



Riverside @ The Coventry Arms

Starters

Soup of the day served with crusty bread and butter 6.95 (V) (Gf*)

Garlic and rosemary baked camembert with focaccia and sticky fig relish 9.50
To share 13.95 (Gf*) (V)

Braised pig cheeks, crispy ham hock bon-bons served with crushed swede and toffee apple sauce 9.50 (Gf*)

Tempura battered soft shell crab served with mooli-radish salad and lemon vinaigrette 9.95 (Gf)

Seared scallops of the day (please ask member of staff) 11.50 (Gf)

Red onion marmalade and goat cheese tartlet with pine nuts and poached pear puree 7.95 (V) (N)

Salt and pepper squid served with rainbow slaw and sweet chill sauce 8.50 (Gf*)

Mains

Riverside burger, 8oz beef burger topped with apple-wood smoked cheddar, streaky bacon, gherkin,
served with skinny fries 15.95 (Gf*)

Pan roasted halibut, butternut squash, gnocchi, spinach, and buttered samphire 20.95 (Gf*)

Linguine with a spicy tomato sauce and herb crumb 13.95 (Vg)
Add garlic and chilli marinated king prawns 5.00

Moroccan spiced chickpea and sweet potato curry served with bulgur wheat, mint yoghurt and naan bread
14.95 (Vg) (Gf*)

Beer battered fish of the day served with triple cooked chips, crushed peas, tartare sauce and a lemon
wedge (please ask server) 15.50 (Gf*)

Slow cooked lamb shank with minted pea puree, served with creamy mashed potatoes, roast root
vegetables and a redcurrant jus 20.95 (Gf*)

Sea bass fillet served with fondant potato, braised fennel and salsa verde 20.25 (Gf)

Please Note: All our food is freshly made on the premises, at busy times there may be a delay, please bear with us.

V = Vegetarian Vg = Vegan Gf = Not containing gluten Gf* = Not containing gluten on request
N = May contain traces of nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu
descriptions DO NOT include all ingredients. If you have any other food allergy or intolerance, please let us
know before ordering. Full allergens information for food is available please ask your server.



Riverside @ The Coventry Arms

Steaks

All steaks are served with triple cooked chips, onion rings and garlic and rosemary slow roasted tomato.

Chateaubriand 500g (Sharing) 70.00 (Gf)
Ribeye 226g 8oz 30.00 (Gf)
Sirloin 285g 10oz 28.00 (Gf)

Add sauce 2.50
Peppercorn
Cognac sauce
Garlic and beef dripping butter (Gf)

Sides

Beer battered onion rings 5.00 (Vg)
Truffle mac 'n' cheese 5.00 (V)
Triple cooked chips 5.00 (Gf*) (Vg)
Sea salt and rosemary fries 5.00 (Gf*) (Vg)
Buttered seasonal vegetables 5.00 (Gf) (Vg)

Sandwiches (Available 12-4pm)

All sandwiches are served with a dressed salad and skinny fries on your choice of freshly baked white, bloomer or granary bread. 9.50 (Gf*)

(Available during lunch Tuesday to Saturday 12-4)

Roast beef and horseradish
Smoked salmon, cream cheese and chive
Tomato, buffalo mozzarella, avocado and pesto
Prawns in marie-rose sauce

Please Note: All our food is freshly made on the premises, at busy times there may be a delay, please bear with us.

V = Vegetarian Vg = Vegan Gf = Not containing gluten Gf* = Not containing gluten on request
N = May contain traces of nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions DO NOT include all ingredients. If you have any other food allergy or intolerance, please let us know before ordering. Full allergens information for food is available please ask your server.



Riverside @ The Coventry Arms

Desserts

Chocolate brownie with chocolate sauce and vanilla ice cream 7.95 (N) (V)

Crumble cake with custard or ice cream (ask for today's flavour) 7.95 (V)

Coconut panna cotta with pineapple & mango salsa and short bread biscuit 7.95 (Gf*)

Dorset Blue Vinny, Tunworth and Lyburn gold with cheese biscuits & quince jelly 10.50

Taylor's LBV Port 70ml 6.50

Ice Cream & Sorbets

Selection of New Forest ice creams (V) and sorbets (Vg) 7.50

Blackberry & clotted cream dairy ice cream (V)

Vanilla pod ice cream (Vg)

Brownie & white chocolate ice cream (V)

Chocolate dairy ice cream with ripple/choc chips (V)

Salted caramel ice cream (Vg)

Strawberry dairy ice cream with real strawberries (V)

Champagne sorbet (Vg)

Mango sorbet (Vg)

Lemon & coconut sorbet (Vg)

Affogato

Why not add a shot of Amaretto 3.90

Please Note: All our food is freshly made on the premises, at busy times there may be a delay, please bear with us.

