

FOOD



THE
RIVER
KITCHEN

MORNING BRUNCH 10AM-12PM

DERBYSHIRE BREAKFAST ROLL £5
Derbyshire Pork Haslet, Streaky Bacon & Fried Hen's Egg in a Soft Roll

SMOKED TEMPEH & EGG ROLL (V, GFO) £4
Marinated & Grilled Soybean Tempeh, topped with Rocket & a Fried Hen's Egg in a Soft Roll

TRIPLE OAT PORRIDGE (VE, GFO) £4
Rolled Oats cooked in Oat Milk, topped with Homemade Granola Crumble & served with Honey or Homemade Jam

AVO & EGG (VEO, GFO) £7
Smashed Avocado on Bloomer Toast, topped with Sweet Chilli, Coriander & a Fried Hen's Egg or Scrambled Tofu

HOME CURED SALMON (GFO) £8
Whipped Horseradish & Dill, Toasted Brown Bloomer

EGGS BENEDICT, ROYALE OR FLORENTINE (GFO) £8.50
Butcher's Ham, Home-Cured Salmon or Spinach & Rocket on Toasted Crumpets with Poached Eggs & Hollandaise Sauce

DERBYSHIRE OATCAKE £8
Topped with Derbyshire Haslet & Streaky Bacon, Grilled Tomato Mushroom and Fried Egg

TOASTED BLOOMER (GFO) OR CRUMPET £2

LUNCH PLATES & BOWLS

SOUP OF THE DAY (VEO, GFO) £5.50
See our Specials Menu

SMOKED MACKEREL FISHCAKES (GF,DF) £7
Served with Celeriac Remoulade & Sun-dried Tomato Ketchup

PROPER MAC & CHEESE (GF, V) £8
Made with three Local Cheeses & topped with a Parmesan & Sage Pan Grattato

PAN ROASTED CATCH OF THE DAY (DFO, GF) as priced
Served with today's House Garnish

CHICKEN & LEEK POT PIE £9
Served with Seasonal Greens & Buttered New Potatoes

RIVER KITCHEN SANDWICHES

All of our Sandwiches are served on White or Brown Bloomer with a side of Celeriac Remoulade.

THE RIVER CLUB (GFO, DFO) £8
Roasted Chicken, Streaky Bacon, Tomato, Lettuce & Mayo between three layers of Toasted Bloomer

SMOKED TEMPEH (GFO, VEO) £7
Marinated & Grilled Tempeh, Rocket, Sun-dried Tomato Ketchup

PROPER STEAK SANDWICH (GFO, DFO) £9.50
Butcher's Choice Steak (cooked pink), Braised Onions, Mustard Mayo & Rocket, served on Toasted Bloomer Bread

ROASTED CHICKPEA (VE, GFO) £6
Garlic & Sage Roasted Chickpeas, Capers & Onion Salsa & Gem Lettuce on Bloomer

CAJUN JACKFRUIT (VE, GFO) £7
Pulled Jackfruit & Smoked Vegan Cheddar on Bloomer

CLASSIC SANDWICHES

BUTCHER'S HAM (GFO, DFO) £4
Owen Taylor's Ham, Lettuce & Mustard Mayo

CHEDDAR (GFO) £3
Cheddar Cheese & Tomato

HUMMUS (GFO, VE) £3.50
Red Pepper Hummus, Lettuce, Cucumber & Sun-dried Tomatoes

EGG MAYONNAISE (GFO) £3
Classic Egg Mayonnaise with Rocket

BLT (GFO) £4.50
Streaky Bacon, Lettuce, Tomato & Mustard Mayo

TUNA (GFO) £3
Tuna Mayonnaise & Cucumber

Add Skin-on Fries or House Salad £2
Add a bowl of salted Pipers Crisps £1.50
Add House Tomato Ketchup £1

THE RIVER KITCHEN CHILDREN'S MENU

Here at The River Kitchen, we value fresh, seasonal and local produce. We are happy to adapt any of our main dishes to suit children by swapping out ingredients where possible or reducing portions. We also have a dedicated Children's Menu below for those who fancy something a little different.

