

Riverbank Bar & Kitchen

OUR CLASSIC & CONTEMPORARY HOME COOKED DISHES BRING OUT THE FRESH,
AUTHENTIC TASTE OF THE MEDITERRANEAN.

MEZZE

Marinated Olives (Vg)	£4-50
Selection of Breads (Vg)	£4-95
Whitebait Deep fried whitebait, served with aioli & lemon	£5-50
Lemon & Chickpea Houmous (Vg) Paprika, olive oil, served with warm flat bread.	£5-50
Patatas Bravas (v) Served with tomato sauce and saffron aioli. quinoa	£5-00
Chunky Chorizo Bites In a balsamic glaze with fresh parsley.	£6-50
Pea & Lemon Bites (v) Breaded Pea & Lemon bites, siracha mayo	£6-50
Halloumi Fries (v) Deep fried halloumi served with tomato salsa.	£7-50
Nocellara Olives (Vg)	£4-50

STARTERS

Garlic Mushroom Bruschetta	£6-95
Toasted Pugliese bread, rocket & parmesan.	
Tuscan Chicken Liver Parfait	£7-95
Plum & apple chutney, rocket, toasted brioche.	
Homemade Soup of the Day (Vg*)	£5-95
Served with today's bread.	
Goat's Cheese Salad (v, Vg*)	£8-50
Goat's cheese, radicchio, balsamic macerated beetroot,	
Salt & Pepper Calamari	£8-50
Deep fried calamari, served with aioli & lemon.	
King Prawns Marinara	£8-95
Chili & garlic butter, tomato sauce, gem lettuce, croutes.	
Chargrilled Asparagus (V*)	£7-95
Asparagus, chorizo, fried egg, parmesan shavings, olive oil	
Garlic Bread (v)	£4-50
Add cheese for £1 extra.	

PLATTERS

Antipasto board	£24	Seafood Platter	£26
Salami Milano, spicy ventricina, Calabria spianata, prosciutto, chicken liver parfait, olives, selection of breads and croutes.		Chilli & garlic King prawns, crispy calamari, smoked salmon crostini, aioli and anchovy salad.	

PASTA & RISOTTO

Aubergine & Scamorza Ravioli (v)	£13-95
Rich tomato sauce with parmesan, and crispy leeks.	
Baked Gnocchi Napolitana (v)	£14-50
Tomato sauce, Mediterranean veg, olives, mozzarella	
Wild Mushroom Risotto (Vg*)	£14-95
With rocket, parmesan & truffle oil.	
Courgette Pasta (Vg*)	£12-95
Mixed vegetables in a tomato sauce topped with parmesan.	
Pasta Carbonara	£13-50
Creamy egg yolk sauce, black pepper, parmesan, pancetta.	
Beef Meatballs Marinara	£14-50
Penne pasta, chorizo, mozzarella, and fresh basil.	
Chicken & Mushroom Pasta	£13-50
Creamy farfalle with thyme, rocket & parmesan.	
Seafood Linguine	£18-50
King prawns, mussels, calamari in chilli & garlic butter, cherry tomatoes and white wine & tomato sauce.	
King Prawns Linguine	£15-95
King prawn, in chilli & garlic butter, white wine sauce, broccolini, parsley.	

We always aim to have non-gluten pasta in our kitchen.

We use vegetarian parmesan as standard.
Vg* Vegan option available

Our tomato-based sauce is vegan.

10% Discretionary service charge for all tables.

Call us on 01743 233244 or email info@visitriverbank.co.uk

For further allergy or dietary advice please speak to a member of staff.

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MAIN COURSES

Pollo Saltimbocca £18-50

Chicken wrapped in prosciutto, dauphinoise potatoes, creamy mushrooms sauce and crispy leeks.

Beef Stifado £17-95

Chunks of tender beef spiced with clove and cinnamon served with giant couscous.

Slow-Roast Pork Belly £18-50

Mash, crispy pancetta black pudding, apple & celeriac puree, grilled Pak Choi.

Fillet of Seabass £19-95

Crushed new potatoes, tomatoes, greens, salsa verde

Lamb Cutlet £22-95

Chargrilled lamb cutlet, pulses, tomatoes, peppers, greens, jus

Goat's Cheese Salad (v) £14-95

Sun blushed tomatoes, quinoa, baby gem, pine nuts and balsamic reduction.

Chargrilled Chicken Salad £14-95

Crispy pancetta, parmesan, gem lettuce mixed leaves and dressing.

Halloumi Burger (v) £14-95

Tomato, gem lettuce and salsa on ciabatta served with sweet potato fries.

Vegan Plant Burger (Vg) £14-50

Pea & greens patty served on a ciabatta with fries.

FROM THE GRILL

Steak Tagliata £16-95

Chargrilled 28 days matured rump steak, fries, rocket & parmesan. Add one of our sauces to your steak for just £1-50 with a choice of Blue Cheese, Peppercorn or Diane.