V = Vegetarian Vg = Vegan Gf = Not containing gluten Gf* = Not containing gluten on request
N = May contain traces of nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions DO NOT include all ingredients. If you have any other food allergy or intolerance, please let us know before ordering. Full allergens information for food is available please ask your server.



Riverside @
The Coventry Arms

Red Wine

Lanya, Merlot
(Chile - Central Valley)

Glass (175ml) £5.70 Glass (250ml) £7.50 Bottle £21.00

Les Mougeottes, Pinot Noir
(France - Languedoc)

Glass (175ml) £6.50 Glass (250ml) £8.50 Bottle £25.00

Melodias Trapiche, Malbec
(Argentina - Mendoza)

Glass (175ml) £6.00 Glass (250ml) £8.00 Bottle £23.00

Ramon Bilbao Journey Collection, Rioja Crianza
(Spain - Rioja)

Bottle £28.00

Aquarius Sangiovese, Shiraz
(Australia - Central Victoria)

Bottle £32.00

Ventopuro Estelar Carmenere, Cabernet Sauvignon
(Chile - Santiago)

Bottle £34.00

Ken Forrester Renegade, Syrah/Grenache
(South Africa - Western Cape)

Bottle £38.00



Riverside @
The Coventry Arms

We proudly stock English Oak.

Today it's all about style, success and more often, simply a shared pleasure. Our shared pleasure is to create for you sparkling wines that are in themselves an occasion. Each vine is lovingly tended, each grape delicately pressed, each bottle the essence of our English countryside, bursting into life as you pop the cork and savour your special moment, whatever it may be.

"Andrew & Sarah"



Riverside @
The Coventry Arms



Riverside @
The Coventry Arms

Champagne & Sparkling Wine

English Oak Engelmann 2020
Glass (125ml) £9.00 Bottle £46.00

English Oak Chinkapin Rose 2020
Glass (125ml) £9.00 Bottle £46.00

English Oak Waisncot 2018
Bottle £58.00

English Oak Blanc de Blanc 2018
Bottle £62.00

Vai Vai Prosecco
Glass (200ml) £9.00 Bottle £26.00

Moet & Chandon Brut NV
Bottle £65.00

Veuve Clicquot Brut NV
Bottle £76.00

Rose Wine

Cassa de Rossa, Pinot Grigio Blush
(Italy - Veneto)
Glass (175ml) £5.50 Glass (250ml) £7.00 Bottle £20.00

Les Mougeottes Grenache
(France - Languedoc)
Glass (175ml) £6.50 Glass (250ml) £8.50 Bottle £25.00

La Vidaubanaise Comte de Provence
(France - Cote de Provence)
Bottle £29.00

White Wine

Cassa de Rossa, Pinot Grigio
(Italy - Veneto)
Glass (175ml) £5.50 Glass (250ml) £7.00 Bottle £20.00

MAN Family Wines Free-Run Steen, Chenin Blanc
(South Africa - Western Cape)
Glass (175ml) £6.50 Glass (250ml) £8.50 Bottle £25.00

Ken Forrester, Sauvignon Blanc Reserve
(South Africa - Western Cape)
Glass (175ml) £8.25 Glass (250ml) £11.75 Bottle £34.00

Quinta da Lixa Flowers, Vinho Verde
(Portugal - Vinho Verde)
Bottle £23.00

Roquemoliere, Picpoul de Pinet Reserve
(France - Languedoc)
Bottle £27.00

Sunburnt, Chardonnay
(Australia - Victoria)
Bottle £29.00

Nicola Bergaglio La Minaia, Gavi di Gavi
(Italy - Rovereto)
Bottle £36.00