RIVERHOUSE

GLUTEN FREE MENU



STARTERS

Speciality

and a parmesan crust

pink grapefruit butter sauce ADD half lobster

ADD half lobster

Seasonal Soup and Crusty Bread with butter	5.95	Seared King Scallops apple purée, crisp parma ham	12.95
Chicken Liver Parfait toasted gluten free bread, caramelised red onion chutney	8.95	Marinated Beef Skewer marinated beef with spices and peanuts, cabbage slaw, lime wedge	9.95
Atlantic Prawn Cocktail crisp little gem, lemon, marie rose sauce	9.95	Tempura Cauliflower VVV gochujang sauce, furikake seasoning	8.95
King Prawn Sizzler hot chilli and garlic sauce, toasted gluten free garlic bread	10.95	Shetland Mussels white wine and shallots, soft herbs, cream	11.95

Crispy Tempura (STARTER/MAIN) light chilli and coriander batter, sweet chilli dip			
Chicken	9.95	/	16.95
Vegetable V W	8.95	/	14.95
Prawn	10.95	/	17.95
Mixed	9.95	/	17.95

MAIN COURSE

Half Lobster and King Prawn Mac & Cheese

Riverhouse Signature Seafood Platter for 2

Signature Chateaubriand Sharing Platter

lobster meat, king prawns, rich cheese sauce, truffle oil

salmon, bream, scallops, king prawns, mussels, a choice of two sides, charred stem broccoli,

served with whole roasted tomato, mushroom and a choice of two sides and two sauces

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, parma ham, tempura cauliflower, chicken tempura, marinated beef skewer	21.95

SANDWICH SELECTION (Available until 5.00pm) Sandwiches

A choice of gluten free white or brown bread or gluten free tortilla wrap with your choice of filling from below	
Savoury Cheese V	7.95
Egg Mayonnaise with Watercress V	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	10.95
baked ham & cheese sandwich, béchamel sauce	
Croque Madame	11.95
baked ham & cheese sandwich, béchamel sauce topped with a fried egg	
Steak Ciabatta	13.95
char-grilled steak, dijon mustard, caramelised onions, rocket leaves	
BBQ Jackfruit Toastie VV 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	

Fries or Hand Cut Chips	4.95
Onion Rings	4.95
Chilli & Parmesan Fries	4.95
Cajun Fries	4.95
Sweet Potato Fries	4.95
Tenderstem Broccoli, Lemon Oil	4.95
Bacon & Cheese Fries	5.95
Mini Mac & Cheese	4.95
Truffle Parmesan Fries	5.95

Sides

From the Grill

Seafood

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 8oz	29.95
Prime Beef Rib Eye 8oz	29.95
Prime Beef Fillet 8oz	34.95
Steak Toppers	
Mini Mac & Cheese	4.95
Garlic King Prawns	5.95
Half Lobster	34.95
Sauces	2.95
Chimichurri / Smoked Bernaise / Peri Peri / Red Wine Gravy	

Bourbon Peppercorn / Porcini Mushroom Cream / Blue Cheese

Salads

Classic Fish and Chips battered haddock fillet, mushy peas, tartare sauce, real chips or fries, lemon	16.95	Classic Caesar Salad parmesan shavings, anchovies, bacon, caesar dressing ADD char grilled chicken breast	11.95 3.95
Cajun Spiced Fillet of Salmon braised rice, seasonal vegetables,	19.95	ADD king prawns ADD hot smoked salmon	5.95 4.95
Shetland Mussels white wine and shallots, soft herbs, cream with skinny fries	17.95	Superfood Bowl smashed avocado, shredded beetroot, cauliflower cous cous, pomegranate, broccoli, toasted seeds, seasonal leaves, cottage cheese	14.95
Sea Bream À La Française petit pois, little gem, smoked bacon lardons, baby onions with a pink grapefruit butter sauce	18.95	ADD char grilled chicken breast ADD king prawns ADD hot smoked salmon	3.95 5.95 4.95
Traditional Sole Veronique poached fillets of sole, white wine cheese glaze, grapes, served with green vegetables and creamed potatoes	24.95	Thai Beef Salad charred beef, cucumber, spring onions, chili, mint, with a tamarind dressing	24.95
Smoked Haddock and Salmon Gratin arran mustard cream, braised leeks and creamed potatoes	17.95	Salmon Niçoise Salad grilled salmon fillet, soft boiled eggs, french beans, anchovies, cherry tomatoes, baby gem, new potatoes, mustard vinaigrette	18.95

Burgers

49.95

69.95

34.95

74.95

34.95

All served with fries and homemade coleslaw

Plant Based Burger w gluten free burger bun, vegan mayo, crispy onions	15.95
The Wagyu gouda cheese, bacon, caramelised onions	24.95
Classic Burger lettuce, tomato, burger sauce	16.95
ADD cheese / bacon	2.5

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The Cawley Classics	
Thai Spiced Chicken Breast stir fry vegetables, pilaff rice, coconut lime and sweet chilli sauce, prawn crackers	16.95
Traditional Beef Lasagne beef ragu, white sauce, glazed with parmesan, served with seasonal salad and garlic bread	15.95
Three Cheese Macaroni v isle of mull cheddar glaze, garlic herb bread ADD bacon and leek	14.95
ADD chorizo and peas	3.95
Sizzling Fajitas gluten free tortilla wraps, salsa, grated cheddar, guacamole, sour cream	
Vegetable V	14.95
Chicken	17.95
Beef	21.95
Mixed	19.95
Chicken Darrach chicken breast wrapped in parma ham, creamed potatoes, seasonal vegetables, peppercorn sauce	18.95
Cajun Chicken Pasta Bake	16.95
creamy cajun sauce with peppers and onions, glazed with mozzarella cheese	







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.