

À La Carte

To begin

Poached haddock, leek and pearl barley chowder
£8.95

*Risotto of mushrooms, tarragon velouté, roasted shallot,
tempura mushrooms*
£8.95

*Bresola with celeriac remoulade, orange and watercress
fennel seed dressing*
£8.45

*Salmon confit with mustard mayonnaise, smoked salmon mousse
beetroot and horseradish*
£11.30

*Slow-cooked duck and chestnut terrine,
pear and soft leaf salad, toasted sour dough*
£9.45

*Butternut squash tortellini, warm ratatouille dressing,
crisp parmesan wafer*
£8.25

*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

*Venison saddle with date purée, sweet and sour cabbage,
parmentier potatoes and port reduction*
£22.50

*Fillet of sea bass, scallop and prawn roulade
white bean cassoulet, brown butter and capers*
£23.50

*Baked cod, celery and leek ragout
roasted garlic mash with parsley beurre blanc*
£21.50

*Beef fillet with braised steak and oxtail suet pudding
roasted salsify and mushroom purée*
£24.50

*Seared tenderloin of pork, puy lentil and thyme faggot
sweet potato fondant and sage and onion jus*
£22.25

*Chive gnocchi with carrots, leek and fennel
creamed vegetable and parsley nage*
£18.95

*Goats cheese, spinach and pine nut pithiver
glazed shallot purée and roasted artichokes*
£19.95

RIVERSIDE RESTAURANT EST 1877

THE NEW MILL



Side Orders

£3.50

Roasted parsnips with honey and thyme

Braised red cabbage

Broccoli with toasted almonds

Potato dauphinoise

To conclude

Pear and hazelnut tart with dark chocolate ice cream
£8.25

Poached figs with honey panna cotta, vanilla and thyme foam
£8.25

Apple mousse with blackberry sorbet and toffee apple
£8.25

Warm chocolate fondant, vanilla ice cream and pistachio praline
(Please allow 15 minutes)
£9.75

*Iced banana parfait with honeycomb and glazed banana
butterscotch sauce*
£8.25

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.

Colston Bassett Stilton

Also known as the "King of Cheeses" Stilton is one of the few British cheeses to be cherished worldwide. The flavour ranges from mild with a sharp edge which evolves to rich and tangy with age.

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.

Cerney Mature

Cerney is a French-style cheese made in Gloucestershire. It is made in individual pyramid shapes from unpasteurised goat's milk. It has a delicate, light texture with an aromatic, slightly citrus flavour which develops a more assertive, piquant taste with age.

Isle of Avalon

A pungent English cheese from James Aldridge's farm in Godstone Surrey, Isle of Avalon is made using traditional French washing methods to create a strong smelly, creamy cheese with a vibrant orange exterior.

Bishop's Blessing

Made from water buffalo milk, Bishop's Blessing is a semi-hard compacted cheese with a lovely rounded flavour and a silky smooth taste. Produced in Bridgwater Somerset this cheese is made using traditional methods.

Enjoy!!