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By enjoying a meal in the River Kitchen you are supporting Derby Museums’ programme of events, exhibitions and activities, and helping to keep our museums fantastic and free for everyone. Thank you for your support, to find out more, visit our website by scanning the QR code or speak to a member of the team.



ALL DAY BRUNCH

<b>THE RIVER KITCHEN BREAKFAST (DF, GFO)</b>	<b>£10.50</b>
Owen Taylor’s sausage and smoked streaky bacon, house hash brown, chestnut mushrooms, fried hen’s egg and grilled tomatoes on a Derbyshire oatcake	
<b>VEGETARIAN BREAKFAST (DF, GFO)</b>	<b>£10.50</b>
Vegetarian sausage, house hash brown, chestnut mushrooms, friend hen’s egg and grilled tomatoes on a Derbyshire oatcake	
<b>NATURAL SMOKED HADDOCK OMELETTE (GFO, H)</b>	<b>£9.50</b>
Stewart Bailey’s smoked haddock, crème fraiche and parmesan omelette with brown bloomer toast topped with fresh pea shoots	
<b>DERBYSHIRE BREAKFAST ROLL (GFO, DF)</b>	<b>£7</b>
Owen Taylor’s smoked streaky bacon, sausage and fried hen’s egg, in a floured ciabatta. Add our house ketchup (free)	
<b>MUSHROOMS ON TOAST (VEO, GFO, H)</b>	<b>£7.50</b>
Mushrooms cooked in crème fraiche or vegan butter, finished with fresh parsley and served on bloomer toast with dressed rocket	
<b>EGGS BENEDICT (GFO)</b>	<b>£9</b>
Owen Taylor’s smoked bacon on top of a toasted English muffin, topped with a poached egg and chive hollandaise	
<b>MUSHROOM AND SPINACH FLORENTINE (GFO, V, H)</b>	<b>£9</b>
Sauté mushroom and spinach on top of a toasted English muffin, topped with a poached egg and chive hollandaise	
<b>TOASTED BLOOMER OR MUFFIN (VEO, GFO, H)</b>	<b>£3</b>
<i>With butter, vegan spread, or our homemade jam</i>	

- GF

Gluten free
- DF

Dairy free
- V

Vegetarian
- VE

Vegan
- NGC

No gluten containing
- H

Halal permitted
- O

Options / adaptable

LUNCH

<b>SOUP OF THE DAY (VEO)</b>	<b>£6</b>
Served with our cheese and herb bread and butter <i>Please see today’s specials menu</i>	
<b>KATSU CRAB CAKE (NGC, DF, H)</b>	<b>£9.50</b>
Stewart Bailey’s white and brown crab meat in a spring onion potato cake, served with a pea shoot salad on house katsu sauce	
<b>THE RIVER KITCHEN FISH PIE (GF, DFO)</b>	<b>£11</b>
Crayfish tails, Atlantic salmon and smoked haddock in a parsley sauce, topped with sauté new potatoes and served with seasonal vegetables	
<b>HOMITY PIE</b>	<b>£9.50</b>
Creamy mash, sauté leeks and mature Cheddar cheese baked until golden, in a pastry shell and finished with more cheese! Served with seasonal vegetables	
<b>CATCH OF THE DAY</b>	<b>as priced</b>
Our fish comes from Stewart Bailey’s, he runs the last standing fish market in Derby! <i>Fish dishes may contain fine bones</i> <i>Please see today’s specials menu</i>	
<b>PAN FRIED GNOCCHI (VEO, GFO, H)</b>	<b>£9.50</b>
Potato gnocchi with a pea, courgette and spinach sauce topped with dressed pea shoots	
<b>LAMB KOFTA (GFO, DF)</b>	<b>£11.50</b>
House spiced lamb kofta grilled and served with lavash flatbread, a minted house salad, pineapple salsa, house dukkah and shoestring fries	
<b>BUBBLE AND SQUEAK (DF, VEO)</b>	<b>£9</b>
The classic pan-fried bubble and squeak, with your choice of Owen Taylor’s bacon, ham or chestnut mushrooms, served with a fried hen’s egg	
<b>TODAYS’ TARTLET (V, H)</b>	<b>£7.50</b>
With a dressed house salad <i>Please see today’s specials menu</i>	
<b>HAM EGG AND CHIPS (DF, GFO)</b>	<b>£9.50</b>
Owen Taylors roasted gammon, hen’s egg and hand cut skin on chips with a green salad garnish	
<b>EDAMAME AND FALAFEL SALAD (GF, VE, H)</b>	<b>£9.50</b>
A rich salad of edamame beans, sundried tomato, sweet potato falafel and red pepper. Served with dressed house leaf and topped with house toasted seeds	

