

Riverbank Bar & Kitchen

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

MEZZE

MARINATED OLIVES (Vg) £3.95

SELECTION OF BREADS (Vg) £4.95

Balsamic vinegar, olive oil

WHIPPED FETA & PISTACHIOS (v) £5.50

Honey, pistachios and rosemary grissini.

LEMON & CHICKPEA HOUMOUS (Vg) £5

Olive oil and warm pitta bread.

PATATAS BRAVAS (v) £5

Tomato sauce and saffron aioli

CHUNKY CHORIZO BITES £6

In a sweet chili glaze with fresh parsley.

MEATBALL MARINARA £6

Mozzarella and fresh parsley.

WHITEBAIT £5.50

Deep fried, served with aioli & lemon.

STARTERS

GARLIC MUSHROOM BRUSCHETTA (v) £6.95

Toasted Pugliese Bread, Rocket & Parmesan.

TUSCAN CHICKEN LIVER PARFAIT £7.50

With caramelized onion jam and croutes.

HOMEMADE SOUP OF THE DAY (v) £5.95

Served with warm bread.

GOATS CHEESE GRATIN £7.50 (v)

Quinoa salad with beetroot chutney.

SALT & PEPPER CALAMARI £7.95

Served with aioli.

KING PRAWNS £8.50

Chili & Garlic in tomato sauce, Gem lettuce, croutes.

HALLOUMI FRIES (v) £7.00

Served with piquant tomato salsa.

HONEY ROASTED FIG £7.50

Served with gorgonzola, prosciutto crisp and toasted pine nuts.

PASTA & RISOTTO

SPINACH & RICOTTA RAVIOLI (v) £12.95

Rich tomato sauce with parmesan.

GNOCCHI QUATTRO FORMAGGIO (v) £13.50

Creamy Gorgonzola, Parmesan, Cheddar and Mozzarella.

WILD MUSHROOMS RISOTTO (v) £14.50

With rocket, parmesan & truffle oil.

PASTA CARBONARA £12.95

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 £17.95

King prawns, mussels, calamari in chili & garlic butter, cherry tomatoes, white wine and tomato sauce.

SMOKED SALMON FARFALLE £14.50

Creamy spinach and cherry tomatoes.

PLATTERS

ANITPASTO BOARD £19.95

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

SEAFOOD PLATTER £21.95

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

MAIN COURSES

POLLO SALTIMBOCCA £17.50

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

BEEF STIFADO £16.95

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

SLOW-ROASTED BELLY PORK £17.95

Shropshire Blue mash, crispy pancetta, black pudding, apple & celeriac puree, kale.

HALLOUMI BURGER (v) £14.50

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

FILLETS OF SEABASS £18.95

Crushed new potatoes and dill, sauteed greens, lemon butter.

LAMB SHANK KLEFTIKO £24.95

Braised with lemon, herbs and spices, Greek potatoes, celeriac puree, greens and mint jus.

GOATS CHEESE SALAD (v) £13.50

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

CHARGRILLED CHICKEN SALAD £14.50

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

FROM THE GRILL

STEAK TAGLIATA £15.95

Chargrilled rump steak, fries, rocket & parmesan.

RIVERBANK BEEF BURGER £14.95

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

8oz RIBEYE STEAK £29.95

Roast field mushroom, grilled tomatoes, hand-cut chips, green beans and peppercorn sauce.

20oz STEAK PLATTER £49.95

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

SIDE ORDERS

Fries £3.95

Rocket & Parmesan Salad £4.50

Buttered Greens £4.50

Hand-cut Chips £4.50

Chef's Salad £4.50

Sweet Potato Fries £4.95

Italian Style Fries £5.50

10% Discretionary Service Charge for all tables. / For any allergy or advice please ask a member of our staff.

Call us on 01743 233244 | info@visitriverbank.co.uk

COCKTAILS

MARGARITA, Tequila, Cointreau, Lime.....	£9
APEROL SPRITZ, Aperol, Prosecco & soda.....	£8
ELDERFLOWER FIZZ, Gin, Elderflower, Prosecco...	£8
BELLINI, Prosecco & Peach or Choose Flavours.....	£7
BRAMBLE, Gin, Crème de Mure.....	£8
PASSIONFRUIT MARTINI, Shot of Prosecco.....	£9
VELVET ELVIS, Vanilla Vodka, Strawberry & Lime..	£8

DRAUGHT BEERS & CIDER HALF PINT

PRAVHA, Czech Republic, 4%.....	£2.60	£4.95
MADRI, Spain, 4.6%.....	£3.00	£5.95
SHROPSHIRE GOLD, 3.8%.....	£2.55	£4.95
COLD RIVER CIDER, 4.5%.....	£2.55	£4.95
LOOM, Pale Ale, 4%.....	£2.65	£5.25
GUINNESS, Ireland, 4.2%.....	£2.80	£5.50
CHIEFTAIN, IPA, 5.5%.....	£3.30	£6.50