SOUP OF THE DAY £2

CARROT & CUCUMBER STICKS £2
Red Pepper Hummus

CHEESE ON TOAST £2.50

LITTLE FLATBREAD 'PIZZA' £4
Today's choice of Flatbread
Add Carrot & Cucumber Sticks, Fries or Salad for £2.50

PROPER MAC & CHEESE £5
Made with three local Cheeses and topped with a Cheese & Herb Crumb

CHILDREN'S FINGER SANDWICHES & TOASTIES £4.50

All of our children's sandwiches can be served toasted or untoasted, on White or Brown Bloomer, with your choice of Salad, Skin-on fries or Carrot & Cucumber Sticks
CHOOSE ONE MEAT, FISH OR CHEESE FILLING
Add extra filling for £1.00

Ham, Tuna Mayonnaise, Egg Mayonnaise, Roasted Chicken Breast, Cheddar Cheese or Red Pepper Hummus

CHOOSE YOUR SALAD TOPPINGS
Lettuce, Cucumber, Tomato, Peppers

CHOOSE YOUR SPREADS & SAUCES
Mayonnaise (VEO), Butter, Plant-based Spread, Mustard Mayonnaise

PLATTERS FROM THE COUNTER

Items ordered from the counter are prepared separately from items ordered from The Kitchen and may therefore be served at separate times.

THE PLOUGHMAN'S PLATTER (GFO) £11
Owen Taylor's Ham, Artisan Cheddar, Fresh Pickles, Apple, Chutney, Celery, Rustic Bread & Soft-boiled Egg

THE FARMHOUSE PLATTER £12
Fried Pork Haslet, Scotch Egg, Ham, Artisan Cheddar, Owen Taylor's Pork Pie, Fresh Pickles, Chutney, Celery, Rustic Bread

ANTIPASTI PLATTER (VEO, GFO) £8.50
Chargrilled Courgette, Marinated Artichoke Hearts, Sun-dried Tomatoes, today's Frittata, Red Pepper Hummus, Rustic Bread, Fresh Pickles

V Vegetarian GF Gluten free GFO Gluten free option VE Vegan VEO Vegan option DFO Dairy free DFO Dairy free option
All prices include VAT

Halal Chicken from an approved supplier is available upon request, please note that we may not be able to supplement this in all dishes.

Allergens: Our dish descriptions don't always mention every single ingredient, so just ask if you're unsure. Please inform one of our team of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously.

DRINK

Our hot, milk-based drinks are made using whole milk, steamed to 60 degrees and served with the standardised shot recipes listed below.

This best showcases the characteristics of our coffee. Please let us know if you would like it served an alternative way.

We can use decaf beans if requested. We also stock oat milk, soy milk & semi-skimmed milk, all available at no extra cost.

WHITE COFFEE £2.30

FLAT WHITE 200ml / Double Ristretto

CAPPUCCINO 200ml / Single Ristretto

LATTE 300ml / Double Espresso

CORTADO 80ml / Double Espresso

FLAVOUR SHOTS £0.70

ROASTED HAZELNUT, CARAMEL or ALMOND

BLACK COFFEE £2

AMERICANO 200ml / Double Espresso

ESPRESSO SHOT SINGLE 30ml

ESPRESSO SHOT DOUBLE 60ml

SPECIALTY £3

MOCHA 300ml / Double Espresso, Hot Chocolate

TURMERIC OAT LATTE / naturally decaffeinated, steamed with Oat Milk - a real health kick!

CHAI LATTE / steamed with milk, it is naturally decaffeinated, sweet & spicy

HOT CHOCOLATE / Van Houten Hot Chocolate, steamed with milk

VINTAGE TEAS £2.20

We use Vintage Teas who are based in Buxton. Their motto is nothing short of relatable...

"It's not just a cup of tea; it's a cup of life. One sip and you're renewed, refreshed and reawakened".