Riverbank Beef Burger £14-95

Pancetta, scamorza cheese, gem lettuce and beef tomato on a brioche bun served with hand-cut chips and slaw.

28-day aged Ribeye Steak £29-95

Chargrilled to your liking served with roast field mushroom, grilled tomatoes, hand-cut chips, greens and peppercorn sauce.

20oz Steak Platter £49-95

Chargrilled rump steaks served with roast field mushroom, grilled tomatoes with hand-cut chips and peppercorn sauce.

SIDE ORDERS

Fries £4-50

Italian Fries £5-95

Hand-cut Chips £4-95

Sweet Potato Fries £5-50

Buttered Greens £4-95

Chef's Salad £4-95

Rocket & Parmesan Salad £4-95

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MEZZE

Marinated Olives (Vg*) £4.50
Green & black pitted olives.

Selection of Breads (Vg) £4.95
Balsamic and extra virgin olive oil.

Garlic Bread (V) £4.50
Add Cheese £1

Lemon Houmous (Vg) £5.50
Olive oil and warm flat bread.

Halloumi Fries (v) £7.50
Served with piquante tomato salsa.

Chunky Chorizo Bites £6.50
In a sweet chili glaze with fresh parsley.

Whitebait £5.50

Deep fried, served with aioli & lemon.

STARTERS & SMALL PLATES

Salt & Pepper Calamari £8.50
Deep fried calamari, lemon and aioli.

Mushroom Bruschetta (V) £6.95
Creamy garlic mushrooms on Pugliese bread,
rocket & parmesan.

Chargrilled Asparagus (V*) £7-95
Asparagus, chorizo, fried egg, parmesan shavings,
olive oil

Tuscan Chicken Liver Parfait £7.95
With caramelized onion jam and croutes.

Soup of the Day (Vg*) £6.50
Served with today's bread.

Antipasto £24

Selection of cured meats, chicken liver parfait,
chutney, salad, breads, and olives.

Seafood Platter £26

Chili & garlic King prawns, crispy calamari,
smoked salmon crostini, aioli, and salad.

SUNDAY SET MENU

2 COURSES £22.95
EXTRA COURSE £5

TO START

Mushroom Bruschetta (Vg*)
Creamy garlic mushrooms on Pugliese bread,
rocket & parmesan.

Tuscan Chicken Liver Parfait
Fig chutney, rocket & croutes.

Goat's Cheese Salad (v)
Mixed leaves, beetroot, balsamic reduction.

Soup of the Day
Served with Crusty bread roll (Vg*)

Smoked Salmon Bruschetta
Capers, shallots & cornichon.

TO FOLLOW

Roast Shropshire Beef £17.50

Roast Rack of Pork £17.50

Roast Leg of Lamb £17.95

Roast Chicken Breast £17.50

Catch of the Day £18.50
New potatoes, greens, lemon butter.

Nuttless Roast (Vg*) £16.95
Served on roast butternut squash.

TO FINISH

Tiramisu
With mascarpone and Tia Maria.

Apple crumble
Served with Creme Anglaise.

Chocolate Fondant
Salted caramel ice cream.

Affogato
Vanilla ice cream served shot of espresso.

Homemade Cake
Please ask your server.

MAINS

Riverbank Beef Burger £14.95
Pancetta, scamorza cheese, gem lettuce, beef
tomato on brioche bun, hand-cut chips and slaw.

Gammon Steak £13.95
Chargrilled served with fried egg and fries.

Steak Tagliata £16.95
Served with Fries, rocket and parmesan salad.

Chicken & Mushroom Pasta £13.50
Creamy farfalle with thyme, rocket & parmesan.

Wild Mushroom Risotto (Vg*) £14.95
With rocket, parmesan, and truffle oil.

Courgette Pasta (Vg*) £12.95
Grated courgettes in rich tomato sauce, parmesan.

Aubergine Ravioli (V) £13.95
In rich tomato sauce with parmesan.

Beef Meatballs Pasta £14.50
Penne pasta, chorizo, mozzarella, and fresh basil.

Seafood Linguine £18.50
King prawns, calamari, mussels, chili and garlic
butter, white wine & tomato sauce.

Goat's Cheese Salad (V) £14.95
Sun-blushed tomatoes, quinoa, baby gem, pine
nuts, balsamic reduction.

Chargrilled Chicken Salad £14.95
Crispy pancetta, parmesan, gem lettuce, mixed
leaves and balsamic reduction.

Fillet of Seabass £19.95
Crushed new potatoes, tomatoes, greens, salsa
verde and braised fennel.

SIDE ORDERS

Fries	£4.50	Italian Fries	£5.95
Hand-cut Chips	£4.95	Sweet Potato Fries	£5.50
Buttered Greens	£4.95	Chef's Salad	£4.95
Rocket & Parmesan Salad	£4.95		

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