

Chefs Lunch Menu of the Day

Tuesday – Saturday

£15.50 – 2 course

£20.50 – 3 course

Butternut squash soup with herb dumplings

*Cured salmon with poached egg
lemon and caper oil*

Warm chicken liver salad with balsamic and lentil dressing

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*Rib eye steak with sauté potatoes and red wine jus  
£2.95 supplement*

*Thyme chicken breast with roasted garlic and pearl barley  
shallot and pancetta*

*Pan fried sardine fillets with dill and lemon polenta  
warm tomato dressing*

*Galette of wild mushroom, spinach and pine nuts with pesto sauce*

*Seasonal vegetables of the day  
£2.50*

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Banana crème brulée with coconut cookie

Chocolate mousse with marinated cherries and chocolate parmier

Vanilla pannacotta with shortbread and winter berry compote

*Selection of English cheeses served with celery and grapes
(£2.95 supplement)*

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*New Mill Blend Organic Coffee  
Served with Green and Blacks Organic Chocolates  
£3.50*

RIVERSIDE RESTAURANT EST 1877

THE NEW MILL

