

RIVERSIDE

BAR & KITCHEN

BREAKFAST BY THE RIVER

served everyday 9am to 11am

COFFEE & CAKE

Enjoy a coffee & slice of cake for only £7.50
Ask your server for today's cake selection

RBK Breakfast 12.95

British pork sausage, smoked back bacon, black pudding, fried egg, grilled tomato, field mushroom, baked beans & hash brown served with toast

Breakfast Ciabatta 6.50

Your choice of smoked back bacon or British pork sausages served in a buttered ciabatta roll **add fried egg +£1**

Plant Based Breakfast Ciabatta 6.50

Your choice of grilled facon or vegetarian sausages served in a buttered ciabatta roll **VG**

Plant Based Breakfast 11.95

Vegetarian sausages, grilled facon, baked beans, hash browns, grilled tomato & field mushroom served with toast **VG**

Scrambled Egg on Toast 7.95

Your choice of white or granary toast topped with fresh scrambled eggs **add bacon +£1**

Granola Bowl 6.95

Natural yoghurt, berry compote, honey & granola **VG**

Preserves & Spreads 3.50

Your choice of white or granary toast served with choice of preserve

strawberry jam, marmalade, nutella, peanut butter, marmite

Buttermilk Pancakes & Berries 8.95

Fluffy pancakes topped with berries & natural yoghurt **VG**

Buttermilk Pancakes & Bacon 8.95

Fluffy pancakes topped with steaky bacon & maple syrup

LUNCHTIME SPECIALS

CIABATTAS

Always available Monday to Saturday 12pm to 5pm

RBK Club 14.95

Grilled chicken, back bacon, egg salad, tomato, lettuce & mayo served with fries

Grilled Chicken 13.95

Tender chicken breast, shredded lettuce, tomato & mayo served with fries

Fish Finger 13.95

Battered cod fingers, homemade tartare sauce & rocket served with fries

Bacon & Mozzarella 13.95

Poached eggs, garlicy yoghurt, aleppo pepper butter & dill served with fries

RIVERSIDE SUNDAY CARVERY

Served every Sunday from 12pm

Every Sunday our chefs freshly prepare premium roast meats & plant based alternatives. So help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal veg, stuffing & rich gravy.

£17.95 per person

Roast Beef

Prime 12 hours slow roasted dry aged beef

Honey Roast Gammon

Honey & mustard glazed gammon

Roast Turkey

Slow cooked for a tender, succulent roast

Plant Based Roast

Ask your server for today's selection

4.50 EACH

Pigs in Blankets

add a bowl of our mustard glazed pigs in blankets

Cauliflower Cheese

add a side of baked cauliflower cheese for the table

MIDWEEK SET LUNCH

Available Monday to Friday 12pm to 5pm

2 COURSES £19.95 - 3 COURSES £23.95

STARTERS

Marsala Mushrooms

Mushrooms tossed with marsala wine, cream & oregano, served with toasted focaccia

Chicken Wings

Tossed with chilli sauce & served with garlic aioli

Mozzarella Caprese

Fried mozzarella sticks served with dressed plum tomatoes, basil & red onion pickles

Salt & Pepper Calamari

Crispy squid served with long island dressing

MAINS

Lasagne Ragu

Slow cooked ground beef & pork, layered with mozzarella, tomato sugo & pecorino

Caesar Salad **VG**

Romaine lettuce, parmesan, caesar dressing, & garlic croutons

Chicken Scallopini

Breaded chicken breast with garlic butter, served with pasta sugo & wild rocket

Margherita Pizza **VG**

Tomato base with mozzarella, fresh basil & olive oil

DESSERTS

Chocolate Brownie

Served with chocolate gelato & rich chocolate sauce

Cheesecake

Ask your server for today's flavour

Gelato

Authentic Italian gelato handcrafted in Turin

DIGITAL GIFT CARDS

Earn points for every pound you spend & turn your visits into rewards! From discounts to exclusive treats, it's our way of saying thank you. Sign up today and start enjoying the perks!



SCAN TO VIEW

VG - Vegetarian GF - Gluten Free
Fish, ribs & pork dishes may contain small bones.

Please make staff aware of any food allergies you may have. Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy beans, milk, eggs, cereals containing gluten, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide. We can serve large pizzas with bases made without gluten, we can also substitute Orecchiette, Linguine and Tagliatelle with pasta made without gluten, where applicable these dishes are made without gluten but may contain trace elements as our kitchen is not certified a gluten free zone.

RIVERSIDE

NEW YORK ITALIA

STARTERS & SHAREABLES

MILKSHAKES

Prices TBC

- Double Chocolate
- Oreo
- Strawberry & Cream
- Salted Caramel
- Vanilla
- Vegan Chocolate



Add section of add on

Tony's Butter Balls 8.95
Stone baked pizza dough balls served with garlic & parsley butter

Sharing Garlic Pizza Bread 10.50
Sliced garlic, mozzarella, black garlic flakes, rosemary & olive oil

Chicken Wings 9.95
Tossed with chilli sauce & served with garlic aioli

Half Rack of Ribs 13.95
Calabrian style ribs cooked with nduja, red onions, garlic & oregano

Antipasti Plate 9.95/19.95
Sliced prosciutto, coppa, milano salami, tomato bruschetta, olives, balsamic onions & focaccia

Burrata di Bufala 9.50
Whole creamy burrata with garlic crostini, sun blushed tomato & basil olive oil

Creamy Garlic Shrimp 12.50
Tiger prawns tossed with white wine, cream & oregano

Spinach & Mozzarella Arancini 8.95
Bread crumbed risotto, fried until golden served with grated pecorino & marinara sauce

Salt & Pepper Calamari 8.95
Crispy squid served with long island dressing

Slow Cooked Pork Cacciatore 9.25
Cooked with Italian herbs & our sweet & sour balsamic onions

Mozzarella Caprese 8.95
Fried mozzarella sticks served with dressed plum tomatoes, basil, red onion pickles

Marsala Mushrooms 8.95
Mushrooms tossed with marsala wine, cream & oregano, served with toasted focaccia

PASTA - MAINS - GRILL

Lasagne Ragu 12.95/17.95
Slow cooked ground beef & pork, layered with mozzarella, tomato sugo & pecorino

Creamy Carbonara 12.95/17.95
Guanciale, garlic, parmigiano & eggs, with a dash of creme fraiche.

