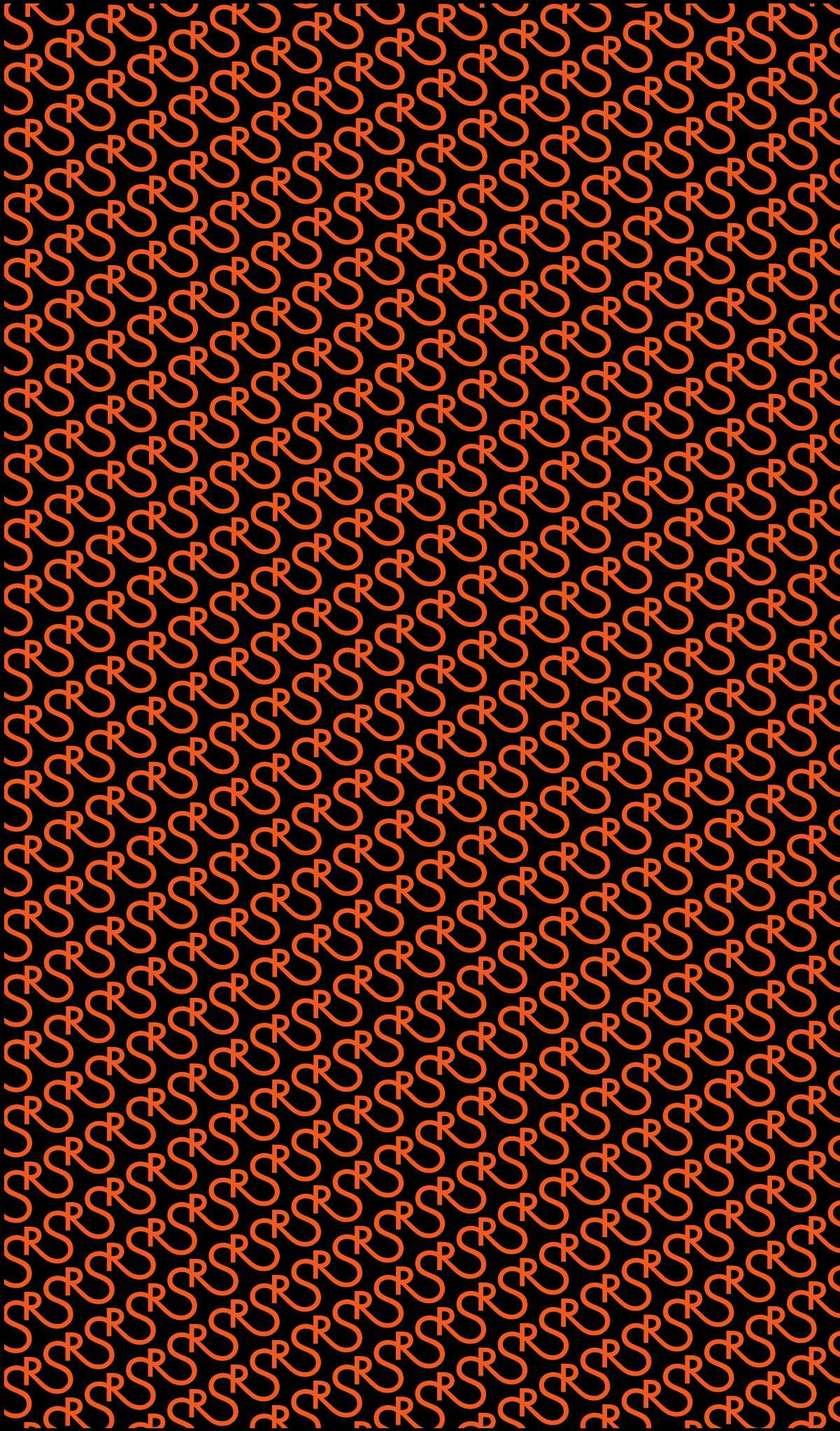






Proudly recognised with an AA Rosette for Culinary Excellence, reflecting our commitment to exceptional flavour, quality ingredients and refined presentation.



