scott Estate Sauvignon Blanc 30.95

Blanc

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.

ROSE WINE

Pinot Grigio Blush Delle Venezie 25.95

Terre di Castelnuovo

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

HOUSE WINES BY THE GLASS



5.75



7.75



9.75

RED WINES

Los Picos Cabernet Sauvignon Reserva 22.95

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 27.95

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

Rioja Crianza Bodegas D. Mateos 30.95

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 27.95

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.

St. Clement's Farm 'Old Clem' Merlot 28.95

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 26.95

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

SPARKLING WINES

Prosecco Spumante DOC Brut 29.95

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

Champagne Gremillet Brut Selection 59.95

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.

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

Bar

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

BEERS AND CIDER

Draught by the pint

Offshore Pilsner	4.8%	6.95
Atlantic Pale Ale	4.2%	6.95

Cornish 500ml bottles

Korev lager (St Austell)	4.8%	7.60
Betty Stogs (Skinner's)	4.0%	7.60
Tribute (St Austell)	4.2%	7.60
Mena Dhu Stout (St Austell)	4.5%	6.95

Cornish 500ml ciders

Apple rattler	6.0%	7.60
Pear rattler	4.0%	7.60
Strawberry and lime	4.0%	7.95
Peach	4.0%	7.95

Low and no bottles

Apple rattler zero 500ml	0.0%	6.25
Doom Bar zero 500ml	0.0%	6.85
Proper Job IPA 500ml	0.5%	5.50
Heineken 330ml	0.0%	4.00

WINES

House wines by the glass

125ml	5.75
175ml	7.75
250ml	9.75
Bottle	21.95
Prosecco 200ml	10.50

SOFTS

Half pints

Pepsi	3.00
Lemonade or Diet Pepsi	2.75
Orange, apple or cranberry juice	2.95
Soda	2.50

Bottles

Simply fruity blackcurrant	3.50
J20 orange and passionfruit 330ml	4.50
Fentiman's ginger beer 250ml	4.50
Sparkling elderflower 250ml	4.50

Cornish 750ml mineral water

Large still or sparkling bottle	4.50
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SPIRITS

Archers 18% 25ml	4.25
Bacardi 37.5% 25ml	4.75
Baileys 17% 50ml	6.50
Bell's 37.5% 25ml	4.75
Captain Morgan's Spiced 35% 25ml	4.75
Cockburn's 20% 50ml	6.50
Courvoisier VS 40% 25ml	5.50
Dalwhinnie 43% 25ml	5.95
Disaranno 28% 25ml	4.85
Drambuie 40% 25ml	4.95
Glenfiddick 40% 25ml	5.95
Gordons 37.5% 25ml	4.75
Gordons Zero 0% 25ml	4.25
Jameson 40% 25ml	5.50
Jack Daniel's 40% 25ml	4.85
Lamb's Navy 40% 25ml	4.85
Laphroaig 40% 25ml	5.95
Malibu 21% 25ml	4.25
Pedro Ximenez 15% 50ml	5.50
Pimms No1 25% 50ml	5.50
Smirnoff 37.5% 25ml	4.75
Southern Comfort 35% 25ml	4.95
Talisker 45.8% 25ml	5.95
Tarquin's Blackberry 38% 25ml	4.95
Tarquin's Cherry 38% 25ml	4.95
Tarquin's Original 42% 25ml	4.95
Tarquin's Strawberry 38% 25ml	4.95
Tia Maria 20% 25ml	4.25
Twin Fun Spiced 38% 25ml	4.95

Mixers

Dash Pepsi	1.85
Dash Diet Pepsi, Lemonade, Juice, Soda	1.65
Dash cordial: lime, blackcurrant	0.95
Fever Tree tonics/mixers	3.25

SNACKS

Crisps	1.50
sea salt, cheddar and onion, or salt and vinegar	
Nuts	1.65
dry roasted, salted, or chilli	
Olive bowl	
marinated green and black olives, red peppers	5.00