

HOUSE

TE MENU

HOT BEVERAGES		
	Cup	Mug
Freshly Brewed Tea	3.5	
Speciality Teas	3.95	
Freshly Brewed Coffee	3.95	4.5
Espresso	3.95	
Double Espresso	4.5	
Macchiato	3.95	
Cortado	3.95	
Caffè Latte	4.5	4.95
Cappuccino	4.5	4.95
Flat White	4.95	
Hot Chocolate		4.95
Deluxe Hot Chocolate		5.95
<i>whipped cream and marshmallows added</i>		
Mocha		4.95
Liqueur Coffee		9.95
<i>Baileys, Calypso, Caribbean, Gaelic, Highland, Irish, Royal or Russian</i>		
Extra Shot of Coffee		1.75
Alternative Milk Types: soya, oat, almond		1
Syrups		1
<i>amaretto, banana, caramel, chai, chocolate, cinnamon, coconut, gingerbread, hazelnut, orange, salted caramel, strawberry, vanilla or white chocolate</i>		

RIVER H

À LA CAR



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STARTERS

Selection of Artisan Breads V
salted butter, olive oil, balsamic 7.95

Soups of the Day V
crusty bread roll, butter 7.95

Haggis Pakora
spiced onions, minted yoghurt 8.95

Chicken Liver Parfait
plum & apple chutney, seasonal salad, toasted focaccia 9.95

Classic Prawn Cocktail
crisp gem lettuce, marie rose sauce, cherry tomatoes,
topped with a tempura prawn, sourdough wafer 11.95

Buffalo Cauliflower Bites VV
vegan sriracha mayo, seasonal salad, truffle vinaigrette, crispy onions 9.95

Stornoway Black Pudding Stack
poached hens egg, potato scone, hollandaise, crisp parma ham 10.95

Gambas Pil Pil
king prawns, hot chilli & garlic oil, toasted garlic bread 12.95

KFC
korean fried chicken in a spiced ginger marinade, gochujang,
spring onions, sesame seeds, fresh chilli 10.95

Roast King Scallops
apple purée, black pudding, celeriac & apple remoulade 15.95

Crispy Tempura (Starter/Main)
crisp tempura batter, sweet chilli dipping sauce, coriander & lime mayo

Chicken 9.95 / 18.95
Vegetable 8.95 / 16.95 VV
Prawn 10.95 / 19.95
Mixed 9.95 / 18.95

add a bowl of skinny fries 3.95

SHARING BOARDS

River House Sharing Platter
chicken liver parfait with plum & apple chutney,
crispy chicken tempura with a sweet chilli dipping sauce, parma ham,
buffalo cauliflower bites, a selection of breads and dips 24.95

River House Seafood Platter
mini prawn cocktail, smoked salmon with capers & lime,
crispy prawn tempura with a sweet chilli dipping sauce, haddock goujons,
scampi tails with lemon & chunky tartar sauce 25.95

FOOD ALLERGENS & INTOLERANCES

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.
Meat & fish dishes may contain small bones.

V = Vegetarian VV = Vegan

WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST

HOT SANDWICHES *(available from 12 - 5pm)*

All sandwiches are served with crisps, coleslaw & seasonal salad

B.L.T
crispy bacon, beef tomato, crisp gem lettuce, smashed avocado,
garlic aioli 11.95

Steak Ciabatta
grilled steak pieces tossed in garlic butter, grilled onions,
wholegrain mustard mayo, rocket leaves 15.95

Chicken Caesar Wrap
char-grilled chicken, bacon, smashed avocado, crisp gem lettuce,
caesar dressing, parmesan shavings 14.95

Croque Monsieur
baked ham & cheese sandwich, rich béchamel 12.95

Beetroot Hummus Sourdough VV
smashed avocado, beef tomato, crisp gem lettuce 10.95

Vegan Cheese and Pesto Ciabatta VV
melted vegan cheese, vegan pesto, sliced tomato, fresh basil 11.95

add a bowl of homemade soup 4.95

add a bowl of skinny fries 3.95

CLASSICS

Slow Braised Steak & Sausage Pie
creamed potatoes, seasonal vegetables, red wine jus 19.95

Traditional Beef Lasagne
glazed with mozzarella, seasonal salad, toasted garlic bread 18.95
add a bowl of skinny fries 3.95

Thai Spiced Chicken Breast
rice pilaf, pak choi, coconut, lime & sweet chilli sauce,
prawn crackers 19.95

Chicken Balmoral
chicken breast stuffed with haggis, wrapped in parma ham,
creamed potatoes, seasonal vegetables, red wine jus 21.95

