RIVER HOUSE À LA CARTE MENU



www.cawleyhotels.com



WHILE YOU WAIT

4.95
4.95
4.95

5.95
8.95
9.95
10.95
12.95
9.95

STARTERS

9.95	/	16.95
8.95	/	14.95
10.95	/	17.95
9.95	/	17.95
		8.95
		8.95
I	8.95 0.95	8.95 / 0.95 /

SANDWICH SELECTION

(Served from 12noon until 5.00pm)

Sandwiches

White, brown or gluten free bread or tortilla wrap with your choice of filling from below

Savoury Cheese V	7.95
Egg Mayonnaise with Watercress 💟	7.95
Ham & Mustard	7.95
Tuna & Sweetcorn	8.95
Coronation Chicken	8.95
Prawn Marie Rose	10.95
Roast Sliced Chicken Mayonnaise and Salad	9.95
ADD a bowl of homemade soup or fries	3.95

Hot Sandwiches

Croque Monsieur baked ham & cheese sandwich, béchamel sauce	10.95
Croque Madame baked ham & cheese sandwich, béchamel sauce topped with a fried egg	11.95
Steak Ciabatta char-grilled steak, dijon mustard, caramelised onions, rocket leaves	13.95
Haggis and Smoked Applewood Cheddar Toastie haggis, smoked applewood cheddar	10.95
BBQ Jackfruit Toastie bbq jackfruit, melted vegan cheddar cheese	10.95
ADD a bowl of homemade soup or fries	3.95
All sandwiches are served with coleslaw & seasonal salad	

Sides

Fries or Hand Cut Chips	
Onion Rings	
Chilli & Parmesan Fries	
Cajun Fries	
Sweet Potato Fries	
Tenderstem Broccoli, Lemon Oil	
Bacon & Cheese Fries	
Mini Mac & Cheese	
Truffle Parmesan Fries	

4.95

4.95

4.95

4.95

4.95

4.95

5.95

4.95

5.95

Seafood

Classic Fish and Chips beer battered haddock fillet, mushy peas, tartare sauce, real chips or fries, lemon	16.95
Cajun Spiced Fillet of Salmon braised rice, seasonal vegetables, spiced coconut curry cream sauce	19.95
Shetland Mussels white wine and shallots, soft herbs, cream with skinny fries	17.95
Sea Bream À La Française petit pois, little gem, smoked bacon lardons, baby onions with a pink grapefruit butter sauce	18.95
Traditional Sole Veronique poached fillets of sole, white wine cheese glaze, grapes, served with green vegetables and creamed potatoes	24.95
Smoked Haddock and Salmon Gratin arran mustard cream, braised leeks and creamed potatoes	17.95
Deluxe Scampi Tails deluxe fried scampi tails, seasonal salad, real chips or fries, tartare sauce, lemon	16.95
Burgers & Buns	
Burgers All served with fries and homemade coleslaw	15.05
Plant Based Burger 🖤	15.95

Plant Based Burger vegan style brioche bun, vegan mayo, crispy onions	15.95
The Wagyu gouda cheese, bacon, caramelised onions	24.95
Classic Burger lettuce, tomato, burger sauce	16.95
Chicken Katsu curried kewpie mayo, shredded asian slaw	16.95
ADD haggis / cheese / bacon	2.5
Bao Buns	
Steamed sticky bao buns served with asian slaw, srirac	ha mayo and fries

Japanese Crispy Chicken	17.95
Crispy Cauliflower Bites	15.95
Hoisin Crispy Duck	22.95

MAIN COURSE

Speciality Half Lobster and King Prawn Mac & Cheese 49.95 lobster meat, king prawns, rich cheese sauce, truffle oil, parmesan crust **Riverhouse Signature Seafood Platter for 2** 69.95 salmon, bream, scallops, king prawns, mussels, a choice of two sides, charred stem broccoli, pink grapefruit butter sauce ADD half lobster 34.95 74.95 **Signature Chateaubriand Sharing Platter** served with whole roasted tomato, mushroom and a choice of two sides and two sauces ADD half lobster 34.95 The Cawley Classics Slow Cooked Steak and Sausage Pie 17.95 garden peas, carrots, broccoli and creamed potatoes Smoked Tofu Katsu Curry VV 16.95 served with stir fry vegetables, rice pilaff and katsu curry sauce 16.95 **Thai Spiced Chicken Breast** stir fry vegetables, pilaff rice, coconut lime and sweet chilli sauce, prawn crackers Sizzling Fajitas soft flour tortillas, salsa, grated cheddar, guacamole, sour cream Vegetable 14.95 Chicken 17.95 Beef 21.95 Mixed 19.95 Three Cheese Macaroni 14.95 isle of mull cheddar glaze, garlic herb bread ADD bacon and leek 3.95 ADD chorizo and peas 3.95 18.95 Chicken Darrach chicken breast wrapped in parma ham and stuffed with haggis, creamed potatoes, seasonal vegetables, peppercorn sauce Cajun Chicken Pasta Bake 16.95 creamy cajun sauce with peppers and onions, glazed with mozzarella cheese 15.95 Traditional Beef Lasagne beef ragu, white sauce, glazed with parmesan, seasonal salad, garlic bread

Stornoway Black Pudding Stack poached hens egg, potato scone, crisp parma ham, hollandaise sauce	9.95
Shetland Mussels white wine and shallots, soft herbs, cream	11.95
River House Seafood Platter mini prawn cocktail, haddock goujons, crispy calamari, smoked salmon and capers, prawn tempura	22.95
River House Sharing Platter chicken liver pâté, smoked ham croquette, parma ham, chicken tempura, tomato and basil arancini	21.95

From the Grill

All our steaks are dry aged and matured by our trusted butcher. Served with whole roasted tomato, mushroom and a side of real chips or fries Prime Sirloin 807

Prime Sirioin 802	29.93
Prime Beef Rib Eye 8oz	29.95
Prime Beef Fillet 8oz	34.95
Steak Toppers	
Haggis	3.95
Mini Mac & Cheese	4.95
Garlic King Prawns	5.95
Half Lobster	34.95
Sauces	2.95

20 05

Chimichurri / Smoked Bernaise / Peri Peri / Red Wine Gravy Bourbon Peppercorn / Porcini Mushroom Cream / Blue Cheese

Salads

Classic Caesar Salad parmesan shavings, anchovies, sea salt croutons, bacon, caesar dressing ADD char grilled chicken breast ADD king prawns ADD hot smoked salmon	11.95 3.95 5.95 4.95
Superfood Bowl smashed avocado, shredded beetroot, cauliflower cous cous, quinoa, pomegranate, broccoli, toasted seeds, seasonal leaves, cottage cheese ADD char grilled chicken breast ADD king prawns ADD hot smoked salmon	14.95 3.95 5.95 4.95
Thai Beef Salad charred beef, cucumber, spring onions, chili, mint, tamarind dressing	24.95
Salmon Niçoise Salad grilled salmon fillet, soft boiled eggs, french beans, anchovies, cherry tomatoes, baby gem, new potatoes, mustard vinaigrette	18.95

V Denotes Vegetarian VV Denotes Vegan

WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST

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.