

OYSTERS

Jersey Royal rock oysters, hogwash & lemon

3.00 EACH

WHITE

	125ml	375ml	750ml
Inzolia - Tasari 2017 Sicily, ITALY			20.00
Fiano -Visconti della Roca 2017 Puglia, ITALY			24.00
Sauvignon blanc - Casa Bonita 2017 Castilla-La Mancha, SPAIN			25.00
Chenin blanc/Roussanne - Front Row 2018 Swartland, SOUTH AFRICA	5.00	15.00	30.00
Picpoul de Pinet - Morin Langaran 2017 Languedoc, FRANCE	5.50	16.50	33.00
Sauvignon blanc - Reserva - Viña Mar 2016 Casablanca, CHILE	6.00	18.00	36.00
Albariño - Serra da Estrela 2017 Galicia, SPAIN			38.00
Bordeaux Sec - Légende de Lafite 2015 Bordeaux - FRANCE	6.50	20.00	40.00
Pinot Grigio - Modello Massi 2017 Veneto - ITALY			42.00
Petit-Chablis - Brocard 2017 Burgundy, FRANCE	7.50	22.50	45.00
Chenin blanc - Olifantsberg 2015 Western Cape, SOUTH AFRICA	8.00	24.00	48.00
Soave Classico - Monte Carbonare 2016 Veneto, ITALY			48.00
Gavi di Gavi - La Meirana 2017 Piedmont, ITALY	9.00	27.00	54.00
Sancerre - Chaumeau-Balland 2017 Loire Valley, FRANCE			54.00
Chardonnay - Santa Barbara - J. Gott 2016 California, USA			55.00
Sauvignon blanc/Sémillon - Gathering 2014 Adelaide Hills, AUSTRALIA			59.00
Côtes-de-Beaune - F. de Nicolay 2015 Burgundy, FRANCE			65.00
Monthélie - Domaine Boussey 2015 Burgundy, FRANCE			75.00

ROSE

	125ml	375ml	750ml
VDP d'Oc - Gris Blanc - G.Bertrand 2017 Languedoc, FRANCE	4.50	13.50	26.00
Pinot grigio - Gregoris 2017 Veneto, ITALY			30.00
Côtes de Provence - Love, Château Léoube 2017 Provence, FRANCE	7.50	22.50	45.00
Côtes de Provence - Whispering Angel 2017 Provence, FRANCE			46.00

- WINE BY THE GLASS IS ALSO AVAILBLE IN LARGER 175ML SERVES -

- VINTAGES ARE SUBJECT TO AVAILABILITY -

RIVINGTON

STARTERS

Seasonal soup <i>Wild nettle & spinach soup</i>	5.75	Dressed crab <i>Dressed Cornish crab with toast, mayonnaise, grated egg white & yolk</i>	15.75
Beetroot salad <i>Beetroot, feta & toasted walnut salad, mimosa dressing</i>	6.75	Prawns & Squid <i>Pan-fried prawns & squid, sweet chilli jam</i>	7.50
Potted shrimps <i>Morecambe Bay shrimps with toast & cress</i>	9.75	Burrata di bufala <i>Burrata with tomato, wild rocket & basil dressing</i>	7.75
Smoked salmon <i>Lambton and Jackson smoked salmon, crème fraîche, herring roe, boxty pancake</i>	9.25	Kidneys <i>Devilleed lamb's kidneys on toast</i>	6.75 / 10.75

SUNDAY ROASTS

Roast Chicken ~ 16.25

Devon Red chicken with liver & onion stuffing

Roast Pork ~ 16.25

Blythburgh belly of pork & apple sauce

Roast Beef ~ 17.25

Ribeye of Welsh Black beef & Yorkshire pudding

All served with roast potatoes & seasonal vegetables

MAINS

Fish & chips <i>Traditional battered haddock, with chips, mushy peas, tartare sauce</i>	15.75	Mac & cheese <i>Lobster mac & cheese with truffle oil</i>	23.75
Catch of the day <i>Whole or fillet of fish, heritage potatoes, lemon & caper butter</i>	Mkt. price	Masala <i>Monkfish & prawn masala, coconut rice</i>	18.75
Risotto primavera <i>Spring vegetables risotto, parmesan cheese & aged balsamic vinegar</i>	11.75	Heap's Sausages <i>Pork sausages, mash & onion gravy</i>	11.25
Rivington beef burger <i>Rivington burger, caramelised onions, chips, lettuce, tomato, gherkin</i>	11.25	Sirloin steak <i>10oz. 32 day aged Galloway sirloin steak, chips & béarnaise sauce</i>	26.75
add cheese, bacon, fried egg or rarebit or go Lux [bacon, fried egg & rarebit]	1.00 [EACH] 13.75		

SIDES 3.75 EACH

Buttery mash	Purple sprouting broccoli	Spinach
Carroll's Heritage potatoes	Green beans	Tomato & red onion salad
Chunky chips	Carrots & peas	Mixed leaf salad

If you have any allergens or intolerances please ask a member of staff for further information
A discretionary service charge of 12.5% will be added to your bill

www.rivingtongreenwich.co.uk

CHAMPAGNE & SPARKLING

	125ml	375ml	750ml
Prosecco di Treviso - Cecilia Beretta NV Veneto, ITALY	7.50		37.50
New Hall Vineyard 2015 East Sussex, ENGLAND			49.00
Delamotte - Private Cuvée NV Champagne, FRANCE	11.00		66.00
Drappier - Brut Nature NV Champagne, FRANCE			68.00
Ruinart - Rosé Champagne, FRANCE			80.00
Brice - Rosé Champagne, FRANCE			70.00
Moët & Chandon - Grand Vintage 2008 Champagne, FRANCE			95.00
Delamotte Rosé NV Champagne, FRANCE			110.00
Dom Pérignon 2006 Champagne, FRANCE			210.00

RED

	125ml	375ml	750ml
Barbera del Piemonte - Amonte 2016 Piemonte, ITALY			20.00
Shiraz - First Fleet 2017 South-East, AUSTRALIA	4.50	13.00	26.00
Pinot noir - Grace Bridge 2015 California, U.S.A.	5.00	15.00	30.00
Shiraz - Yering Station 2014 Yarra Valley, AUSTRALIA			32.00
Tempranillo - Conde Valdemar 2017 Rioja - SPAIN	5.50	16.50	33.00
Bordeaux - Les Pacelles de S.Derenoncourt Bordeaux, FRANCE 2012	6.00	18.00	36.00
Malbec - Grezette 2016 South-West, FRANCE			38.00
Côtes du Rhône - La Mirandole 2015 Rhône Valley, FRANCE	6.50	20.00	40.00
Pinot Noir - Attitude - P. Jolivet 2016 Loire Valley - FRANCE	7.00	21.00	42.00
Barbaresco - Riva Leone 2013 Piedmonte, ITALY			45.00
Montagne St. Emilion - Ch. la Courolle 2015 Bordeaux - FRANCE	8.00	24.00	48.00
Morgon - Château de Grand Pré 2016 Beaujolais, FRANCE			48.00
Crozes-Hermitage-G.Belle 2016 Rhône Valley, FRANCE			65.00
Côtes de Castillon - Cap de Faugères 2012 Bordeaux, FRANCE			68.00
Pinot noir - Focara - Mancini 2016 Marche, ITALY			75.00
Pessac-Léognan - Pique-Caillou - 2014 Bordeaux, FRANCE			80.00

- WINE BY THE GLASS IS ALSO AVAILBLE IN LARGER 175ML SERVES -

- VINTAGES ARE SUBJECT TO AVAILABILITY -