

LUNCH MENU

Starters

Watercress Soup with Crisped Leeks and Montgomery Cheddar Toasts (v)	5.50
Home Smoked Chicken and Black Pudding Terrine, with a Soft Boiled Duck Egg and Secretts Salad	6.00
Grilled Mackerel Fillet with a Radish and Spring Onion Slaw and Walnut Toast	6.00
Home Cured Salmon with Lemon and Cracked Pepper Dressing	5.50
English Asparagus with Hollandaise (v)	5.50
Norbury Blue Cheese and Rocket Tartlet with a Jersey Potato and Red Onion Salad and Beetroot Glaze (v)	5.50

Mains

Rosemead Herd Rib-Eye of Beef in a Green Peppercorn Sauce with Hand Cut Chips	17.50
Shackleford Rack of Lamb with Sweet Potato Mash, Purple Sprouting Broccoli and Rhubarb Chutney	16.50
Locally Reared Fillet of Saddleback Pork with Wholegrain Mustard Mash and Creamed Leeks	14.50
Seared Lambs Liver with Norbury Blue Mash, Parsnip Crisps and Pan Juice Gravy	14.50
Lemon and Basil Marinated Corn-fed Chicken with a Hot Salad of Jersey New Potatoes and Spinach	12.50
Fillet of Sea Bass with a Herbed Potato Cake and Caper Sauce	15.50
Steamed Pollack and Grilled Prawns in a Spring Vegetable and Herb Broth	14.50
Hogs Back Beer Battered Haddock with Hand Cut Chips, Mushy Peas and Homemade Tartare Sauce	11.50
Leek and Mushroom Tart with Buttered Jersey New Potatoes, Baby Spinach and Secretts Salad (v)	11.50
Devonshire Goats Cheese and Spinach Wellington with Sautéed Potatoes and Curly Kale (v)	11.50
Roast of the Day with Seasonal Steamed & Roasted Vegetables (price includes ice cream dessert)	11.50

Sides 3.00

Hand Cut Chips	Sautéed Potatoes
Jersey Royal New Potatoes	Mustard Mash
Greens of the Day	Secretts Salad

The Riverview Restaurant at the Yvonne Arnaud Theatre is committed to providing honest, British food, skilfully prepared from local and national produce. All dishes are cooked to order and our menu changes seasonally to reflect the freshest and best British ingredients.