BREAKFAST TEA

DECAF TEA

PURE GREEN

EARL GREY

PEPPERMINT

CHAMOMILE & HONEY

TREAT YOURSELF

TODAY'S HOT DESSERT £3.50

CREAM TEA £5

Handmade Fruit Scones, House Jam, Duffield Dollop Cream & a hot or soft drink

HOMEMADE GRANOLA BAR £2

A SELECTION OF CAKE'S & PASTRIES
On display at the counter – as priced

SPECIALTY SPARKLING BOTTLES £2.70

FENTIMANS MANDARIN & SEVILLE ORANGE 275ml

FENTIMANS VICTORIAN LEMONADE 275ml

FENTIMANS GINGER BEER 275ml

FENTIMANS DANDELION & BURDOCK 275ml

SPECIALTY SOFT BOTTLES £2.70

MARTIN FROBISHER APPLE & RASPBERRY 275ml

MARTIN FROBISHER ORANGE & PASSION FRUIT 275ml

MARTIN FROBISHER APPLE & MANGO 275ml

FRUIT JUICES £1.50

APPLE JUICE 250ml

ORANGE JUICE 250ml

PINEAPPLE JUICE 250ml

CLASSIC SOFT BOTTLES £1.50

COKE 250ml

DIET COKE 250ml

SCHWEPES LEMONADE 250ml

STILL OR SPARKLING WATER 250ml

DOUBLE DUTCH TONIC £2

DOUBLE DUTCH INDIAN TONIC 200ml

DOUBLE DUTCH SKINNY TONIC 200ml

DOUBLE DUTCH DOUBLE LEMON 200ml

DOUBLE DUTCH POMEGRANATE & BASIL 200ml

DOUBLE DUTCH SODA 200ml

BRUNCH COCKTAILS £7

ENGLISH GARDEN

House Gin, Elderflower, Lemon, Apple, Plenty of Fruit, Lemonade Top

POMEGRANATE MIMOSA

Orange Juice, Pomegranate Syrup, Prosecco

APEROL SPRITZ

Aperol, Prosecco, Soda

WINE & PROSECCO

DA LUCA PROSECCO £6 125ml / £25 Bottle

A classic example of the Glera grape grown in the Prosecco region. Pear and peach fruit on a lively, yet soft and generous palate.

BETWEEN THORNS CHARDONNAY

£5 175ml / £6 250ml / £17 Bottle

Crisp, fruity with tropical aromas, followed by flavours of juicy nectarines and peaches and a hint of vanilla.

BETWEEN THORNS SHIRAZ

£5 175ml / £6 250ml / £17 Bottle

Fruit-driven Shiraz with aromas of cherry and raspberry, complemented by hints of spice and vanilla.

WICKED LADY CALIFORNIAN ZINFANDEL ROSE

£5 175ml / £6 250ml / £17 Bottle

Medium-sweet Rosé made using Zinfandel grapes from warm Californian vineyards. The juice from the crushed grapes spends a short time in contact with the skins, which gives the wine a salmon-pink colour.

BEER & CIDER

SHINY LAGER 440ml Can £5

4.5% & Gluten Free. A local, unfiltered and unpasteurised Pilsner-style lager. Slow-fermented cool for two weeks and then lagered at two degrees celcius for at least four weeks for a fulfilling depth of flavour.

BEAVERTOWN GAMMA RAY IPA 330ml Can £4

5.4% Rammed with juicy malts and huge tropical aromas of mango and grapefruit. Massive additions of American hops are added to the whirlpool giving huge hop flavour. The beer is then dry-hopped for days.

BEAVERTOWN BLOODY 'ELL 330ml Can £4

5.5% Here we take a stripped back IPA malt bill and highly hop it with the tropics of Amarillo and Citra and pile head on with kilos of blood orange zest and juice late in the boil, bringing you a smack of citrus and hints of warm orange aromas.

DARLEY ABBEY CIDER 330ml Bottle £4

Sweet cider, dry cider or 'fruity' cider



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SPIRITS

No209 GIN, 46% £3 / 25ml

Opens with a beautifully aromatic nose of citrus and floral. On the palate, citrus high notes with lemon and a hint of orange. Delicate floral notes, bergamot and coriander with a pepper-like warmth from the emerging cardamom and juniper. With a warming finish, you get the cassia and other warm spice notes.

PUERTO DE INDIAS STRAWBERRY GIN 37.5% £3 / 25ml

Intense strawberry and juniper on the nose. Delicate citrus and final touch of aniseed. Delicate taste. Predominance of Andalusian natural strawberry. Not too dry. Smooth touch of liquorice and aniseed.

REYKA VODKA 40% £3 / 25ml

Reyka is an Icelandic vodka, distilled from wheat and barley. It is also the world's first green vodka, being made from glacial water and distilled using sustainable energy from geothermal heat.

SOGGY DOLLARS DARK RUM 35% £4 / 25ml

The complex taste of spice with underlying notes of citrus and tropical fruits. With hints of pineapple, bitter orange and nutmeg on the finish.

BULLEIT RYE WHISKEY 45% £4 / 25ml

Bulleit Rye is the ultimate expression of a rye whiskey, achieved by its commitment to a 95% rye content, versus the industry standard of 51%. This creates a spicy finish best served in classic cocktails including The Manhattan, Old Fashioned and The Sazerac.

BULLEIT BOURBON FRONTIER WHISKEY 45% £4 / 25ml

Bulleit Bourbon is produced from a blend of rye, corn and barley malt along with special strains of yeast and pure Kentucky limestone-filtered water. Due to its especially high rye content, Bulleit Bourbon has a bold, spicy character with a finish that's distinctively clean and smooth. Best enjoyed in a cocktail such as a Julep or Old Fashioned.

THE SINGLETON OF DUFFTOWN

12 YEAR OLD SINGLE MALT SCOTCH 45% £5 / 25ml

Perfectly rich, balanced and smooth, the unmistakable taste of The Singleton comes from a unique selection of European oak casks that bring rich fruit aromas and American oak casks that release honeyed hints of vanilla.