



Welcome to the River Cottage Kitchen. We are open from 9.30am to 4.30pm, and we are delighted to offer you everything from a healthy (or hearty) breakfast or brunch, a veggie, vegan, or omnivorous lunch; and our indulgent puds. Much of the menu is available all day long, and everything is made here on the farm by our team, led by Head Chef, Emese Patko.

I hope you have a great time with us today.

BREAKFAST & BRUNCH

Available all day

BUBBLE & SQUEAK

Crispy cakes of spuds & roots, a poached egg and greens with a Cheddar cheese sauce

V

RC BREAKFAST STACK

Smoked bacon, RC sausage, and two poached eggs on toasted sourdough with beetchup & garden greens

DF|GFO

BARLEY KEDGEREE

Lyme Bay smoked fish and British barley with garden greens and a softly poached egg

EGGS FLORENTINE

Two poached eggs on an English muffin with seasonal greens and herby hollandaise

GFO|V

SMASHY PEAS TARTINE

Smashed green peas on toasted sourdough with RC leaves and preserved lemon

DF|GFO|V|VE

CINNAMON CRUFFIN

V

CARDAMOM BUN

V

£14

£16.50

£17.50

£13

£12

£3.50

£4.50

RC PLANT MEZZE

Celeriac & lentil falafel, split pea hummus, RC herby yoghurt with seeded flatbreads, RC pickles and ferments

DFO|GFO|V|VEO

WARM ROASTED BEETROOT SALAD

with pear, RC ricotta cheese, winter leaves, and sumac-toasted seeds

GF|V

SLOW COOKED LAMB

with rosemary polenta and salsa verde

GF

CARLIN PEA & CAULI CURRY

with herby yoghurt and warm sourdough flatbread

DFO|GFO|V|VEO

WILD GARLIC PESTO PASTA

Cornish wholewheat pasta with a wild garlic and nettle pesto topped with Old Winchester cheese

V

£17

£14

£22

£16.50

£16

Find our lunchtime specials on the chalkboard!

SMALL PLATES

New season asparagus with herby hollandaise DF|GF|V £5.50

Hummus and dukka with warm sourdough flatbread DF|V|VE £5.50

RC garden salad with a light dressing DF|GF|V|VE £4.50

RC garden greens DF|GF|V|VE £5

Potato wedges roasted with smoked paprika DF|GF|V|VE £5

SOMETHING EXTRA?

RC sausage DF|GF £3.50 Back bacon x3 DF|GF £4.50 Poached egg DF|GF|V £2 Homemade cheesy sauce V £2.50

Mixed baked beans DF|GF|V|VE £2.50 Sourdough and homemade cultured butter GFO|V £4

'Beetchup' - RC beetroot ketchup DF|GF|V|VE £0.50

River Cottage is a working organic farm and much of the produce on the menu is grown and raised right here. Some of our eggs, vegetables, salads, fruits, and meats also come from our organic farming neighbours Trill Farm and Haye Farm. Our fish is from day boats working in Lyme Bay and the Cornish coast, and shellfish is sustainably farmed in Devon and Cornwall. Wild venison and other game is sourced from local estates.

Find out more about us - www.rivercottage.net

If you have any allergies or intolerances, please inform a member of our team.

DF - DAIRY FREE | GF - GLUTEN FREE | GFO - GLUTEN ON REQUEST | V - VEGETARIAN | VE - VEGAN | VO - VEGAN ON REQUEST | N - CONTAINS NUTS



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BREAKFAST

Available until 11:30

EGGS FLORENTINE

£13

Two poached eggs on an English muffin with seasonal greens and herby hollandaise
GFO|V

SMASHY PEA TARTINE

£12

Smashed garden peas on toasted sourdough with RC leaves and preserved lemon
DF|GFO|V|VE

BUBBLE & SQUEAK

£14

Crispy cakes of spuds & roots, a poached egg and greens with a Cheddar cheese sauce
V

BRUNCH

Available all day

RC BREAKFAST STACK

£16.50

Smoked bacon, RC sausage, and two poached eggs on toasted sourdough with garden greens
DF|GFO

BARLEY KEDGEREE

£17.50

Lyme Bay smoked fish and British barley with garden greens and a softly poached egg

CINNAMON CRUFFIN

£3.50

V

CARDAMOM BUN

£4.50

V

Lunchtime specials on the chalkboard!

SOMETHING EXTRA?

RC sausage DF|GF £3.50 Back bacon x3 DF|GF £4.50 Poached egg DF|GF|V £2 Homemade cheesy sauce V £2.50
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LUNCH

Available from 12pm

WARM ROASTED BEETROOT SALAD

£14

with pear, RC ricotta cheese, winter leaves, and sumac-toasted seeds
GF|V

WILD GARLIC PESTO PASTA

£16

Cornish wholewheat pasta with a wild garlic and nettle pesto topped with Old Winchester cheese
V

ROAST OF THE DAY

£29.50

See the board for today's meat
Served with roast potatoes, seasonal veg, Yorkshire pudding, gravy.

ROASTED CAULIFLOWER

£26.50

Roasted cauliflower steak, with miso and herb oil dressing
Served with roast potatoes, seasonal veg, Yorkshire pudding, gravy.
V|VE0

ROAST EXTRAS

Cauliflower cheese V £5.50 Yorkshire pudding V £1.50
Roast potatoes DF|GF|V|VE £3.50
Extra Gravy DF|GF|V|VE £2.50

SMALL PLATES

New season asparagus with herby hollandaise
DF|GF|V £5.50

Hummus and dukka with warm sourdough flatbread
DF|V|VE £5.50

RC garden salad - our seasonal leaves with a light dressing DF|GF|V|VE £4.50

RC garden greens - warm seasonal greens GF|V £5

Potato wedges roasted with smoked paprika
DF|GF|V|VE £5