Two AA Rosettes Awarded for Culinary Excellence

At Riverside, our kitchen is inspired by modern British cooking and shaped by the seasons, using the finest locally and home-grown produce alongside carefully sourced ingredients from trusted suppliers.

Each dish is complemented by a selected wine pairing, designed to enhance and elevate the flavours of every plate.

For The Table...

Wild Garlic Focaccia (v) Aged Parmesan Butter Alpha Zeta 'P', Pinot Grigio, Italy 125ml	6
Nocellara Olives (v) Fresh Lemon, Olive Oil Ca' di Alte, Spumante Rosato, Italy 125ml	4.5
Cumbrae Oysters (Two) Basil, Citrus Gel Devaux Grande Réserve, France 125ml	8.5

Starters

English Asparagus Whipped Anchovy Cream, Confit Yolk, Mint Oil Ribbonwood, Sauvignon Blanc, New Zealand 175ml	11
Glazed Maitake Mushroom (V) Wild Garlic Velouté, Pickled Shallot, Puffed Rice, Chive Montes Alpha, Pinot Noir, Chile 175ml	10
Torched Mackerel Cucumber, Gooseberry, Horseradish Les Vignes de l'Église, Vermentino, France 175ml	11
Guinea Fowl Breast Charred Corn, Nduja, Tarragon Montes Alpha, Pinot Noir, Chile 175ml	11.5
Duck Doughnut Duck Liver Parfait, Brioche, Sour Cherry Kaiken Clásico, Malbec, Argentina 175ml	10.5

Mains

Yorkshire Lamb Rump Shoulder Tart, Feta Dauphinoise, Artichoke, Broad Beans Duque de Viseu Quinta dos Carvalhais, Portugal 250ml	28
Sirloin Of Hereford Beef Ox Cheek, Roscoff Onion, Mushroom Ketchup, Potato Pavé Tradition Reserve, Cabernet Sauvignon, Château Los Boldos, Chile 250ml	35
Gressingham Duck Heritage Beetroot, Cherry, Chicory, Duck Jus Montes Alpha, Pinot Noir, Chile 175ml	28
Cumbrian Chicken Mushroom, Charred Hispi Cabbage, Black Garlic Jus Alpha Zeta 'P', Pinot Grigio, Italy 250ml	24
Cornish Hake Confit Potato, Samphire, Carrot, Shellfish Bisque, Sea Herbs Domaine des Anges, Chablis Chardonnay, France 250ml	27
Chalk Stream Trout Pickled Mussels, Fennel, Lemon Butter, Chive Quinta de Azevedo Alvarinho Eschola, Portugal 250ml	26
Smoked Sunflower Risotto (VG, N) Artichoke, Tomato, Almond, Chervil Les Vignes de l'Église, Vermentino, France 250ml	20
Salt Baked Celeriac (V, N) Burnt Apple, Hazelnut, Lovage, Cider Sauce Saveroni, Merlot-Corvina, Italy 250ml	21

Sides

Crispy Potato Pavés (V) Black Garlic Aioli, Chive Cream Cheese	6
Tender-Stem Broccoli (V) Chilli, Lemon, Herb Oil, Hazelnut	6.5
Charred Baby Gem Anchovy Cream, Toasted Parmesan	6
Heirloom Tomatoes (V) Pickled Shallot, Basil, Aged Balsamic	7

Desserts

Tonka Bean Panna Cotta (V) White Chocolate, Strawberry, Lime Ca' di Alte, Spumante Rosato, Italy 125ml	9.5
Hazelnut & Buttermilk Parfait (V, N) Miso Caramel, Pear, Hazelnut Crisp Moscato d'Asti G.D. Vajra, Italy 125ml	9.5
Dark Chocolate Delice (V) Coffee, Feuilletine, Sour Cherry, Bee Pollen Sandeman, Ruby Port, Portugal 65ml	10.5

Cheese

Cornish Nettle Yarg (V) Parkin, Brûlée Fig, Burnt Apple, Seeded Crackers Domaine des Anges, Chablis Chardonnay, France 125ml	11.5
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Allergens

If you have any dietary requirements, please speak to a member of the team before ordering. Many dishes can be adapted where possible.

