



RIVER HOUSE

LARGER PARTIES FAVOURITES MENU



www.cawleyhotels.com

WHILE YOU WAIT

Sourdough Bread with salted butter	4.95
Haggis Bon Bons with mustard mayonnaise	4.95
Crispy Whitebait with aioli	4.95

Seasonal Soup and Crusty Bread V with butter	5.95
Chicken Liver Parfait toasted brioche, caramelised red onion chutney	8.95
Atlantic Prawn Cocktail crisp little gem, lemon, marie rose sauce, sourdough wafer	9.95
Arancini crispy tomato and basil arancini, tomato ragu, basil oil	8.95

STARTERS

Teriyaki Beef Skewer marinated beef with spices and peanuts, cabbage slaw, lime wedge	9.95
Crispy Tempura (STARTER/MAIN) light chilli and coriander batter, sweet chilli and teriyaki dips	
Chicken	9.95 / 16.95
Vegetable V VV	8.95 / 14.95

Tempura Cauliflower V VV gochujang sauce, furikake seasoning	8.95
Smoked Ham Hock Croquette truffled pea purée, cured egg yolk	8.95
Stornoway Black Pudding Stack poached hens egg, potato scone, crisp parma ham, hollandaise sauce	9.95

MAIN COURSE

Salads

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

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 8oz	29.95
Prime Beef Rib Eye 8oz	29.95
Steak Toppers	
Haggis	3.95
Mini Mac & Cheese	4.95
Garlic King Prawns	5.95
Half Lobster	34.95
Sauces	2.95
<i>Chimichurri / Smoked Bernaise / Peri Peri / Red Wine Gravy Bourbon Peppercorn / Porcini Mushroom Cream / Blue Cheese</i>	

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
Sea Bream À La Française petit pois, little gem, smoked bacon lardons, baby onions with a pink grapefruit butter sauce	18.95

Sides

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

THE CAWLEY CLASSICS

Slow Cooked Steak and Sausage Pie garden peas, carrots, broccoli and creamed potatoes	17.95	Thai Spiced Chicken Breast stir fry vegetables, pilaff rice, coconut lime and sweet chilli sauce, prawn crackers	16.95	Smoked Tofu Katsu Curry VV served with stir fry vegetables, rice pilaff and katsu curry sauce	16.95
Three Cheese Macaroni V isle of mull cheddar glaze, garlic herb bread	14.95	Chicken Darrach chicken breast wrapped in parma ham and stuffed with haggis, creamed potatoes, seasonal vegetables, peppercorn sauce	18.95	Cajun Chicken Pasta Bake creamy cajun sauce with peppers and onions glazed with mozzarella cheese	16.95
ADD bacon and leek	3.95			Traditional Beef Lasagne beef ragu, white sauce, glazed with parmesan, seasonal salad, garlic bread	15.95
ADD chorizo and peas	3.95				

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.