Cannelloni Al Forno 16.95
Spinach, courgettes, pine nuts & mozzarella baked with tomato & bechemel

Tagliatelle Ragu 10.95/14.95
Slow cooked bolognese style sauce with tomato, garlic & soffrito, served with parmesan

Tiger Prawn Linguini 12.95/17.95
Pan fried prawns tossed with pinot grigio, a hint of chilli, passata & linguine

Spicy Chicken Rigatoni 10.95/14.95
Chicken breast, garlic, roasted red pepper, rosa sauce, rigatoni pasta & peppery rocket

Chicken Scallopini 17.95
Breaded chicken breast topped with garlic butter & served with pasta sugo & wild rocket

Pork Ribs & Chilli Wings 19.95
Calabrian style ribs & wings cooked with nduja, red onions, garlic & oregano

Beef & Pork Meatballs 17.95
Juicy meatballs slow cooked with red wine, served with olive oil mash & romano peppers

Hand Battered Fish & Chips 18.95
Cod Fillet, Tartare sauce, chips and mushy peas

Ceasar Salad 15.95
Romaine lettuce, parmesan, ceasar dressing & croutons Add Chicken £3

Burrata Caprese Salad 18.95
Whole creamy burrata with garlic crostini, sun blushed tomatoes, rocket, basil olive oil

Fat Joe's Double Smash Burger 18.95
Ground beef patties, prosciutto, pecorino & mozzarella fondue, served with fries

3 Cheese Hot Dog 17.95
served with american mustard, pickles fies and 3 cheese hot melt

Salmon Pasta Alfredo 18.25
Grilled salmon steak, alfredo sauce with creme fraiche & basil

Grilled Chicken Burger 17.95
tender grilled chicken breast, hot sauce mayo shredded lettuce, relish served with fries

10oz Rib Eye Steak 29.95
Topped with pepper sauce & served with truffle & parmesan fries

Fat Joe's Feasting Plate 25.95
Half rack of ribs, chicken wings & meatballs served with fries & ceasar salad

gluten free pasta available

STONE BAKED PIZZA

gluten free pizza & vegan mozzarella available

THE MARGHERITAS

Margherita 13.95
Tomato base with mozzarella, fresh basil & extra virgin olive oil

Margherita Primo 16.95
Margherita base with whole buratta, pesto tomatoes, mozzarella, fresh basil & olive oil

Margherita Primo Primo 17.95
Margherita base with whole burrata, Italian deli meats, mozzarella & oregano

Additional Toppings 2.50 each

Pepperoni, Mushrooms, Ragu, Deli-Meats, Anchovy, Capers, Nduja, Grilled Peppers, Artichokes

Smokey Pepperoni 16.95
Margherita topped with two types of pepperoni & drizzled with hot honey & chilli

Hawaiian Pizza 13.95
Caramelised pineapple, smoked ham, tomato & mozzarella

Carbonara Pizza 13.95
Creamy carbonara pasta, baked on a crispy base with white sauce & pecorino

Mushroom Friarielli 14.95
White pizza with roasted chestnut mushrooms, pine nuts, friarielli & mozzarella, truffle oil

Meata Feasto 16.95
Tomato based with deli meats, ragu, nduja mozzarella, garlic, rocket

Quattro Formaggi 15.95
White pizza with 4 cheeses, mozzarella, gorgonzola, parmesan & pecorino

SIDES

- Garlic Pizza Bread 10.50
- Rocket & Parmesan Salad 5.00
- Sharing Bread Plate 9.95
- Roasted Pesto Potatoes 5.00
- Tuscan Bread Salad 5.00
- Chips & Rosemary Salt 5.00

RBK
NEW YORK
ITALIA

SIGN UP TO OUR LOYALTY REWARDS

Earn points for every pound you spend & turn your visits into rewards! From discounts to exclusive treats, it's our way of saying thank you. Sign up today and start enjoying the perks!



SCAN TO JOIN

DESSERTS

Tiramisu 8.50
Coffee soaked savoiardi biscuits, amaretto & mascarpone

Chocolate Brownie 8.50
Served with chocolate gelato & rich chocolate sauce

Churros Bites 8.50
drizzled with chocolate sauces and salted caramel pieces,

Gelato by Gerlato 8.50
Authentic Italian gelato handcrafted in Turin, ask your server for today's flavours

Chocolate Cookie & Ice Cream 8.50
White, dark & milk chocolate sheets, caramel & raspberry pieces & vanilla gelato

Cheesecake 8.50
Ask your server for today's flavour

VG - Vegetarian GF - Gluten Free

Fish, ribs & pork dishes may contain small bones.

Please make staff aware of any food allergies you may have. Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy beans, milk, eggs, cereals containing gluten, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide. We can serve large pizzas with bases made without gluten, we can also substitute Orecchiette, Linguine and Tagliatelle with pasta made without gluten, where applicable these dishes are made without gluten but may contain trace elements as our kitchen is not certified a gluten free zone