### River Bar Wine Menu
#### White
**Light & Aromatic**
- Madrigale Bianco, Cantina di Tollo 2018, Abruzzo Italy
  - Bottle: £14.00
  - 125ml: £7.75
  - 375ml: £14.00
  - Notes: This wine made mainly from Chardonnay has an attractive straw yellow colour, a pleasant ripe apple nose and a citrus-edged palate.

- Pinot Grigio, Cantina Rosa Bianca 2018, Veneto Italy
  - Bottle: £15.50
  - 125ml: £7.00
  - Notes: Fresh, lively dry white with a distinctive note of ripe fruit and a hint of almond.

**Medium body & Fruit driven**
- Brookford Estate Chardonnay Semillon 2017, Australia
  - Bottle: £29.50
  - 125ml: £16.50
  - Notes: Fresh clean white with a hint of grassiness on the nose and an easy citrus-infused butteryness.

- Sauvignon, Casa Azul 2018, Chile
  - Bottle: £33.50
  - 125ml: £18.50
  - Notes: Fragrance of tropical fruits and white flowers. Ripe gooseberries and currants with a suggestion of neanetique.

**Full body & Intense**
- Elgin Ridge 282 Sauvignon Blanc 2016, South Africa
  - Bottle: £45.50
  - Notes: Very dry Sauvignon from biodynamically farmed vineyards, crisp, clean and fresh, with beautiful chalky minerality.

**Fine Wines**
- Sancerre Blanc, Domaine Gérard Fiou 2018, Loire France
  - Bottle: £63.00
  - Notes: Very crisp and clean on the palate with orchard fruits, melon and a tangy apple acidity on the finish.

### Red
**Light & Aromatic**
- Madrigale Rosso, Cantina di Tollo 2018, Abruzzo Italy
  - Bottle: £22.95
  - 125ml: £14.00
  - 375ml: £14.00
  - Notes: Pale cranberry red colour, attractive nose of dried cherries and tea-rose, a vibrant herbal edge.

- Merlot, "Les Clarières", IGP 2018, Languedoc France
  - Bottle: £26.95
  - 125ml: £15.50
  - Notes: Plummy Merlot with bags of blackberry fruit and more than a smidge of (ripe) tannin.

**Medium body & Fruit driven**
- Shraraz-Malbec, Villa Vieja 2018, Argentina
  - Bottle: £29.50
  - 125ml: £17.95
  - Notes: This is a modern fruity red with lots of colour oozing with damson, sour cherries and liquorice.

- Vina Albergada Rioja Tinto 2018, North-Central Spain
  - Bottle: £31.50
  - 125ml: £18.00
  - Notes: Layers of fruit with an incredibly sweet mid-palate of black fruits intermixed with subtle spice, concentrated yet incredibly soft and elegant on the finish.

**Fine Wines**
- Evolution Pinot Noir, Sokol Blosser 2017, Oregon USA
  - Bottle: £68.00
  - Notes: Deliciously juicy style of Pinot made without oak. Dark plums and cherries with velvety tannins.

### Sparkling
**Canterina Bernardi, Prosecco Frizzante dei Colli Trevigiani, Veneto, Italy**
- Bottle: £38.95
  - 125ml: £18.95
  - Notes: Delicious, easy drinking lightly sparkling style of Prosecco with a mischievous sapidity as an Italian might say. The nose suggests blanched almonds, white flowers and pear skin; the palate is so, and clean with apple and quince fruit flavours with a naturally dry finish.

**Davenport Organic Sparkling, Limney Estate 2013, East Sussex, England**
- Bottle: £59.90
  - 125ml: £29.95
  - Notes: The Auxerrois gives ripe so, apple and pear fruit whilst the Chardonnay brings citrus-dry and edge.

**Champagne**
- J.P Deville Carte Noire NV, Champagne France
  - Bottle: £68.00
  - 125ml: £33.50
  - Notes: A very balanced champagne with the golden hues and intense flavours of Pinot Noir and the delicate flavours of Chardonnay.

- Laurent-Perrier Brut NV, Champagne France
  - Bottle: £79.50
  - 125ml: £37.50
  - Notes: Fresh and elegant, notes of citrus and stone fruits.

