



Minimum order: There is a minimum order of one main course or two small dishes (excluding chips) per adult during the Christmas period.

Small Dishes and Sides:

Celeriac Velouté 8
Seasonal veg in a creamy soup, served with warm bread and vegan butter Ve GfO

Winter Vegetable Dal 9
Mixed British pulses cooked in mild curry spices with winter greens, served with a gluten free fried puri bread Ve Gf

Salsify Goujons 9
Also known as the 'Oyster plant', sticks of salsify in a crisp gluten free crumb, served with a vegan tartare dip Ve Gf

Cauliflower Manchurian 9
Spiced, beer battered cauliflower coated in a homemade sweet and sour sauce and drizzled with curry sauce Ve Gf

Parsnip Fritters 9
Light gluten free pancakes made with parsnip and potatoes with some fresh herbs, served with a homemade chutney Ve Gf

Chips & Dip 5.5
Chunky chips, or Skin-on Fries. Served with a choice of homemade vegan dip, including: curry sauce, sriracha mayo, tartare, aioli, beetroot raita, mayo Ve Gf

We always use fresh, organic and locally grown, seasonal produce, British pulses and grains, and gluten free ingredients in our daily changing menu. Ask us about our suppliers if you want to know more.

Ve Vegan, Gf/GfO Gluten free/Gluten free option
Please inform us of any allergies or dietary requirements

We regret that we may not be able to cater for some non-notifiable allergies or intolerances if you have not informed us in advance.

Many of our dishes contain alcohol.

Mains

Crispy Haggis Cutlet 19
Our vegan haggis recipe, made with split peas, mushrooms and fava beans, shaped and coated in a crisp, gluten free crumb. Served with a whisky cream sauce, homemade chutney, seasonal greens, and mash, roast potatoes, chips, or skin-on fries Ve Gf

Glazed Okonomiyaki, Rice 21
Slices of Okonomiyaki (Japanese pancake) made with tofu, seasonal vegetables and noodles, glazed with a home made Okonomi sauce and drizzled with a special mayo. Served with seasoned rice, kale 'seaweed', tempura, homemade kimchi, slaw, pickles Ve Gf
(International Salon Culinaire 2021 Silver Medal)

Chestnut, Leek and Cranberry Mushroom Wellington 22
A roasted Portobello mushroom with a chestnut, leek and herb stuffing with cranberries, in puff pastry. Served with roast potatoes, mash, Brussels and seasonal veg, port wine gravy, cranberry sauce Ve GfO

Winter Vegetable Pilaf, Dal 18
Seasonal roots and greens, stir-fried with saffron rice, almonds and cranberries, served with a dal, chutney, and poppadum Ve Gf

River Green Roast 21
Nut free; Quinoa, mushroom and smoked tofu roast with herbs, beetroot and hemp seeds. Served with Brussels & seasonal veg, roast potatoes, mash, Port wine gravy, cranberry sauce (Kids Half Roast available for £9) Ve Gf

Slow Roasted Celeriac, Hazelnuts 21
A thick slice of celeriac, with a Hazelnut and herb crust, Hemp seed and kale pesto, carrot and hemp seed Romesco sauce, seasonal greens, roast potatoes Ve Gf



Desserts:

Apple, Pear & Cranberry Crumble 9

Seasonal fruit under a gluten free granola topping, served with custard, or ice cream
Ve Gf

Christmas Pudding Sundae 8.5

Ronaldos' dairy free toffee ice cream, vegan and gluten free Christmas pudding sauce, vegan cream, brandy, Almonds, meringues Ve Gf

Figgy Pudding 9

Our homemade traditional pudding, gluten and nut free, served with brandy sauce, custard or ice cream
Ve Gf

Vegan Yule Log 8.5

Gluten free Almond & chocolate sponge, chocolate and chestnut icing, chocolate sauce, chocolate ice cream (enough chocolate?) Ve Gf

Espresso Affogato 8

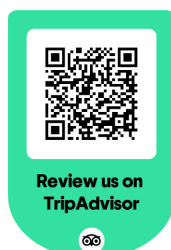
Our Amazonas blend espresso, paired with vegan vanilla ice cream. Drink alongside or pour over
Ve Gf

Add a shot of Amaretto for just £4.5

Ice Creams and Sorbets (Per Scoop) 2.25

A selection of vegan ice creams and sorbet from Ronaldos of Norwich: Vanilla ice cream, chocolate ice cream, toffee ice cream, blood orange sorbet, lemon sorbet, raspberry sorbet, elderflower sorbet, lime & tequila sorbet, blackcurrant sorbet
Ve Gf

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A note on tipping:

Our friendly staff are always (more than) happy to accept a tip for their service to you! 100% of all tips, cash and card, are distributed between all the salaried staff on an hours-worked basis (tronc system.) No deductions are made for card handling fees or administration.

Welcome to River Green!

Wishing you a very happy Christmas
2025!