

# RIVER

RESTAURANT

3 course choice menu - £19.95

Monday – Wednesday

## Selection of Artisan Breads

£6.50

Lancashire Bomb Cheese Custard, Flavoured Butter

## Starters

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### Soup of the Day

Freshly Baked Bread

### Goat's Curd Cigar

Tomato and Red Pepper Jelly, Black Olive Tapenade

### Terrine of Confit Duck and Duck Liver

Black Currant, Black Radish and Brioche

### Citrus Cured Trout

Nasturtium, Linseed and Natural Yoghurt

## Mains

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### Cauliflower Katsu (Vg)

Golden Raisin, Coconut, Puffed Rice

### Organic Chicken Breast

Chicken and Mushroom Pie, Roast Leeks, Black Truffle Sauce

### Confit Loch Duart Salmon 40°C

Extra Virgin Oil, Peas, Pancetta and Gem Lettuce

### 8 Hour Braised Pork Belly

Satay, Stem Broccoli, Lime

### Supreme of Hake

Roscoff Onion, Pickled Mushroom, Chicken Sauce, Roe

### Cheshire Farm 10oz Rib-Eye Steak

Triple Cooked Chips, Brown Butter Bearnaise

£15 supplement

## Sides (£4)

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**Stem Broccoli** - Lemon grass, Smoked Chili, Peanut

**Roast Leeks** - Hazelnut and Parsley Butter

**Triple Cooked Chips**

**Fries** - Aged Parmesan and Truffle

**Salad of Spring Vegetables** - Truffle Dressing, Toasted Buckwheat (Vegan)

## Desserts

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### Gariguette Strawberry Cheesecake

Pink Champagne, Strawberry Sorbet

### Valhrona Caramelia Chocolate

Salted Caramel, Yuzu, Feuillantine

### Sticky Toffee Pudding

"Turkish Delight"

### Selection of Homemade Ice Cream and Sorbets

### Caramelised White Chocolate Rice Pudding Mousse

Raspberry Sherbet, Lemon Curd

All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten.