

RIVA

DAYTIME MENU

'TIL 4PM, MONDAY TO SATURDAY

- Mimosa** £16.00
Malfy Blood Orange, orange juice, sugar, La Cuvée Champagne
- Spicy Margarita Fizz** £13.00
Altos silver, spicy lime, rhubarb
- Bloody Mary** £13.00
Absolut, Lustau Sherry, tomato, spice mix



BRUNCH COCKTAILS

- Lillet Rose Spritz** £13.00
Lillet Rose, Fevertree Mediterranean & strawberry
- Espresso Martini** £14.00
Absolut Vodka, Kahlua Heart & Graft Espresso
- Champagne Cocktail** £16.00
Martell Cognac, Laurent-Perrier La Cuvée

Full English £16.00

Bacon, sausages, fried eggs, black pudding, portobello mushroom, beans, herbed tomatoes & sourdough toast

Veggie Full £14.00

Crispy hash brown potatoes, spinach, white beans, mushroom, herbed heritage tomatoes with a fried egg & sourdough toast

Housemade Granola £7.00

With thick natural yoghurt & a poached berry compote. Option of vanilla or maple syrup

French Toast Loaf £13.00

A brûléed custard soaked brioche with Canadian maple syrup, strawberry & vanilla mascarpone
Add bacon £3.50

Porridge Oats £4.00

With thick natural yoghurt & a blueberry compote. With an option of vanilla or maple syrup

Pancakes £9.00

Served with butter & maple syrup
Add fruit & yoghurt £4.00
Add bacon £3.50

Bene (Eggs Benedict/Royale) £10.00

Two poached eggs & hollandaise on grilled sourdough with your choice of bacon, halloumi or cured salmon

Butternut on Toast £12.00

Roasted crown prince squash, burrata, dukkah & herbs on grilled sourdough

Smashed Avo £11.00

Smashed avocado, feta & fresh herbs on grilled sourdough
Add poached eggs £3.00

SPECIALS

SMASH DELUXE BURGER £14.50

Two smashed ground beef patties with cheese, lettuce, tomato and house burger sauce. Served on a toasted brioche bun

- Add triple cooked chips £6.00
Add maple bacon £3.50
Add extra patty £5.00
Add blue cheese £3.00

FISH FILLET £12.00

Crispy beer battered haddock fillet, crisp shredded iceberg lettuce & tartare sauce. Served on a toasted brioche bun

LOBSTER ROLL £19.00

Chunks of native lobster tail, Marie rose sauce, lettuce, tomato & radish. Served on a buttered brioche finger roll

CHICKEN SANDWICH £15.00

Salt n Pepper, crispy, juicy buttermilk fried double chicken breast burger with mayonnaise, salad & gherkins. Served on a toasted brioche bun

- Add triple cooked chips £6.00
Add maple bacon £3.50
Add extra patty £5.00
Add blue cheese £3.00

Fish & Chips £17.50

Crispy beer battered haddock served with chips, mushy peas & tartare sauce

Sweet Potato Tempura £10.00

Discs of sweet potato in light batter. Served with a spiced dipping sauce

Sausage Sando £13.00

Slow cooked & pan seared giant pork sausage on toasted brioche with whipped gentlemen's relish butter

Steak Frites £16.00

Chargrilled hanger steak. Served with chimichurri sauce & skin on fries

Green Goddess £12.00

Garden leaves, watercress, quinoa, hazelnut dukkah, heritage tomatoes, feta, green goddess dressing (olive oil & herbs).
Add poached egg £3.00

Seafood Chowder £13.00

With delicious fresh seafood & vegetables. Served with Irish stout treacle wheaten bread & butter

Chicken Skewers £8.00

Three delicious sticky chicken skewers in a barbecue glaze

Chargrilled Mackerel £15.00

Whole mackerel cooked over coals. Served with grilled heritage tomatoes

Cheese Board £12.00

Selection of artisan cheeses from today's board. Served with chutney, grapes & crackers

Charcuterie Board £14.00

Cured meats from award winning British cured meats. Served with balsamic pickled onions, cornichons & pepperdrop peppers

ADD ONS

- Poached or fried eggs £3.00
Scrambled eggs £5.00
Salmon gravlax £4.00
Sausage £4.00
Halloumi £4.00
Bacon £3.50
Chips £5.00
Mushrooms £2.50
Crispy potato hash brown £3.00
Avocado £6.00
Artisan sourdough toast £3.00
Hollandaise £3.00
Blueberry chutney £3.00
Anchovy aioli £3.00

DESSERTS £8.50

Sticky Toffee Pudding

A moist sponge cake drenched in rich toffee sauce. Served with clotted cream or vanilla ice cream

Apple & Blackberry Crumble Tart Tatin

Apple & blackberry crumble tart. Served with a choice of ice cream or custard

Strawberries & Cream Pannacotta

Cream & vanilla pannacotta with strawberry dome. Served with strawberry coulis & lemon balm

Chocolate Fondant

An indulgent molten-centred chocolate cake, paired with a scoop of raspberry sorbet for a refreshing contrast

Lemon Posset

A silky & tangy lemon dessert, topped with a shortbread crumble & a drizzle of fresh berry coulis

Sorbet

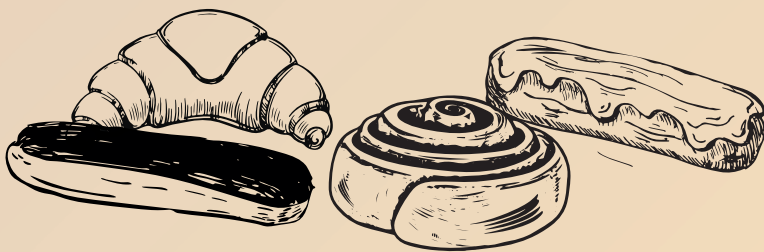
Choice of raspberry, lemon or strawberry

* Please inform your server of any allergies before placing your order. Detailed allergen information is available on request. 100% of all tips go to our cooking & serving staff. A service charge of 10% is included in your bill

PASTRIES



Croissant	£3.20
Pistachio Croissant	£4.10
Pain Au Chocolat	£3.60
Scones & Jam	£4.10
Add Clotted Cream	£1.00



Éclair	£4.00
Danish Pastry	£4.10
Cinnamon Bun	£3.80
Tea Cakes	£3.20

DRINKS

	COFFEE
	Americano £3.50
	Cappuccino £3.80
	Latte £3.80
	Matcha Latte £4.50
	Flat White £3.80
	Macchiato £3.50
	Espresso £3.00
	Double Espresso £3.50
	Mocha £3.95

TEA	
English Breakfast Tea	£3.50
Earl Grey Tea	£3.50
Peppermint Tea	£3.85
Green Tea	£3.85
Matcha	£4.10
Hot Chocolate	£3.95
ADD	
Oat Soy Almond Milk	£1.00
Extra Shot	£2.00
Decaf	£0.50

SMOOTHIES
Brekkie Blast £7.50
Oats, banana, strawberries, blueberries, mango, milk, honey & vanilla
Strawberry Sunrise £6.70
Strawberries, banana & orange juice
Forest Fruits £6.70
Blackberries, blueberries, raspberries & apple
Tropical Bloom £7.00
Mango, pineapple, strawberries & apple

	JUICES
	Hip Pop Kombucha £3.50 Orange £3.00 Apple £3.00 Cranberry £3.00 Pineapple £3.00

SOFT DRINKS
Lemonade £3.50 Coke £3.50 Diet Coke £3.50 Coke Zero £3.50 Ginger Beer Ale £3.50

FROM THE BAR

WHITE WINE	Glass (125ml)	Bottle
QL Vinho Verde, Portugal	£4.50	£26.00
Bodegas Care Blanco Sobre Lias, Madrid, Spain	£5.00	£29.00
Project Chardonnay, Argentina	£5.50	£30.00
Gruner Veltliner Weinurm, Austria	£6.50	£38.00
Martin Codax Albarino, Spain	£6.50	£40.00
Seresin Estate Organic, Sauvignon Blanc, NZ	£7.50	£42.00

RED WINE	Glass (125ml)	Bottle
Montepulciano d'Abruzzo, Borgo Sena, Italy	£4.00	£23.50
Bodegas Care Crianza, Madrid, Spain	£4.50	£28.00
Aves del Sur Merlot, Lon Comilla Valley, Chile	£5.00	£34.00
Quinta do Crasto, Douro, Portugal	£6.00	£39.00
Rioja Reserva Campo Burgo, Spain	£6.50	£41.00
Juggernaut Cabernet Sauvignon, California, USA	£9.00	£55.00

ROSÉ & ORANGE	Glass (125ml)	Bottle
Pinot Grigio Blush Il Sospiro, Italy	£4.50	£26.00
Palooza Rose Aubert & Mathieu, France	£5.50	£33.00
Chateau Leoubé 'Love by Leoubé', Provence, France	£7.50	£45.00
By Ott, Côtes Provence, France	£8.50	£50.00
Son de la Terre Orange, France	£5.50	£31.00

CHAMPAGNE & SPARKLING	Glass (125ml)	Bottle
Laurent-Perrier La Cuvée, France, 2022	£18.00	£79.00
Bole Bianco, Spumante Romagna DOC, Italy	£6.50	£33.00

BEER & CIDER	Glass (125ml)	Bottle
Guinness (4.2%) Ireland		£6.85
Amstel (4.1%) Holland		£5.80
Moretti Sale di Mare (4.6%) Italy		£6.40
Neck Oil (4.6%) England		£6.90
Magners Cider 568ml Btl (4.5%) Ireland		£6.00
Peroni 330ml Btl (5.1%) Italy		£5.50
Corona 330ml Btl (4.5%) Mexico		£5.50
Peroni Gluten Free 330ml Btl (5.1%) Italy		£5.50

NON ALCOHOLIC	Glass (125ml)	Bottle
Heineken 330ml Btl (0%)		£4.50
Guinness 440ml Can (0%)		£5.50
Botivo Aperitif, Ginger Beer, Bitters		£9.00

WINE	Glass (125ml)	Bottle
Leitz Zero Point Five Pinot Noir (0.5%)	£7.00	£28.00
Leitz Eins Zwei Zero Reisling (0%)	£7.00	£28.00