BEERS & CIDER BOTTLED

ASAHI 5%, BIRRA MORETTI 4.6%, CORONA 4.6%.....	£4.50
PERONI GRAN RISERVA 6.6%, 500ml.....	£6.95
REKORDERLIG (From Selection) 4%, 500ml.....	£5.50
SALOPIAN (From Selection), 4.3%, 500ml.....	£4.95
PERONI ALCOHOL FREE 330ml.....	£4.50

SPIRITS

	25ml	50ml
LONDON DRY GIN 37.5%.....	£3.95	£5.95
SMIRNOFF VODKA 37.5%.....	£3.95	£5.95
BACARDI RUM 37.5%.....	£3.95	£5.95
JACK DANIELS 40%.....	£3.95	£5.95

SOFT DRINKS

COCA COLA, DIET COKE, TONIC.....	£2.95
EAGER JUICES (ORANGE, CLOUDY APPLE, PINEAPPLE, CRANBERRY, TOMATO).....	£2.95
SAN PELLEGRINO, ELDERFLOWER PRESSE, APPLLETISER, GINGER BEER.....	£3.50
WENLOCK SPRING WATER...250ml - £2.50.... 750ml - £4.50	

COFFEE & TEA

TEA (English or Herbal).....	£2.95
ESPRESSO.....	£2.50
AMERICANO.....	£2.95
CAPPUCCINO.....	£3.50
LATTE/FLAT WHITE.....	£3.50

SPARKLING WINE & CHAMPAGNE Btl

- 1. Prosecco, Italy..... £5.95 £26.95**
Light and lively with ripe pears & lemons, hint of sweetness.
- 2. Paul Drouet, Champagne.....£9.00 £45**
A light, fresh, vigorously youthful Champagne with a fine, elegant and long crisp palate.
- 4. Perrier-Jouët Grand, Champagne.....£75**
Dynamic, fresh and lively, showing white flowers, grapefruit and notes of pineapple and honey.
- 5. Laurent-Perrier Rosé, Champagne.....£95**
The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.
- 7. Dom Pérignon 2012, Champagne...£240**
Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.

WHITE WINES

175ml 250ml Btl

- 10. Chardonnay Trebbiano Italy..... 5.50 7.50 19.95**
A delicious, light herbal and lemon aroma, warm peachy flavour.
- 11. Frascati Superiore, Italy.....7.50 9.25 28.95**
Delicate aromas of wild flower and almond, juicy, refreshing citrus and apple palate.
- 12. Pinot Grigio, Italy..... 5.95 7.95 22.95**
Aromas of green apple and spicy citrus fruits
- 14. Picpoul de Pinet, Reserve, France 6.95 8.75 26.95**
A rich mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit
- 20. Sauvignon Blanc, S Africa..... 5.95 7.95 22.95**
Bright, refreshing, herbaceous aromas with gentle gooseberry and lemon fruit.
- 21. Torres Esmeralda, Spain.....7.95 10.00 29.95**
Blending aromatic Muscat with Gewürztraminer, results in this popular dry white.
- 22. Sauvignon Blanc, New Zealand.....6.95 8.95 25.95**
A rich cocktail of ripe gooseberry and zesty fresh lime with tropical fruit notes
- 23. Sancerre, Les Collinettes, France..... 39.95**
Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish

ROSE WINE

- 30. Sangiovese Rosato, Italy.....5.50 7.50 19.95**
Sangiovese grape with intense rose colour, delicate aroma.
- 31. Pinot Grigio Rosé, Italy.....5.95 7.95 22.95**
Refreshingly dry with notes of strawberry fruit.
- 32. White Zinfandel, USA.....6.50 8.50 23.95**
A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma.
- 33. Cotes De Provence, France.....35.00**
A round full flavoured style with summer fruit flavours and hints of Mediterranean herbs.

RED WINE

- 40. Sangiovese, Italy..... 5.50 7.50 19.95**
Ruby-red, showing intense red fruit flavours, notes of cherries
- 41. Crescendo Merlot, Italy5.95 7.95 22.95**
Soft, light and fruity Merlot with plummy aromas, hint of spice.
- 42. Montepulciano d'Abruzzo, Italy..6.65 8.65 24.95**
Plum and cherry with notes of violet: dry, soft but well structured with a finish of dried fruits
- 43. Pinot Noir, Transylvania.....6.50 8.50 23.50**
Shows black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes.
- 44. Rioja Crianza, Spain.....6.65 8.65 24.95**
Mazuelo adds a ripe cherry chunkiness to the smooth raspberries style of Tempranillo
- 45. Beaujolais Villages, France29.00**
Soft strawberry fruit, on the nose, with silky palate
- 50. Malbec, Argentina..... 6.50 8.50 23.50**
Plum and cherry aromas, well rounded and supple.
- 52. Appassimento, Italy.....7.95 10.00 29.95**
Rich dark red fruits, hints of liquorice and sweet spice.

DESSERT WINE

100ml Btl

- Taylor's LBV Port 50ml.....5.95**
- 60. Torres Floralis, Spain.....5.95 25.00**
Moscatel de Alejandria used to produce this sweet luscious wine. the perfect accompaniment to any dessert.

For the facts drinkaware.co.uk

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