



**THE  
RIVER INN  
RESTAURANT**  
ESTABLISHED 2005

Chef and his expert team have created a festive menu filled with an exceptional array of seasonal dishes to suit all tastes.

So please sit back, have a browse, relax and enjoy the most wonderful time of year!

**FESTIVE MENU TIMES THROUGHOUT DECEMBER**

Breakfast Menu	9.30am - 12 noon (Monday - Saturday)
Festive Light Bites	12 noon - 3pm (Monday - Saturday)
À La Carte Menu	12 noon - 9pm (Monday - Saturday)
Festive Set Menu	12 noon - 7pm (Monday - Thursday)
Sunday Carvery	12 noon - 7pm (Sundays)
Children's Menu	12 noon - 9pm (Monday - Sunday)

... THE BRIERIE BAR WILL BE OPEN FOR DRINKS ...

THE  
**BRIERIE**  
VILLAGE PUB

*Season's Greetings*  
from all the team at the River Inn, Houston



# Festive À La Carte

(served from 12 noon until 9.00pm)

## starters

Soup of the Day <b>GFa</b> Fresh Bloomer Bread and Butter	6.50	Classic Prawn Cocktail <b>GFa</b> Marie Rose Sauce, Lemon, Tomatoes, Cucumber, Brown Bread and Butter	8.95
Breaded Brie Cranberry Compôte, Apple Salad	7.95	Oak Smoked Salmon <b>GFa</b> Cream Cheese, Baby Capers, Lemon & Dill	9.95
Salt & Chilli Chicken Fillets <b>GFa</b> with Katsu Curry Sauce	8.50	Turkey Spring Roll Turkey, River Inn Stuffing, Red Wine & Caramelized Onion Gravy	8.95
Chicken and Goose Liver Paté <b>GFa</b> Winter Spiced Onion Chutney, Mini Oatcakes	7.50	River Inn Spiced Nachos <b>V</b> Jalapeño Cheese Sauce, Sour Cream, Guacamole, Salsa	6.50
Crispy Fried Potato Skins <b>Vv GF</b> Choice of Dip: Garlic Mayo, BBQ, Vegan Mayo	6.95	Add Topping : Brie, Bacon & Cranberry	3.95
		Haggis & Pepper Sauce	2.50
		Cheese & Bacon	2.50
		Beef Chilli & Cheese	3.00
Beetroot & Walnut Risotto <b>V</b> Roasted Beetroot & Toasted Walnuts, Red Wine Syrup, Parmesan Shavings	7.25		

## mains

Roasted Seasons Turkey Yuletide Stuffing, Pigs in Blankets, Roast & Mashed Potatoes, Seasonal Veg, Burgundy Gravy	16.95	Seared Saddle of Venison Carved pink, Venison Hotpot, Chestnut Dauphinoise Potatoes, Creamed Brussel Sprouts, Ayrshire Bacon	19.95
Pesto Baked Salmon <b>GFa</b> Crisp Puff Pastry, Buttered New Potatoes, King Prawns, Lemon & Parsley Cream Sauce	16.95	Honey & Almond Chicken Panko Breaded Chicken, Mashed Potatoes, Chablis, Grape & Chive Cream Sauce, Seasonal Vegetables	16.95
River Inn Steak Pie Crisp Puff Pastry, choice of Mash or Chips with Seasonal Vegetables	15.95	Smoked Finnan Haddock Mashed Potatoes, Leek & Truckle Cheddar Gratin, Seasonal Veg	15.95
Panko Breaded Angel Haddock <b>GFa</b> Hand Cut Chips, Garden Peas, Tartare Sauce, Lemon, Pickled Onion	16.95	Chicken & Mushroom Stroganoff With White Fluffy Rice and Toasted Pitta Bread	14.95
Mince and Tatties Sirloin Steak Mince, Rosemary Dumplings, served with Buttered Mashed Potatoes, Garden Peas & Carrots	13.95	Beef Chilli <b>GFa</b> Fluffy White Rice, Seasoned Tortilla Chips, Sour Cream, Guacamole, Salsa	13.95

**GFa** denotes Gluten Free Alternative **GF** denotes Gluten Free **V** denotes Vegetarian **Vv** denotes Vegan **Vva** denotes Vegan Alternative

There are gluten free alternatives available for most of the menu – please ask your server for information.

# Festive À La Carte

(served from 12 noon until 9.00pm)

## mains

### GRILL

Ground Sirloin Cheese Burger **GFa** 14.95  
Baby Gem, Sliced Beef Tomato,  
Homemade Burger Sauce, Coleslaw,  
Brioche Bun, Skinny Fries

Cajun Chicken Burger 14.95  
Brioche Bun, Baby Gem, Sliced Beef Tomato,  
Garlic Mayo, Coleslaw, Skinny Fries

10oz Sirloin Steak 28 Day Matured **GF** 27.00

8oz Fillet Steak 28 Day Matured **GF** 29.00

Served with Sautéed Onions, Mushrooms,  
Seasonal Veg, Hand Cut Chips

Sauces 2.50  
Pepper Sauce / Chimichurri / Garlic Butter  
Blue Cheese / Diane / Bearnaise / Red Wine Gravy

### PASTA

Spaghetti Bolognese 13.50  
Garlic Ciabatta

River Inn Beef Lasagne 13.50  
Garlic Ciabatta

Macaroni Cheese **GFa** **V** 11.95  
Garlic Bread, Skinny Fries

Topping Upgrade :  
Smoked Haddock / King Prawn 4.00  
Black Pudding 2.50  
Bacon 2.50  
Jalapeño 1.50

Mia Casa Penne **GFa** 13.50  
Chicken, Broccoli, Mushroom Cream Sauce,  
Touch of Chilli

Spaghetti Gambas 15.95  
Garlic, Chilli, King Prawn, White Wine Sauce,  
Garlic Ciabatta

### SALADS

Prawn & Smoked Salmon Salad 15.95  
Marie Rose Sauce, Lemon, Tomatoes,  
Cucumber, Baby Gem,  
Sliced Sautéed Potatoes, Boiled Egg

Turkey, Brie and Bacon Salad 14.95  
Roasted Turkey, Brie & Bacon Pieces,  
Sautéed Potatoes, Baby Gem,  
Cranberry Dressing

### VEGETARIAN / VEGAN

Mushroom Stroganoff **GF** 13.50  
White Fluffy Rice, Toasted Pitta Bread

Plant Based Veg/ Vegan Burger **GFa** 14.95  
Crisp Salad, Skinny Fries, Vegan Mayo

Veg/Vegan Stir Fry 14.95  
Oriental Sesame Sauce, Steamed Rice

Veg / Vegan Nut Roast 15.95  
Roast Potatoes, Vegan Gravy,  
Selection of Seasonal Vegetables

### SIDES

Mini Macaroni & Cheese 5.95

Onion Rings 3.95

Hand Cut Chips 3.95

Skinny Fries 3.95

Cajun Fries 3.95

Mashed Potato 3.95

Side Salad 3.95

Seasonal Vegetables 3.95

★ Happy Holidays ★

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# Festive À La Carte

(served from 12 noon until 9.00pm)

## *desserts*

Sticky Toffee Pudding <b>GF</b> Toffee Sauce, Vanilla Pod Ice Cream	7.50	River Inn Tiramisu Espresso Dipped Ladyfinger Pastries, Mascarpone Cream finished with Cocoa Powder	7.50
Chocolate Fudge Cake Served with Vanilla Ice Cream	7.50	Terry's Chocolate Orange & Amaretto Cheesecake Served with Vanilla Ice Cream	7.50
Warm Christmas Pudding Brandy Sauce Anglaise	7.50	Apple and Cinnamon Crumble Served with Custard and Vanilla Ice Cream	7.50
Selection of Ice Creams & Sorbets <b>Vv</b> Please ask your server for today's selection	6.50	Cheeseboard & Crackers Apple & Red Onion Chutney, Celery and Grapes	8.50
Fresh Fruit Pavlova <b>GF</b> Chantilly Cream, Strawberry Sauce	7.50		

## Festive Lighter Bites

(served from 12 noon until 3.00pm)

### SANDWICHES

Brown, White or Gluten Free Bread  
served with Salad and Coleslaw

Tuna Mayonnaise	8.50
Prawn Marie Rose	8.50
Ham & Tomato	8.50
Smoked Salmon & Cream Cheese	9.50
Cheese Savoury	8.50

### CIABATTA

Served with Coleslaw and Cajun Fries

Brie & Cranberry	11.95
Breaded Chicken, Garlic Mayo, Lettuce	11.95
Turkey & Stuffing	11.95

### BAKED POTATOES

Served with Coleslaw and Salad

Tuna Mayonnaise	9.95
Prawn Marie Rose	9.95
Cheesy Beans	9.95
Cheese	9.95
Beef Chilli & Cheese	9.95

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# Breakfast Menu

(served from 9.30am until 12 noon Monday - Saturday)

## Morning Rolls

Choose from the item list below:

Square Sausage, Pork Link, Black Pudding, Bacon, Haggis, Potato Scone, Beans, Hash Brown, Fried Egg, Mushrooms, Tomato

