

FOOD

Food served daily from 10am - 3pm. Please take a seat,
a member of staff will be with you shortly to take your order.



“THANK YOU FOR SUPPORTING US”

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

THE RIVER KITCHEN BREAKFAST (DF, GFO)	£10.50
Owen Taylor’s sausage and smoked streaky bacon, house hash brown, chestnut mushrooms, fried hen’s egg and grilled tomatoes on a Derbyshire oatcake	
VEGETARIAN BREAKFAST (DF, GFO)	£10.50
Vegetarian sausages, house hash brown, chestnut mushrooms, friend hen’s egg and grilled tomatoes on a Derbyshire oatcake	
BRIOCHE FRENCH TOAST (GFO, H)	£9.50
Pan fried in butter till golden brown and finished with house jam, fresh berries and cinnamon sugar	
DERBYSHIRE BREAKFAST ROLL (GFO, DF)	£7
Owen Taylor’s smoked streaky bacon, sausage and fried hen’s egg, in a floured ciabatta.	
MUSHROOMS ON TOAST (VEO, GFO, H)	£7.50
Mushrooms cooked in crème fraiche or vegan butter, finished with fresh parsley and served on buttered toast with dressed rocket	
EGGS BENEDICT (GFO)	£9
Owen Taylor’s smoked bacon on top of a toasted English muffin, topped with a poached eggs and chive hollandaise	
MUSHROOM AND SPINACH FLORENTINE (GFO, V, H)	£9
Sauté mushroom and spinach on top of a toasted English muffin, topped with a poached eggs and chive hollandaise	
TWO SLICES OF TOAST OR MUFFINS (VEO, GFO, H)	£3
<i>With butter, vegan spread, or our homemade jam</i>	

GF	Gluten free	NGC	No gluten containing
DF	Dairy free	H	Halal permitted
V	Vegetarian	O	Options / adaptable
VE	Vegan		

LUNCH

SOUP OF THE DAY (VEO)	£6
Served with our cheese and herb bread and butter <i>Please see today’s specials menu</i>	
KATSU CRAB CAKE (NGC, DF, H)	£9.50
Stewart Bailey’s white and brown crab meat in a spring onion potato cake, served with a green salad on house katsu sauce	
THE RIVER KITCHEN FISH PIE (GF, DFO)	£11
Today’s market seafood chosen by our chefs in a parsley sauce, topped with sauté new potatoes and served with seasonal vegetables	
HOMITY PIE	£9.50
Creamy mash, sauté leeks and mature Cheddar cheese baked until golden, in a pastry shell and finished with more cheese! Served with seasonal vegetables	
CATCH OF THE DAY	as priced
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>	
PAN FRIED GNOCCHI (VEO, GFO, H)	£9.50
Locally grown oyster and lions mane mushroom in a plant based mustard sauce with pea shoots and sundried tomatoes	
LAMB KOFTA (GFO, DF)	£11.50
House spiced lamb kofta grilled and served with lavash flatbread, a minted house salad, pineapple salsa, house dukkah and shoestring fries	
BUBBLE AND SQUEAK (DF, VEO)	£9
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	
TODAYS’ TARTLET (V, H)	£7.50
With a dressed house salad <i>Please see today’s specials menu</i>	
HAM EGG AND “CHIPS” (DF, GFO)	£9.50
Owen Taylors gammon ham, poached hen’s egg, house hash browns and pineapple salsa	
EDAMAME AND FALAFEL SALAD (GF, VE, H)	£9.50
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

PASTRAMI SANDWICH (GFO)	£8.50
Owen Taylor’s award winning pastrami, Emmenthal cheese, mustard mayonnaise and house pickled dill cucumbers, served with celeriac remoulade	
OPEN CRISPY HALLOUMI (V, GFO, H)	£9
Fried halloumi, Cajun mayonnaise, pickled red onion and chillis, served with house salad	
OPEN CRAYFISH COCKTAIL (DF, GFO, H)	£9
Stewart Bailey’s select crayfish dressed in our house Marie Rose finished with little gem lettuce and served with our side salad.	
OPEN STEAK CIABATTA (GFO, DFO)	£11
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	
‘FISH BUTTY’ (DF, NGCO) (halal option available)	£10.50
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	
PORK COB (GFO, DF)	£9.50
Sliced pork shoulder and crackling in a toasted and buttered ciabatta with herbed sausage stuffing, roast potatoes, house apple sauce and proper gravy	

CLASSIC SANDWICHES

Served ‘as they come’ on white or brown bread
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...

OUR FRUIT SCONE	£4
With butter and house fruit jam	
OUR SAVOURY SCONE	£4
Served with cheddar and our onion jam	
CREAM TEA	£6
Today’s scone, homemade jam and ‘Duffield Dollop’ cream. With any of our hot <i>or</i> soft drinks	
HOUSE MADE CARAMELISED APPLE TART	£5.50
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
SCHWEPPE'S 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 available from the Italian Mill bar, including locally sourced gins, spirits, ales and wines



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