

RIVERSIDE BAR & KITCHEN

PLATES FOR SHARING

Garlic Pizza Bread 10

Brushed with garlic butter & rosemary sea salt VG

BBQ Chicken Wings 8

Crispy chicken wings glazed with BBQ sauce

No Peanut Satay Paneer 7

Paneer with satay dressing & crispy onions VG

Houmous Plate 6

Chickpea, tahini, olive oil & grilled flatbread VG

Cream Cheese French Onion Dip 7

Cream cheese, slow cooked onions & chives, with crusty sourdough for dipping VG

Southern Fried Chicken Goujons 8

Deep fried chicken strips served with your choice of sriracha mayo, BBQ sauce or garlic mayo

Bang Bang Cauliflower 7

Spiced cauliflower with sour cream & chive dip VG

Guacamole 7

Smashed avocado, chilli & lime served with tortilla chips

Triple Quesadilla 8

Corn tortilla, layered with smoked applewood, mozzarella, Swiss cheese & tomato salsa GF

PIZZA

Artisan Stone Baked Romagna Pizza Base
Gluten Free Pizza Base Available +£1.50

Margherita 17

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

Smokey Pepperoni 19

Topped with two types of pepperoni & drizzled with hot honey & chilli

Hawaiian 18

Caramelised pineapple, smoked ham, tomato & mozzarella

Chicken & Avocado 18

Grilled chicken, tomato & smashed avocado, topped with peppery rocket

3 Cheese 18

Mozzarella, smoked applewood, parmesan, fresh basil & topped with sun blushed tomato dressing

SIDES

Fries & Rosemary Salt 5

Garlic Pizza Bread 6

Bang Bang Cauliflower 5

Smashed Avocado 5

Grilled Seasonal Greens 5

Steamed Pilau Rice 5

RIVERSIDE CARVERY

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

£19.95 per person

Our carvery regularly features a selection of the roasts below, alongside our chef's weekly specials & seasonal cuts. Ask your server for today's roast selection.

Honey Roast Gammon

Honey & mustard glazed gammon

Roast Beef

Prime 12 hours slow roasted dry aged beef

Roast Turkey

Slow cooked for a tender, succulent roast

Plant Based Roast

ask your server for today's selection VG VE

SUNDAY SIDES

Pigs in Blankets

Bowl of mustard glazed pigs in blankets

6.75

Cauliflower Cheese

Baked cauliflower cheese for the table

5.50

RBK FAVOURITES

Hand Battered Cod & Chips 21

Cod fillet with tartar sauce, chips & mushy peas

Pot Roast Chicken & Ham Pie 18

Slow-roasted chicken, baked ham, white wine cream, ginger, nutmeg, lemon, tarragon, parsley, polenta, fennel & poppy seeds, served with mash & green vegetables

Breaded Whitby Scampi 18

Crispy fried scampi pieces with tartar sauce, chips & salad garnish

RICE PLATES

Steamed pilau rice, onion, pickles & flatbreads served with your choice of

Sri Lankan Chicken Curry 18

Chicken thigh, potatoes, tamarind, cardamom & cloves

Coconut Piri Piri Prawns 20

Tiger prawns, red chilli paste & coconut milk

Punjabi Style Tikka Masala 18

Spiced & pan fried Indian style cheese VG

GRAIN BOWLS

Perfectly light salad grain bowls. Each bowl contains bulger wheat, couscous, wheatberries roasted red pepper, roasted squash, cranberries & seeds

Korean Bulgogi

Korean style apple BBQ sauce with sesame

Chicken - 18

Prawns - 20

Shawarma Spices

Dusted with 7 spice, olive oil & lemon

Chicken - 18

Spiced Beef - 19

Tiger Prawns - 20

Satay Paneer & Crispy Onions VG - 18

Sweet Potato & Chickpea Tagine VG - 17

BURGERS

Just Beefy 16

Prime grilled beef patty, toasted brioche bun, pickle & tangy burger relish, served with fries

Beef & Smoked Cheese 18

Beef patty, smoked Applewood cheese, burger relish, served with fries

Buttermilk Chicken 18

Marinated chicken breast, onion jam, grilled back bacon, pickles & cajun fries

Chicken & Smashed Avocado 18

Buttermilk chicken breast, seasoned avocado, sliced tomato, chipotle mayonnaise & fries

Veggie Burger 18

Plant based burger, avocado, shredded lettuce & burger relish, served with fries VG

Halloumi & Mushrooms 18

Grilled halloumi topped with roasted chestnut mushrooms, sriracha mayonnaise & fries VG

BURGER EXTRAS +1.50

Smoked Applewood
Avocado
Back Bacon
Roasted Mushrooms

Fried Pickles
Burger relish
Chipotle Mayo
Bacon Jam

SANDWICHES

Our sandwiches are served on your choice of long ferment sourdough, white bloomer or wholemeal bloomer

All served with salad & fries

Salt Beef Reuben 16

Salt beef, sauerkraut, Swiss cheese & Russian dressing

Club Sandwich 15

Grilled chicken, smoked bacon, ripe plum tomato & egg mayo

Fish Finger 15

Crispy cod goujons, shredded iceberg & tartar sauce

Creamy Brie & Mushroom 15

Melted brie, chestnut mushrooms & tomato relish VG

RIVERSIDE BAR & KITCHEN

BREAKFAST

Served Everyday 9am to 11am

Full English 14

Grilled back bacon, Cumberland sausage, black pudding, beans, hash brown, mushrooms, fried eggs & tomatoes, served with toast