Single Item	3.50
Double Up	4.50
Tripler	5.00

## Full Breakfast 11.00

Square Sausage, Pork Link, Black Pudding, Bacon, Haggis, Potato Scone, Beans, Hash Brown, Fried Egg, Mushrooms and Tomato

## French Toast or Buttermilk Pancake Stack 7.95

Choose your topping from the following:

Bacon & Maple Syrup / Fresh Cream & Berries  
Butter & Jam / Nutella / Biscoff  
Salted Caramel / Chocolate Sauce

## Eggs Benedict 8.50

Toasted Buttered Muffin, Poached Eggs, Baked Ham, Hollandaise Sauce

## Spanish Benedict 8.95

Toasted Sourdough, Poached Eggs, Sautéed Chorizo, Sriracha Hollandaise Sauce

## Veggie Breakfast V Vva 8.50

Veggie Sausage, Hash Brown, Potato Scone, Beans, Fried Egg, Mushrooms, Tomato

## Toasted Sourdough, Avocado & Poached Egg V 8.50

Freshly Sliced Avocado served on Toasted Sourdough, Poached Eggs and Chopped Tomatoes

## Bacon & Black Pudding Stack 8.95

Poached Egg & Sourdough Toast

MAY YOUR DAYS BE

★ Merry and Bright ★

AND MAY ALL YOUR CHRISTMASSES BE WHITE

## Drinks

Tea	2.90	Syrup Shot	1.00
Herbal Tea	3.00	Cappuccino	3.20
White Coffee	3.20	Mocha	3.80
Espresso	2.80	Macchiato	2.90
Large Espresso	3.10	Hot Chocolate	3.50
Single Shot Americano	2.80	Add Marshmallow & Cream	0.50
Double Shot Americano	3.10	Milk - Soya / Oat / Almond (Supp)	0.50
Latte	3.80	Fresh Fruit Juice	2.60
		Orange, Apple, Cranberry or Pineapple	

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# Festive Set Menu

(served from 12 noon until 7pm Monday - Thursday)

2 Courses £18.95 | 3 Courses £23.95

## starters

Soup of the Day **GFa**  
Fresh Bloomer Bread and Butter

Breaded Brie  
Cranberry Compôte, Apple Salad

Classic Prawn Cocktail **GFa**  
Marie Rose Sauce, Lemon, Tomatoes,  
Cucumber, Brown Bread and Butter

Crispy Fried Potato Skins **GF Vv**  
Choice of Dip:  
Garlic Mayonnaise, BBQ, Vegan Mayo

Add Topping :  
Brie, Bacon & Cranberry 3.95  
Haggis & Pepper Sauce or Cheese & Bacon 2.50  
Beef Chilli & Cheese 3.00

Chicken and Goose Liver Paté **GFa**  
Winter Spiced Onion Chutney, Mini Oatcakes

Salt & Chilli Chicken Fillets **GFa**  
with Katsu Curry Sauce

Beetroot & Walnut Risotto **V**  
Roasted Beetroot & Toasted Walnuts,  
Red Wine Syrup, Parmesan Shavings

River Inn Spiced Nachos **V**  
Jalapeño Cheese Sauce, Sour Cream,  
Guacamole, Salsa  
Add Topping :  
Brie, Bacon & Cranberry 3.95  
Haggis & Pepper Sauce or Cheese & Bacon 2.50  
Beef Chilli & Cheese 3.00

## mains

Roasted Seasons Turkey  
Yuletide Stuffing, Pigs in Blankets, Roast &  
Mashed Potatoes, Seasonal Veg, Burgundy Gravy

Pesto Baked Salmon  
Crisp Puff Pastry, Buttered New Potatoes,  
King Prawns, Lemon & Parsley Cream Sauce

River Inn Steak Pie  
Crisp Puff Pastry, choice of Mash or Chips, Seasonal Veg

Panko Breaded Angel Haddock **GFa**  
Hand Cut Chips, Garden Peas, Tartare Sauce,  
Lemon, Pickled Onion

Mince and Tatties  
Sirloin Steak Mince, Rosemary Dumplings  
served with Buttered Mashed Potatoes,  
Garden Peas & Carrots

Honey & Almond Chicken  
Panko Breaded Chicken, Mashed Potatoes,  
Chablis, Grape & Chive Cream Sauce, Seasonal Veg

Smoked Finnan Haddock  
Mashed Potatoes, Leek & Truckle Cheddar Gratin, Seasonal Veg

Chicken & Mushroom Stroganoff  
With White Fluffy Rice and Toasted Pitta Bread

Beef Chilli **GFa**  
Fluffy White Rice, Seasoned Tortilla Chips,  
Sour Cream, Guacamole, Salsa