(V) Vegetarian (N) Nuts (VG) Vegan

Riverside Bar & Kitchen

Branch Road
Lower Darwen
Darwen
Lancashire
BB3 0PQ

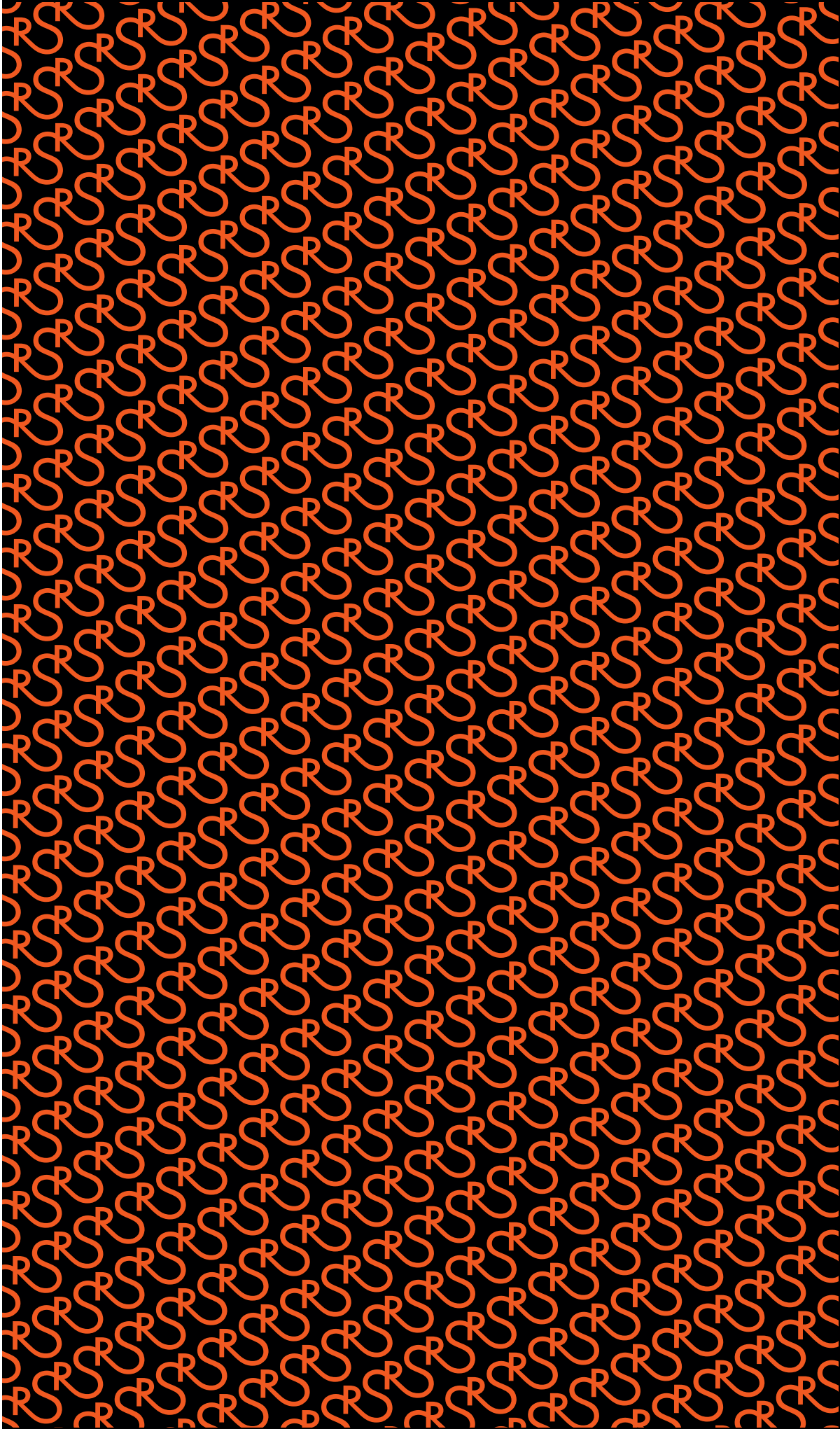
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Head over to our website and
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receive exciting news on our
latest menus, special live music
events and promotions.

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RIVERSIDE
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