

Mother's Day Weekend

Friday 12th, Saturday 13th & Sunday 14th March 2021

Please place orders by 5pm on Wednesday 10th March

hello@samsriverside.co.uk

Seafood

12 Carlingford Lough Oysters 22

From Northern Ireland, these are one of my personal favourite oysters - with a unique rich and nutty flavour

(Our oysters come unopened and will need shucking. We provide the shallot vinegar, lemon & oyster knife)

12 Morecombe Bay Oysters 25

From Walney Island where the lakes meet the sea - simply delicious, high in minerality with a firm but silky texture.

Our Famous Seafood Platter 49.5

(1/2 lobster, crevettes, brown & white Devon crab Meat, cured trout, smoked salmon, Hedone sourdough & homemade mayonnaise)

Whole Lobster Thermidor 49.5

(Ready to be cooked at home)

We are offering two menus

Beef Wellington Menu 50 per person & Lobster Thermidor Menu 80 per person

Subject to change

Vegetarian & Vegan alternatives available

(Dishes finished at home - simple instructions provided)

Amuse Bouche

Endive Leaf, Roasted Cauliflower & Black Truffle

Starter

Cured Wild Sea Bream, Pink Grapefruit, Chilli & Passionfruit Dressing, Seaweed Cracker

Finest Cornish sea bream fillet, topped with pink grapefruit segments & the sweet zing of chilli & passion fruit

Main Course

Beef Wellington

Hereford 26 Day aged beef tenderloin served with Boulangère potatoes, honey roasted parsnips, sauteed beans with shallots and a rich port & bone marrow jus

OR

Lobster Thermidor

Classic Lobster Thermidor served with Cornish new potatoes and sauteed beans with shallots

Dessert

Yorkshire Rhubarb & Almond Pavlova

Crisp on the outside & soft inside meringue, with whipped cream and Yorkshire rhubarb & candied almond flakes to dress

Sam's Cocktails to Enjoy at Home (For Two) 16

A Rose Without a Thorn

Vodka, Rose and Lychee Liqueurs, Aperol and Cranberry. Refreshing, floral with soft bitterness and tang

Mexican Penicillin

Anejo Tequila, Ginger Honey and Peated Single Malt. Mexican twist on a classic where light peatness and heat meet in harmony with the soft vanilla and black pepper undertones of this premium Anejo Tequila.

Breakfast Mar "tea" ni

Gin, Orange Brandy, Elderflower, Marmalade and Breakfast Tea. Sweet, bitterness and a light tannin from the tea. Like having a breakfast without the kettle and toaster on

The Morning After

Sam's Classic Bloody Mary - made with our secret recipe

Sam's Wine Selection

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| Gusbourne Brut Reserve Sparkling Kent, England 2016 | 36 |
| Pommery Brut Royal NV Champagne France, Espernay | 40 |
| Rock Angel Provence Rose / Chateau Esclans 2019 | 30 |
| Sancerre Domaine Francois Crochet / Sauvignon Blanc / Loire 2019 | 28 |
| Pouilly Fuisse Domainse Auvigue / 'Les Crays' / Chardonnay / Burgundy 2018 | 30 |
| Estate Reserve Malbec Finca Sopenhia / Tupungato / Mendoza, Argentina 2018 | 24 |
| Chateau Des Moines Lalande de Pomerol / Bordeaux 2016 | 28 |