Ground Sirloin Cheese Burger **GFa**  
Baby Gem, Sliced Beef Tomato, Homemade Burger Sauce,  
Coleslaw, Brioche Bun, Skinny Fries

Turkey, Brie and Bacon Salad  
Roasted Turkey, Brie & Bacon Pieces,  
Sautéed Potatoes, Baby Gem, Cranberry Dressing

Mia Casa Penne **GFa**  
Chicken, Broccoli, Mushroom Cream Sauce, Touch of Chilli

Spaghetti Bolognese  
Garlic Ciabatta

## desserts

Selection of Ice Creams & Sorbets **Vv**  
Please ask your server for today's selection

Sticky Toffee Pudding **GF**  
Toffee Sauce, Vanilla Pod Ice Cream

River Inn Tiramisu  
Espresso Dipped Ladyfinger Pastries,  
Mascarpone Cream finished with Cocoa Powder

Warm Christmas Pudding  
Brandy Sauce Anglaise

Chocolate Fudge Cake  
Served with Vanilla Ice Cream

Apple and Cinnamon Crumble  
Served with Custard and  
Vanilla Ice Cream

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# Sunday Carvery

(served from 12 noon until 7pm)

2 Courses £23.95 | 3 Courses £29.95

## starters

Soup of the Day **GFa**  
Fresh Bloomer Bread and Butter

Breaded Brie  
Cranberry Compôte, Apple Salad

Classic Prawn Cocktail **GFa**  
Marie Rose Sauce, Lemon, Tomatoes,  
Cucumber, Brown Bread and Butter

Beetroot & Walnut Risotto **V**  
Roasted Beetroot & Toasted Walnuts,  
Red Wine Syrup, Parmesan Shavings

Crispy Fried Potato Skins **GF Vv**  
Choice of Dip: Garlic Mayonnaise, BBQ, Vegan Mayo

Add Topping :  
Brie, Bacon & Cranberry 3.95  
Haggis & Pepper Sauce or Cheese & Bacon 2.50  
Beef Chilli & Cheese 3.00

Chicken and Goose Liver Paté **GFa**  
Winter Spiced Onion Chutney, Mini Oatcakes

Salt & Chilli Chicken Fillets **GFa**  
with Katsu Curry Sauce

## mains

Oven Roasted Scotch Sirloin of Beef

Roast Suffolk Turkey

Roast Honey Glazed Ham

Chef's Freshly Prepared Dishes of the Day

Accompanied by Yorkshire Puddings, Fresh Market Vegetables,  
Mashed and Roast Potatoes, Cauliflower Cheese and our Rich Burgundy Gravy

## desserts

Selection of Ice Creams & Sorbets **Vv**  
Please ask your server for today's selection

Sticky Toffee Pudding **GF**  
Toffee Sauce, Vanilla Pod Ice Cream

Fresh Fruit Pavlova  
Chantilly Cream, Strawberry Sauce

Warm Christmas Pudding  
Brandy Sauce Anglaise

River Inn Tiramisu  
Espresso Dipped Ladyfinger Pastries,  
Mascarpone Cream finished with Cocoa Powder

Terry's Chocolate Orange &  
Amaretto Cheesecake  
Served with Vanilla Ice Cream

Apple and Cinnamon Crumble  
Served with Custard and Vanilla Ice Cream

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# Kids Christmas Menu

(served from 12 noon until 9pm Monday to Sunday)

**Under 12 years**

2 Courses £10.95 | 3 Courses £13.95

## *starters*

Soup of the Day **GFa**  
Fresh Bloomer Bread and Butter

Heinz Tomato Soup **GFa**  
Warm Bread Roll and Butter

Potato Skins **GF**  
With Tomato Sauce

Garlic or Cheesy Garlic Ciabatta Bread  
Cheese Nachos

## *mains*

Sliced Turkey  
Pigs in Blankets, Roast Potatoes, Peas and Carrots, Gravy

Chicken Goujons **GFa**  
with Fries, Peas and Carrots or Beans

Fish Fingers  
with Fries, Peas and Carrots or Beans

Pork Sausages  
with Fries, Peas and Carrots or Beans

Beef Burger **GFa**  
with Fries, Peas and Carrots or Beans

Macaroni Cheese **GFa**  
with Garlic Bread

Beef Lasagne  
with Garlic Bread

Spaghetti Bolognese **GFa**  
with Garlic Bread

## *desserts*

Chocolate Fudge Cake  
With Vanilla Pod Ice Cream

Cinnamon Waffle  
With Vanilla Pod Ice Cream

Sticky Toffee Pudding **GF**  
With Toffee Sauce and Vanilla Pod Ice Cream

Ice Cream Selection  
Vanilla, Strawberry or Chocolate

