



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.

STARTERS & SIDES

Charred salt & chilli young peas in their pods DF|GF|V|VE £5.50

Pork crackling with apple sauce DF|GF £5.50

Hummus and dukka with warm focaccia DF|V|VE £5.50

Sourdough and salted butter GF0|V £4.50

Focaccia with balsamic & oil DF £4.50

RC garden salad with a light dressing DF|GF|V|VE £5

RC garden greens DF|GF|V|VE £5

Potato wedges - roasted with rosemary salt DF|GF|V|VE £5

BUBBLE & SQUEAK

£17

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

V

RC BREAKFAST STACK

£18

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

DF|GFO

BARLEY KEDGEREE

£18.50

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

CRISPY PORK BELLY

£23

Served with cider vinegar slaw and potato wedges

DF|GF

MACKEREL SALAD

£18.50

Smoked line-caught mackerel, garden leaves, pickled radish, twice-baked sourdough croutons, horseradish dressing

GF|V

SUMMER BEAN CHILLI

£18

Served with a vegan yoghurt, pickled chillis, fresh coriander and our focaccia

DF|GFO|V|VE

RC MEZZE

£18

Split pea hummus, fresh radish, charred salt & chilli young peas in their pods, herby yoghurt, our focaccia, pork crackling and spring onion batata harra

DF0|GFO|VE0

for one

£29

to share

CHECK OUR CHALK BOARD FOR OUR LUNCHTIME SPECIALS

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 '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 | VEO - VEGAN ON REQUEST | N - CONTAINS NUTS



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DF|GFO

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£18

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DFO|GFO|V|VE

BARLEY KEDGEREE

£18.50

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

ROAST OF THE DAY

£29.50

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

CRISPY PORK BELLY

£23

Served with cider vinegar slaw and potato wedges
DF|GF

ROASTED CAULIFLOWER

£26.50

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

MACKEREL SALAD

£18.50

Smoked line-caught mackerel, garden leaves, pickled radish, twice-baked sourdough croutons, horseradish dressing
GF|V

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

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