SIDES AND SAUCES

Shoestring fries £3 (NGC, VE, H) / Hand-cut chips £3.50 (NGC, VE, H)  
House salad £2.50 (VE, GF, H) / Salted pipers’ crisps £1 (VE, GF, H)  
Proper hash brown £0.50 (NGC, VE, H) / Celeriac remoulade £0.50 (VE,GF,H) / Our house ketchup or onion jam £0.50 (VE, GF, H)  
Other extra breakfast items £1

RIVER KITCHEN SANDWICHES

<b>PASTRAMI SANDWICH (GFO, DF)</b>	<b>£9</b>
Owen Taylor’s award winning pastrami, Emmenthal cheese, mustard mayonnaise and house pickled dill cucumbers, served with celeriac remoulade	
<b>OPEN CRISPY HALLOUMI SANDWICH (V, GFO, H)</b>	<b>£8.50</b>
Fried halloumi, Cajun mayonnaise, pickled red onion, chilli and rocket on a slice of lightly toasted bloomer, served with house salad	
<b>OPEN CRAYFISH COCKTAIL BLOOMER (DF, GFO, H)</b>	<b>£9</b>
Stewart Bailey’s select crayfish dressed in our house Marie Rose finished with little gem lettuce and served with our side salad. Best served on toasted brown bloomer	
<b>OPEN STEAK CIABATTA (GFO, DFO)</b>	<b>£11</b>
Pan fried marinated Bavette steak (served pink) on toasted ciabatta with a garlic and sage mayonnaise and parmesan and rocket. Served with shoestring fries and celeriac remoulade	
<b>‘FISH BUTTY’ (DF, NGCO) (halal option available)</b>	<b>£10.50</b>
Market fish in a Darley Abbey Cider batter, with house tartar sauce and mixed leaf on bloomer bread. Served with a side of celeriac remoulade and shoestring fries	
<b>HOG ROAST COB (GFO, DF)</b>	<b>£9.50</b>
Roasted & pulled pork shoulder from our butcher Owen Taylor with crackling and a sausage stuffing in ciabatta roll. served with house apple sauce, roast potatoes and proper gravy	

CLASSIC SANDWICHES

Served ‘as they come’ on white or brown bloomer or add a side order starting from £0.50

**CORONATION CHICKPEA (GFO, VE, H)**  
A classic with a vegan twist using chickpeas and sultana with a fragrant coronation dressing

**TUNA MAYO (GFO, DF, H)**  
Tuna mayonnaise and cucumber

**HAM (GFO, DF)**  
Home roasted ham, mustard mayonnaise and mixed leaf

**CHEDDAR (GFO, H)**  
Mature cheddar and tomato

TREAT YOURSELF...

<b>OUR FRUIT SCONE</b>	<b>£4</b>
With butter and jam	
<b>OUR SAVOURY SCONE</b>	<b>£4</b>
Served with cheddar and our onion jam	
<b>CREAM TEA</b>	<b>£6</b>
Today’s scone, homemade jam and ‘Duffield Dollop’ cream. With any of our hot <i>or</i> soft drinks	
<b>HOUSE MADE CARAMELISED APPLE TART</b>	<b>£5.50</b>
Served with clotted cream or vanilla ice cream	

A selection of cakes are also on display  
at the counter / as priced

Our dish descriptions do not list all ingredients, so always ask if you’re unsure. Please inform us upon ordering of any dietary requirement, even if you have eaten here before or eaten this dish previously. Our kitchen uses a whole range of ingredients, including those listed in the 14 main allergens. We strive to offer as many dishes as ‘free from’ as we can but due to the nature of our work, and us making as much in-house as we can, **it is possible that traces of any ingredient may be present in other dishes.** Please note that dishes ordered for allergy specific requirements may be served separately to other dishes to reduce this risk. Please do not hesitate to ask if you have any questions.

DRINK



Our coffee is from our friends over at Stewarts of Trent Bridge, they’re only based in Nottingham

and we are as mad about their coffee as they are! Our milk is from Duffield Dairy and we like to use their whole milk for our hot drinks and we steam it to around 60 degrees, but please ask if you fancy it an alternative way. We also stock a **Gluten Free Oat milk, Semi-skimmed milk and Soy milk** on request, and we won’t be charging you more for it!

WHITE COFFEE £3.10

- FLAT WHITE 200ml / A double ristretto and lightly textured milk
- CAPPUCCINO 200ml / A single ristretto and thick textured milk
- LATTE 300ml / A double espresso and lightly textured milk  
Also available over ice.
- CORTADO 80ml / A single ristretto and a dash of textured milk

FLAVOUR SHOTS £0.70

- TOASTED HAZELNUT
  - VANILLA BEAN
  - SALTED CARAMEL
  - CARAMEL
  - PUMPKIN SPICE
  - TERRY’S CHOCOLATE ORANGE
- Sugar free syrup options available*

BLACK COFFEE £2.70

- AMERICANO 300ml / Double espresso and hot water  
Also available over ice.
- ESPRESSO 30-60ml / Single or Double espresso

SPECIALTY £3.30

- MOCHA / Our espresso with Stewarts blend of hot chocolate
- HOT CHOCOLATE / Blend of hot chocolate, steamed with milk  
Add cream and marshmallows for £0.70
- TURMERIC OAT LATTE / Turmeric Elixir, steamed with oat milk
- SPICY CHAI / Chai syrup, steamed with milk

twist TEA’S £2.60

Hand-blended whole leaf, plastic free tea from a truly independent award winning British tea brand:

- TWENTYFOURSEVEN
- REFRESHER GREEN
- CAMOMILE YAWN
- CLASSIC EARL
- LEMON & GINGER
- PROPERMINT
- SUPERBERRIES
- ALL DAY DECAF

FENTIMANS SPARKLING BOTTLES £3

- MANDARIN AND SEVILLE ORANGE
- RASPBERRY LEMONADE
- GINGER BEER
- DANDELION AND BURDOCK

FROBISHER FUSIONS £3

- APPLE AND RASPBERRY
- ORANGE AND PASSIONFRUIT
- APPLE AND MANGO

FRUIT JUICES £1.50

- APPLE JUICE
- ORANGE JUICE
- PINEAPPLE JUICE

CLASSIC SOFT BOTTLES

- COKE 330ml £2.50
- DIET COKE 330ml £2.50
- SCHWEPES LEMONADE 200ml £2
- STILL or SPARKLING WATER 330ml £2



100% natural, organic, vegan, gluten free cold pressed ingredients. Each sip is bursting with unique flavours and all the good stuff – probiotics, vitamins, antioxidants, enzymes, and healthy acids. Their kombucha is never filtered nor pasteurised, so you may find some pulp, stem, or sediment, but it’s all good! This is to maximise the living, gut loving, friendly bacteria in every sip.

Please ask to see what flavours we are stocking today £3.30 bottle

LAGER AND CIDER £4

- PERONI Italy 5.1% 330ml Bottle
  - DARLEY ABBEY CIDER 5% 330ml Bottle
- Sweet or dry cider pressed and bottled just 5 minutes away!

WINE 187ml Bottle / £5 or 750ml Bottle / £17

- MONTE TACORA, MERLOT Chile 13%  
Fruity medium bodied, well balanced red wine
- AVIANO, PINOT GRIGIO Italy 13%  
Crisp and refreshing, with a harmonious balance of fruit and acidity

PROSECCO 200ml Bottle / £7 or 750ml Bottle £25

- LA CONTESSE, DOC TREVISO EXTRA DRY Italy 11%

A full range of drinks are availabe from the Italian Mill bar, including locally sourced gins, spirits, ales and wines



THE RIVER KITCHEN

LOCAL ALE 500ml Bottle / £4.50

DERBY BREWING COMPANY

- HOP ‘TIL YOU DROP 3.9%  
A polished blonde ale, with fruity overtones and a dry finish
- BUSINESS AS USUAL 4.4%  
A balanced easy drinking, malty, traditional amber beer

DANCING DUCK

- AY UP 3.9%  
Pale session ale, malt & floral notes matched with citrus hops rounded off with a slightly dry finish

- NICE WEATHER 4 Ducks 4.1%  
Fruity session ale, blackberry, strawberry with floral rose notes, finished with just the right amount of malty character

- DARK DRAKE 4.5%  
Malty, caramel & liquorice flavours velvety smooth oatmeal stout with freshly roasted coffee & toffee finish