

River Cottage

KITCHEN

NIBBLES

Organic olives, bay, chilli, lemon GF/DF/V/VE	3.50
Sourdough bread, butter, Devon hempseed oil V/VE/DF	3.50
Roast broad beans & peas with seaweed salt GF/DF/V/VE	2.00
Organic hummus, hazelnut dukka, rye crackers DF/V/VE/N	3.25
A little pot of fermented cabbage GF/DF/V/VE	2.00

STARTERS

Carrot, nigella & preserved lemon soup with spiced oil V/VE/DF	6.50
Portland crab, fennel, apple & rhubarb salad, with lemon & chilli dressing GF/DF	10.50
Roast beetroot & labneh salad, spiced nuts & seeds, pickled carrots GF/V/N	6.50
Juniper & bay cured organic salmon, beetroot, orange and chervil DF	8.50
Trio of raw veg blitzes, rye crackers and gem hearts DF/V/VE/N	7.50
Chargrilled purple sprouting broccoli, poached egg, burnt leek aioli and salsa verde GF/DF/V	7.50

MEAT BOARD TO SHARE

River Cottage charcuterie, pork rillettes, house pickles, ham hock terrine, fennel salad, merguez lamb sausages with mint sauce, grilled sourdough and Topsham nudja	16.50
--	-------

VEG BOARD TO SHARE

Organic hummus with hazelnut dukka, roast carrots, beetroots and onions, Moroccan carrot blitz, squash falafel with labneh, onion seed flatbread V/N	12.50
--	-------

SUSTAINABLE FISH

Ask one of the River Cottage team for today's fresh fish specials.

DEPENDABLE MEAT

Venison ragu macaroni, leeks, cauliflower and Old Winchester	14.50
 Chargrilled hanger steak, roast flat mushroom, onion & thyme butter, salsa verde GF	14.75
 Chargrilled spiced Devon lamb chop, sausage & rump, roast roots, labneh, dukka N	17.50
 Chargrilled saddleback belly & chop, celeriac, rhubarb & hazelnut slaw and rhubarbbq sauce GF/N/DF	16.50
 Chargrilled chicken breast, purple sprouting broccoli and rocket pesto GF	15.50

SEASONAL VEG

Roast carrots, beets & onions, split pea dhal, dukka and flatbreads DF/V/VE/N	12.50
Bubble & squeak, chargrilled purple sprouting broccoli, poached egg, mustard sauce V	12.00
Squash & walnut patties, carrot & preserved lemon salad, nutty quinoa GF/DF/V/N	12.50

VEG OUT

Order as sides or mix and match for a veggie mezze.

Chips with thyme sea salt GF/DF/V/VE	3.10
Root vegetable oven chips with seaweed GF/DF/V/VE	3.50
Bashed roasted new potatoes with coriander and bay GF/DF/V/VE	3.10
Baby gem lettuce, Old Winchester, Caesar dressing V	3.50
Herby nutty quinoa and lentils GF/DF/V/VE/N	3.50
Moroccan carrot blitz GF/DF/V/VE	3.50
Purple sprouting broccoli, sunflower seed pesto GF/V	3.50
Roast carrots, beetroots and onions GF/DF/V/VE	3.50
Raw fennel, rhubarb & apple salad, chilli & lemon dressing DF/GF/V/VE	3.00

 *With chargrilled dishes we recommend a side or salad from the Veg Out section.*

GF– Gluten Free, DF– Dairy Free, V– Vegetarian, VE– Vegan, N– Contains Nuts

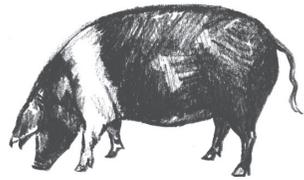
Nuts are present in our kitchen and we cannot guarantee our products are free from nuts. If you do have any specific dietary requirements or require allergy information then please ask your server.

ABOUT RIVER COTTAGE

River Cottage has been a well-known name in Britain since 1999, when Hugh Fearnley-Whittingstall first brought his hands-on, ethical food ethos to our TV screens. Since then, the River Cottage books, TV series and Hugh's hard-hitting campaigns have changed the eating habits of the nation, as well as improving the welfare of our farm animals and the sustainability of our fisheries.

River Cottage HQ, situated on the Devon-Dorset border, is a thriving organic smallholding. It's home to our cookery school and chef school, and is the base for unique dining experiences, corporate events, Food Fair and Festival, weddings and private parties. Hugh remains central to all River Cottage activities, overseeing our menu, supply chain, and the programme of events at River Cottage HQ.

To find out more visit rivercottage.net. We are always looking for ways to improve and your feedback is welcome at info@rivercottage.net.



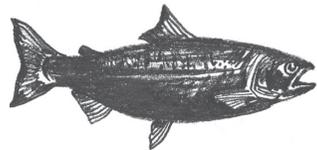
MEAT

We source all our meat with the highest welfare standards in mind. Our poultry, pork and lamb are properly free range and supplied by Pipers Farm (see more at pipersfarm.com). Our beef is supplied by Aubrey Allen, and is from grass-fed suckler herds of native British breeds. When using wild meat, we always know its origin and kill method.



DAIRY & EGGS

The dairy products we use – milk, cream, yoghurt and butter – are organically certified. We do use some non-organic artisanal cheeses, made by small-scale producers who source their milk locally. Our organic free range eggs are sourced from farms local to each of our restaurants.

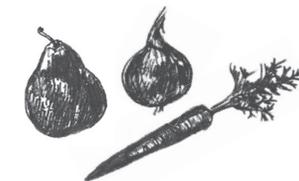


FISH & SHELLFISH

Most of our wild fish comes from boats fishing on the south coast caught using sustainable methods, such as line-fishing and static nets. When we source from waters further afield we only use Marine Stewardship Council certified fish. Our crabs are creel-caught from Portland, our mussels and oysters are sustainably farmed in Exmouth and Fowey, and our scallops are always hand-dived, never dredged.

OUR VALUES

At River Cottage, we try to use the finest, ethically produced ingredients, sourced from suppliers with a commitment to maintaining a positive impact on the environment. Our aim is to give a fair deal to our farmers and suppliers, and to our customers.



VEG

Seasonal organic British fruit and vegetables are always our priority. We do sometimes use 'conventionally grown' (non-organic) veg when we can't get the organic produce we want, or when we want to feature British heritage varieties grown locally but not organically. Misshapen and wonky veg are welcome in our restaurants. Our wild plant ingredients are gathered by licensed foragers.



THE REST

We try to favour producers that share our passion for sustainable and considerate production. All our teas and coffees are fairly traded and organic. Many of our "dry store goods", including flours, sugar, chocolate and tinned tomatoes, are organically certified. With the exception of imported organic chickpeas, all our pulses are grown by English farmers like Hodmedods (hodmedods.co.uk).