

Chefs Lunch Menu of the Day

Tuesday – Friday

£15.50 – 2 course

£20.50 – 3 course

Chilled tomato and red pepper soup with slow roasted tomatoes

Home cured salmon with caper berries, mustard crème fraiche and soft leaves

Parma ham with orange and watercress salad

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*Pan fried sea trout with ratatouille  
potato fondant and spinach*

*Pea and mint risotto with parmesan tuille*

*Warm salad of chicken livers with bacon and baby onions*

*Seared rib eye steak with Lyonnaise potatoes and sauce béarnaise  
(supplement £2.95)*

*Seasonal vegetables of the day  
£2.50*

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*Vanilla crème brûlée  
cherry and almond biscuit*

*Chocolate and mint mousse  
chocolate parmier*

*Rhubarb jelly  
ginger crumble ice cream*

*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