### Antipasti Platter
- Selection of cured meats, bocconcini, mozzarella, sundried tomato, olives, bread sticks
- £14.50

### Bruschetta Selection
- Heritage tomato, bocconcini mozzarella, basil pesto, seasonal berries, mix leaves, pomegranate molasses on toasted olive bread
- £12.95
- Beetroot smoked salmon, dill pollen crème fraîche, caper berry, preserved lemon, mix leaves on toasted sourdough bread
- £12.95
- Nduja, caramelised onion, sundried tomato, rocket leaves on toasted sourdough bread
- £12.95

### Salads
- Octopus Nicoise Salad
  - £24.95
  - Catullian's hercules seasonal potatoes, green beans, torn baby gem lettuce, heirloom tomatoes, radichio, mix olives, boiled egg
  - £22.95
  - Grilled甚 Beef Salad
  - £22.95
  - Glazed sliced beetroot salad, mix lettuce, piquillo peppers, green beans, sundried tomato, salty peanuts (Steak cooked to your preference)
  - £22.95
  - Grilled Chicken Caesar Salad
  - £16.50
  - Free range chicken breast, baby gem leaves, garlic croutons, marinated anchovies, shaved parmesan
  - £18.95
  - Smoked Salmon Caesar Salad
  - £18.95
  - Smoked salmon, baby gem leaves, garlic croutons, marinated anchovies, shaved parmesan
  - £18.95
  - Super Salad
  - £18.95
  - Romaine lettuce, pear barley, turtle beans, kale, beetroot, sweetcorn, edamame beans, pomegranate kernels, pickled cucumber, pea shoots, olives, dressed with golden raspberry and apricot chive vinaigrette

### Signatures
- Fish & Chips
  - £17.95
  - Berkshine ale battered Cod fillet, pea puree, tartare sauce, lemon wedge, chunky chips

- The River Club Sandwich
  - £13.95
  - Bacon, free range fried egg and chicken, tomato, lettuce, mayonnaise, French fries (Choice of white, wholemeal sliced bread or wrap)

- BBQ Pork Ribs
  - £18.95
  - Succulent American style spareribs slow cooked in our house BBQ sauce served with crunchy beetroot slaw

### Burgers
- All burgers are served with French Fries
- £16.95
  - Jerk Spiced Chicken Burger
  - £19.95
  - Dressed brioche bun, succulent jerk spiced chicken breast, guacamole, sour cream, iceberg lettuce, tomato, cucumber slice, crispy onion ring, sliced gherkin, beetroot slaw

- Gourmet Beef Burger
  - £20.95
  - Dressed brioche bun, Croston Manor cheddar slice, iceberg lettuce, tomato, cucumber slice, bacon jam, crispy onion ring, sliced gherkin, beetroot slaw

- Vegan Burger
  - £18.95
  - Dressed vegan brioche bun, maple roasted sweet potato and kale burger, iceberg lettuce, tomato, cucumber slice, sliced gherkin, beetroot slaw

### Pizzas
- Mexican
  - £16.95
  - Mexican spiced chicken strips, mix bell peppers, olives, jalapeños, mozzarella cheese

- Vegetarian
  - £15.50
  - Wild mushroom, caramelised onion, sundried tomato, sweetcorn, mix olives, basil, mozzarella cheese

### Tacos
- Crunchy tacos, pulled lamb, mint sauce, shredded lettuce, guacamole, red chillies, sour cream, pickled onion, coriander cress
- £6.50

### Nachos
- £6.50
  - Warm salted caramel cannelé, vanilla pod ice cream, toffee sauce

### Desserts
- Sugar and cinnamon spiced churros, chocolate sauce
  - £5.50
  - HTS brownie sundae
  - £5.50
  - Warm salted caramel cannelé, vanilla pod ice cream, toffee sauce
  - £5.50
  - Selection of ice cream
  - £5.50

- Ask the server for flavours
- **VG** – Suitable for vegans
- **V** – Suitable for vegetarians

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All prices include VAT / Service charge is not included / Gratuities are at your discretion.

If you have any allergies or intolerances and require assistance please let us know.

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For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask the server who will be happy to assist. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain specific allergens.