

# RIVERSIDE BAR & RESTAURANT



Welcome to the Riverside Bar & Restaurant. We invite you to enjoy the best of the British bounty and Scottish heritage products, on the banks of the River Ribble.

At Macdonald Hotels & Resorts, we place a great deal of importance on the provenance and traceability of ingredients. Animal welfare is top priority, and we only work with suppliers who share our commitment to best practice.

Group Executive Chef, Richard Dickson, is particularly proud to serve the following hero ingredients:

- Smoked salmon from **John Ross & Son of Aberdeen**, holder of the Royal Warrant.
- Wild and sustainable fish, landed in Peterhead, Scrabster and Shetland by **Fish Brothers**.
- Lamb and beef from **Scotbeef**, as they bring 100 years of experience and the highest welfare standards. All beef is matured for a minimum of 21 days.
- All shelled eggs are **100% free range**.
- Haggis is supplied by **MacSweens of Edinburgh**, award-winning craftsmen who set the industry standard.
- Black pudding comes from **Macleod & Macleod in Stornoway**, winners of the Great Taste Heritage Award.
- Ice cream comes from **Arran Dairies**.
- Cheese and chutneys are proudly provided by **Taste of Arran**.

Look out for a collection of new dishes inspired by twice Michelin-starred chef Atul Kochhar. His restaurant at The Compleat Angler hotel in Marlow celebrates the cuisine of Southern India. As a long-standing friend and colleague, Chef Richard wanted Tickled Trout guests to experience the flavour of Atul's cuisine.

Please enjoy and do not hesitate to ask any questions of your server.



NIBBLES BEFORE DINNER

STORNOWAY BLACK PUDDING.....6.5  
BON BONS  
Mustard mayonnaise (251 kcal)

SOURDOUGH BREAD.....5.5  
Whipped onion butter (372 kcal/V)

CRISPY VEGETABLE GYOZA.....9  
Vietnamese dipping sauce (294 kcal/VE)

STARTERS

SOUP OF THE DAY.....7.5  
Sourdough bread (268 kcal)

MONKFISH SCAMPI.....10  
Curry oil, pickled onions, pea purée (525 kcal)

STORNOWAY BLACK PUDDING  
SCOTCH EGG.....10  
Burnt onion ketchup, celeriac remoulade (612 kcal)

CLASSIC PRAWN COCKTAIL.....12.5  
Marie Rose, gem lettuce, mini soda bread (582 kcal)

CRISPY SALT & CHILLI.....10  
CHICKEN WINGS  
Asian BBQ sauce (740 kcal)

SIDES

HAND-CUT CHIPS.....5.5  
With truffle aioli (612 kcal)

SEASONAL GREENS (125 kcal).....6

MINI CAESAR SALAD (383 kcal).....5

ONION RINGS (411 kcal).....5

SWEET POTATO FRIES.....5.5  
With curry & lime mayonnaise (521 kcal)

MAC 'N' CHEESE (602 kcal).....5.5

CLASSICS

TOMATO & MOZZARELLA.....18  
GNOCCHI  
Tomato fondue, ratatouille, spinach (512 kcal/V)

LEMON & THYME.....22  
CHICKEN BREAST  
Sautéed ratte potato, chorizo, broccoli,  
chicken cream sauce (792kcal)

LASAGNE AL FORNO.....18  
Beef and pork ragu, ricotta, basil (1039 kcal)

BATTERED NORTH.....20  
SEA HADDOCK  
Chunky tartare sauce, chips,  
mushy peas (1013 kcal)

CUMBERLAND SAUSAGE RING.....16  
Mashed potato, caramelised onions,  
onion ring, red wine jus (869 kcal)

SLOW-COOKED BELLY OF PORK.....21  
Potato rosti, savoy cabbage, apple purée,  
Stornoway black pudding, cider jus (1011 kcal)

CLASSIC CAESAR SALAD.....12  
Gem lettuce, anchovies, parmesan,  
croutons, Caesar dressing (776 kcal)  
+Add Chicken (298 kcal).....6

VEGAN GREEK SALAD.....13  
Cos lettuce, olives, red onion, tomato,  
cucumber, vegan feta cheese (390 kcal/VE)

FLAVOURS OF INDIA

Signature dishes designed in partnership  
with twice Michelin-star awarded  
Atul Kochhar.

STARTERS

HAGGIS & PANEER PAKORA.....8.5  
Pakora dipping sauce (342 kcal)

CHICKEN TIKKA.....10  
Kashmiri saffron and fennel marinated  
grilled chicken tikka, mint chutney (323 kcal)

MAIN COURSE

All main dishes come with a small side  
of naan and pilau rice

CHICKEN TIKKA MASALA.....20  
Tandoori chicken supreme, tomato  
and fenugreek sauce (992 kcal)

FISH MASALA / ASK YOUR SERVER  
Catch of the day, coriander and  
coconut masala (762 kcal)

CAULIFLOWER MAKHANI.....18  
Grilled cauliflower marinated with  
tandoori spices, finished in caramelised  
tomato sauce (811 kcal/V)

LAMB ROGAN JOSH.....28  
Slow-cooked lamb shank, kashmiri  
rogan josh sauce, cumin roast  
baby potatoes (1212 kcal)

GRILL

220GM SCOTCH SIRLOIN (1082 kcal).....37  
Served with hand-cut chips or fries, plum  
tomato, flat-cap mushroom

200GM SCOTCH BUTCHERS CUT,.....28  
FLAT IRON (1012 kcal)  
Served with hand-cut chips or fries, plum  
tomato, flat-cap mushroom  
+Add Sauce.....3  
Bearnaise sauce (148 kcal), peppercorn sauce  
(121 kcal) or red wine jus (52 kcal)

PRIME SCOTTISH BEEF BURGER.....20  
Homemade relish, coleslaw, gem lettuce,  
tomato, brioche bun, fries (1218 kcal)  
+Add Bacon (66 kcal).....2  
+Add Cheese (104 kcal).....1

VEGAN BURGER.....17  
Homemade relish, gem lettuce,  
tomato, vegan brioche bun, fries (821 kcal/VE)

(V) Vegetarian (VE) Vegan | Adults need around 2000 kcal a day

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Check with the server for Vegetarian and Gluten-Free options. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.