Full Veggie 13

Vegetarian sausages, grilled facon, tomatoes, beans, hash brown & mushrooms, served with toast VG

Eggs Benedict 13

Toasted English muffins topped with poached eggs & hollandaise sauce with your choice of sliced ham, spinach or smoked salmon

Salt Beef Hash 14

Strips of salt beef with sautéed onions & hash potatoes, topped with a poached egg & BBQ sauce

Avocado Toast 13

Grilled sourdough topped with smashed avocados, roasted cherry tomatoes & toasted pumpkin seeds VG

Free Range Omelette 14

Three egg folded omelette with your choice of filling, served with salad & fries

Choose from

Swiss cheese & sautéed chestnut mushrooms

Smoked ham & applewood cheese

Spinach, diced plum tomato & chives

Breakfast Sandwich

Your choice of filling served on toasted ciabatta

Smoked Bacon 7

Sausage & Bacon 8

Sausage, Bacon & Egg 9

Veggie Ciabatta 8

FRESH DANISHES & PASTRIES

Freshly baked pastries and Danishes, with a selection that changes daily.

Ask your server to talk you through today's choices.

Iced Almond Croissant 5

Buttery, flaky croissant filled with rich almond frangipane, topped with toasted flaked almonds

Classic Croissant 4.50

Buttery, flaky croissant baked to golden perfection, light & crisp with a soft, airy centre

Apricot Danish 5

Light, flaky pastry layered with smooth custard & finished with sweet, tangy apricots

Blueberry Muffin 5

Light, fluffy blueberry muffin bursting with juicy blueberries & a golden top

CAKES & SWEET TREATS

A tempting selection of cakes, changing daily. From rich chocolate favourites to lighter bakes, our daily line up is chosen from the range below, alongside seasonal specials & limited creations. Ask your server to talk you through today's choices.

Victoria Sponge 6

Classic Victoria sponge with soft vanilla sponge, filled with strawberry jam & smooth buttercream

Carrot Cake 6

Moist spiced sponge packed with grated carrots, finished with smooth cream frosting. GF

Raspberry & Coconut Cake 6

Soft sponge infused with coconut, layered with tangy raspberry & a light coconut frosting

Cookie Dough Brownie 4.50

Rich, fudgy chocolate brownie topped with indulgent chunks of sweet cookie dough

Double Chocolate Cookie 4.50

Soft-baked chocolate cookie loaded with dark & milk chocolate chunks

Earl Grey & Honey Tray Cake 6

Delicately flavoured sponge infused with Earl Grey tea & finished with a subtle honey sweetness

COFFEE YOUR WAY AT RBK

All of our coffee is crafted using ethically sourced beans. Our signature blend, Msaada, delivers a smooth, full-bodied flavour with notes of dark chocolate & a subtle malted aroma. For every box of coffee we sell, £5 is donated to the Youth Sport Trust, helping to support the sports stars of tomorrow.

All our hot drinks are served with a bite sized brownie

Espresso - 3.50

Single shot with a fine crema

Double Espresso - 4.25

Double shot of Msaada blend

Macchiato - 4.25

Espresso with a smaller amount of foam

Flat White - 4.25

A double espresso shot with steamed milk

Mocha - 4.25

Espresso shot with chocolate & steamed milk

Americano - 4.25

Traditional espresso shot & hot water served with or without hot milk

Latte - 4.25

Espresso shot with hot steamed milk & a micro foam milk topping

Cappuccino - 4.25

Espresso with steamed milk & a thick milk foam, dusted with chocolate powder

Iced Coffee - 4.25

Espresso over ice blended with frothed milk

FLAVOURED SYRUPS +70p

Hazelnut, Vanilla, Almond, Caramel

TEA

Our choice of tea is Twining's chosen for a balanced flavourful cuppa every time.

Served in a single use teapot

All £3.95

English Breakfast Tea Chai Latte

Earl Grey Pure Green Tea

Peppermint Tea Decaffeinated Tea

CREAM TEA

A hot drink of your choice served with a freshly baked scone, Tiptree strawberry jam, butter & Rodda's clotted cream
£8.95

JOIN RBK 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. Download our app to start enjoying the perks!



SCAN TO JOIN

DESSERTS

All £8.50

Tiramisu

Coffee soaked savoiardi biscuits, amaretto & mascarpone

Chocolate Brownie

With chocolate gelato & rich chocolate sauce

Churros

Drizzled with chocolate sauce and salted caramel pieces

Gelato by Gelarto

Authentic Italian gelato handcrafted in Turin.

Cheesecake Of The Day

Ask your server for today's choice

Gelato Sundae

Italian gelato, chocolate brownie, Reese's pieces, caramel chunks & chocolate sauce

MILKSHAKES

Made to order using Gelato Ice Cream, choose from the following flavours
All £7.50

Double Chocolate

Oreo

Strawberry & Cream

Salted Caramel

Vanilla

Vegan Chocolate

SMOOTHIES

Choose from our range of freshly made smoothies
All £6

Berry Go Round

Big Five

Strawberry Split

Coco Loco

SHOTS

Plenish health shots
All £3.50

Ginger

Turmeric

Energy

RIVERSIDE

BAR & KITCHEN

A discretionary service charge of 12.5% will be added to tables of 6 or more. Fish & 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, soybeans, milk, eggs, cereals containing gluten, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide

We can serve pizzas with bases made without gluten, we can also substitute pasta dishes 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