Three Cheese Macaroni Skillet V
isle of mull cheddar & herb crumb, toasted garlic bread 16.95
add king prawn and spring onion 7.95

add smoked bacon and leek 3.95

add chorizo and peas 3.95

Sizzling Fajita
soft flour tortilla, salsa, guacamole, sour cream, grated cheddar
Chicken 20.95
Prawn 21.95
Vegetables 17.95 V
Mixed 20.95

BUNS AND TACOS

All buns and tacos are served with coleslaw and fries

The Classic Burger
brioche bun, burger sauce, crisp gem lettuce, beef tomato 18.95

add bacon / haggis / blue cheese / cheddar 2.95

Chicken Caesar Burger
brioche bun, crispy chicken, bacon, caesar dressing, crisp gem lettuce,
parmesan shavings 18.95

Plant Based Burger VV
vegan brioche style bun, plant-based patty, crushed avocado,
crisp gem lettuce, beef tomato, vegan mayo 18.95

Birria Beef Taco
corn salsa, cheddar, shredded slaw, coriander 24.95

Crispy Korean Chicken Taco
korean bbq sauce, smashed avocado, asian slaw 20.95

Buffalo Cauliflower Taco VV
vegan sriracha mayo, smashed avocado, asian slaw 18.95

GRILL

All steaks are cut in house, served with a whole roasted tomato, garlic roasted flat cap mushroom, onion ring and your choice of fries or hand cut chips

Prime Beef Fillet 8oz 38.95
Prime Beef Sirloin 8oz 35.95
Prime Beef Rib Eye 8oz 35.95

Steak Sauces 3.95
red wine / mixed peppercorn / whisky mustard
béarnaise / blue cheese / garlic butter

Steak Toppers
Haggis 3.95
Mini Mac & Cheese 5.95
Garlic King Prawns 7.95

SEAFOOD

Fish and Chips
battered haddock fillet, minted mushy peas, lemon wedge,
chunky tartar sauce, hand cut chips or fries 19.95

Deluxe Scampi Tails
breaded whole tail scampi, seasonal salad, lemon wedge,
chunky tartar sauce, hand cut chips or fries 18.95

Roast Hake Fillet
pak choi, rice noodles, curried mussel broth 20.95

Pan Roasted Sea Bream
chorizo crushed potatoes, seasonal greens, light butter sauce 19.95

Smoked Haddock and Salmon Gratin
arran mustard cream sauce, braised leeks, creamed potatoes,
glazed with an isle of mull cheddar & herb crumb 20.95

SIGNATURE SHARING PLATTERS

Chateaubriand (serves two)
chateaubriand, served with whole roasted tomatoes, garlic roasted
flat cap mushrooms, with your choice of two sides and two sauces 89.95

Seafood Platter (serves two)
fillet of hake & seabream, scallops, garlic king prawns,
mini smoked haddock gratin, crispy haddock goujons served with seasonal
greens, charred lemon, garlic & herb butter, chunky tartar sauce,
with your choice of two sides 79.95

SALADS

Classic Caesar Salad
crisp gem lettuce, caesar dressing, parmesan shavings, herb croutons,
bacon, anchovies 12.95

Superfood Bowl V
dressed salad leaves, smashed avocado, shredded pickled beetroot,
quinoa, curried cauliflower couscous, cottage cheese, tenderstem broccoli,
pomegranate, toasted seeds 14.95

Mambonito Cajun Chicken Salad
crisp gem lettuce, azuka beans, black rice,
smashed avocado, chimichurri dressing 18.95

add char-grilled chicken 5.95

add king prawns 7.95

add charred halloumi 3.95 V

SPECIALITIES

Rendang Vegetable Curry VV
sweet potato, green beans, choy sum, broccoli, chilli, toasted coconut,
served with rice pilaf, coconut yoghurt, toasted flat bread 21.95

Beef Ragu Rigatoni
slow cooked beef, tomato ragu, rocket, herb oil, shaved parmesan,
toasted garlic bread 19.95

Chicken Supreme Milanese
crumbed chicken breast, fried hens egg, truffle & herb cream,
salad mâche, fries 22.95

Crispy Duck Bao
pickled cucumber, spring onion, hoisin sauce, skinny fries 22.95

Roast Venison Sausages
creamed potatoes, seasonal vegetables with a smoked bacon,
pea & caramelised onion jus 19.95

SIDES

Fries or Hand Cut Chips 4.95
Cajun Fries 5.95
Chilli & Parmesan *or* Truffle & Parmesan Fries 5.95
Sweet Potato Fries 5.95
House Salad 4.95
Mini Caesar 5.95
Mini Mac & Cheese 5.95
Onion Rings 4.95
Tenderstem Broccoli, Lemon Oil 4.95
Seasonal Vegetables 4.95
Creamed Potatoes 4.95