

THURSDAY, FRIDAY & SUNDAY

# River breeze & open flame

Choose one main

Vegetarian £13 | Meat or Fish £17.50

Includes seasonal sides, breads and potatoes.

One main and choice of sides per guest.



## From the Fire

### Slow-Roasted Rosemary & Garlic Lamb Shoulder

Cooked low and slow over charcoal until meltingly tender, infused with fragrant rosemary, sweet garlic and a gentle smokiness from the fire.

### Flame-Grilled Herbed Salmon

Succulent salmon fillet topped with vibrant herbs and shallot, served with crisp pickled radish and a scattering of fresh herbs.

### Harissa-Glazed Aubergine Skewers **VE**

Smoky, fire-roasted aubergine with sweet onions, brushed with warm harissa and finished with fresh thyme.

## Seasonal Sides

### Tender Steamed Leeks **VE**

Finished with a glossy shallot and wholegrain mustard dressing.

### Beetroot & Feta Salad **V**

Jewelled with sweet pomegranate, and finished with a sticky balsamic glaze and fresh dill.

### Celeriac Remoulade **VE**

Crisp celeriac in a silky mustard dressing, creamy and lightly tangy.

### Grilled Courgette & Asparagus **VE**

Simply charred to enhance their natural sweetness and finished with garlic, olive oil, a squeeze of lemon and fresh mint.



## Breads & Potatoes

### Bread **V**

Soft and airy flat bread.

### Lemon & Thyme Smashed Potatoes **VE**

Crisp-edged and fluffy within, tossed with zesty lemon, fragrant thyme and cracked black pepper.

## To Finish & Spoon Over

### Fresh Parsley & Lemon Gremolata **VE**

Bright, zesty and aromatic.

### Cooling Cucumber & Mint Yoghurt **V**

Creamy, refreshing and perfectly balanced to complement the smoky flavours.

If you require a non-gluten containing ingredients menu, please ask a member of the team.



THE RUNNYMEDE  
ON THAMES  
RESERVE BY WARNER HOTELS

In partnership with



## Food allergy or intolerance?

We take great care with food safety controls to prevent cross-contact, but please be aware that our food areas handle all 14 recognised allergens, so we cannot guarantee that any dishes are allergen-free. Due to the nature of our shared BBQ equipment, there is also a risk of allergen and protein cross-contact. We have dedicated BBQ equipment for our vegan dishes. If you have a food allergy, dietary requirement or a question about our ingredients, please speak to our team before placing your order. Detailed allergen information is available by scanning the QR code on the menu. Our menu descriptions do not include all ingredients, and some small bones may remain in our meat and fish dishes. BGE MENUS 2026\_TFS

**V** Suitable for vegetarians **VE** Suitable for vegans



SATURDAY AND MONDAY

# River breeze & open flame

Choose one main

Vegetarian £13 | Meat or Fish £17.50

Includes seasonal sides, breads and potatoes.

One main and choice of sides per guest.



## From the Fire

### Rotisserie Chicken with Black Garlic & Herb Butter

Slow-turned over live fire for crisp, golden skin and succulent meat, finished with rich black garlic and fragrant herb butter.

### Paprika-Grilled Prawn Skewers

Sweet, flame-kissed prawns with charred red pepper and red onion, gently spiced with smoked paprika.

### Miso-Glazed Mushroom Skewers **VE**

Umami-rich mushrooms fire-roasted with sweet onion, brushed in a savoury miso glaze and finished with fresh thyme.

## Seasonal Sides

### Tender Steamed Leeks **VE**

Finished with a glossy shallot and wholegrain mustard dressing.

### Beetroot & Feta Salad **V**

Jewelled with sweet pomegranate, and finished with a sticky balsamic glaze and fresh dill.

### Celeriac Remoulade **VE**

Crisp celeriac in a silky mustard dressing, creamy and lightly tangy.

### Grilled Courgette & Asparagus **VE**

Simply charred to enhance their natural sweetness and finished with garlic, olive oil, a squeeze of lemon and fresh mint.



## Breads & Potatoes

### Bread **V**

Soft and airy flat bread.

### Garlic & Rosemary Smashed Potatoes **VE**

Crisp-edged and fluffy within, tossed with punchy garlic and fragrant rosemary.

## To Finish & Spoon Over

### Fresh Parsley & Lemon Gremolata **VE**

Bright, zesty and aromatic.

### Cooling Cucumber & Mint Yoghurt **V**

Creamy, refreshing and perfectly balanced to complement the smoky flavours.

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