

À La Carte

To begin

*Seared scallops, pea mousse and crisp bacon
herb cress and shallot dressing* £ 13.00

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*Salad of asparagus, marinated fennel and radish
with a crumbed, soft boiled egg (v)* £ 8.95

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*Honey glazed duck breast with duck liver parfait
spring onion and toasted sour dough* £ 10.25

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Crab and ginger ravioli with braised lettuce and pickled cucumber £ 9.50

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*Terrine of celeriac mousse with baby vegetables, onion relish
and soft leaves (v)* £ 8.95

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Roasted quail and chorizo ballontine, pear pureé and watercress shoots £ 9.95

*For parties of eight or more, a 10% discretionary service charge
will be added to your final bill*

If you have any food allergies or intolerances, please let a member of our team know

To follow

*Pan roasted loin and slow cooked belly of pork
sage gnocchi, caramelised apple and pork juices* £ 22.95

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*Fillet of sea bream, fennel and broad bean fricassee
brown shrimp potato cake and tomato essence* £ 21.50

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*Tagliatelle of mushrooms, spinach and parmesan
pine nuts and basil oil (v)* £ 18.95

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*Beef fillet with wild mushrooms
carrot purée with potato terrine and red wine reduction* £ 24.50

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*Monkfish tail with roasted leeks, crisp parmentier potatoes
fish cream sauce with vanilla* £ 22.50

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*Twice baked goat's cheese soufflé
with baby onions, beetroot and tomatoes (v)* £ 19.95

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*Poached breast and confit leg of corn fed chicken
asparagus risotto with shallots and green peppercorn jus* £ 21.50



Side Orders

£3.75

Green beans with toasted pine nuts

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Buttered carrots

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Pan fried courgettes with rosemary

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Lyonnaise potatoes

To conclude

£8.25

Summer pudding with vanilla ice cream and pimms jelly

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Passion fruit curd tart with crème fraiche sorbet and Muscat and orange syrup

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Dark chocolate marquise with raspberry frozen yoghurt

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Set vanilla custard with pistachio praline and basil poached strawberries

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Crisp filo and caramel mousse mille-feuille with mint anglaise

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RIVERSIDE RESTAURANT EST 1877

THE NEW MILL



The Cheese Board

£10.95

Barkham Blue

This award winning cheese is made at the family run business, The Two Hoots Cheese, in the village of Barkham near Wokingham. It's made from pasteurised cow's milk to form a rich, smooth, buttery texture with a melt in the mouth flavour.

Tunworth

Camembert in style, Tunworth is made from unpasteurised cow's milk on Hyde Farm just outside Basingstoke. The cheese is creamy in texture with a wrinkled rind and a unique mild taste.

Spenwood

Locally made by Anne and Andy Wigmore, Spenwood is named after Spencer's Wood, the village where the Wigmore's make this cheese. Made from sheep's milk, it's left to mature for six months, during which it develops into a hard cheese with a nutty, sweet, mellow flavour.

Menallack Vintage

This hard full fat cheese matured for two months originate from Penryn in the South West of England. Cows grazing from granite rich soil give this cheese its distinctive flavour.

Stinking Bishop

This cheese takes its name from the variety of pear used to make the Perry, that the rind gets washed with. It has a smelly, sticky outside with a lively aroma and a smooth, creamy and rich centre.

Sister Sarah

Made in East Sussex this is a mild semi-hard cheese from pasteurised goat's milk. It is very white in colour, with a cheerful bright orange rind created by a coating of annatto berries. Sister Sarah is matured for 4-6 weeks.

Buffalo Blue

This veined blue cheese has a mild blue tang with a wonderful taste of the countryside made from Water buffalo's milk. Its semi-soft, smooth and light with a rich and creamy texture.

Enjoy!!