

THE | **RIVER**  
RESTAURANT

5 - COURSE  
CHEF'S CHOICE DINNER MENU

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A P P E T I S E R

**Chef's Daily Soup (v)**  
warm bread roll

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P A L L E T C L E A N S E R

**Sicilian Prosecco Granita**

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M A I N C O U R S E S

Please choose from:

**Braised Pork Cheeks**  
Bramley Apple butter sauce, streaky  
bacon, cider potatoes

**Caramelised wedge of Hispi cabbage**  
miso, celeriac, pear, pickled vegetables (V)

**Scottish line caught Hake**  
shallots shells, smoked garlic, chive and  
mussel butter

**Slow cooked shoulder of Cheshire Lamb**  
caramelised cauliflower, salt baked turnip,  
"Lord of the Hundreds" cheese

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D E S S E R T S

Please choose from:

**Plum jam doughnuts**  
roast marinated plums, plum kernel  
ice cream (V)

**Chocolate Cremeux**  
hazelnut sponge, mango (V)

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T O F I N I S H

**A Sharing Selection Of County Cheese**  
with traditional accompaniments

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A D D S I D E S F O R £ 4 E A C H

**Fat Chips**

**Heritage Tomato Salad**

**Tenderstem Broccoli & Hispi**

**Green Salad**

**Creamed Potato Puree**