

Riverside Kitchen is an independent, family-run café located within the David Mellor Design Museum in the Peak District. We work with the seasons, using carefully sourced local ingredients and a low-waste approach to cooking. Our cakes, brioche and bakes are made fresh in-house. Our menu reflects a blend of influences from the Mediterranean, Middle East and Asia led by our head chef Lauren Wilson. We are proud to serve our community, welcoming many of you back time and time again.

Please place your order at the counter

BRUNCH 10:00-11:30

Persian Tea Loaf <i>DFO</i>	£5.50
With our loose leaf Earl Grey tea, figs, apricots, currants, pistachio, rose water and cardamom. Toasted with salted farmhouse butter.	
Seasonal French Toast	£15.95
Golden, custard-soaked French toast with a soft vanilla centre, changing with the seasons. See menu insert for our current flavour and pairings	
Winter Granola Bowl <i>VEO</i>	£12.50
Açai, house granola, warm spiced apple, Greek yogurt, toasted maple pecans & seeds.	
Pearl Oyster Mushrooms <i>VEO GFO VG</i>	£16.50
Pearl oyster mushrooms sautéed in garlic butter & finished with sherry, served on brioche.	
<i>Add two local free-range poached eggs.</i>	
<i>Add Spanish dry-cured Serrano ham.</i>	
Warm Cheese Croissant <i>VG</i>	£5.50
Warm flaky butter croissant with mature cheddar.	
<i>Add Derbyshire ham.</i>	
Sourdough Toast <i>VEO GFO VG</i>	£5.50
Choose from:	
Syrian date and tahini jam.	
Local jam.	
Marmalade.	
Salted farmhouse butter.	
<i>Add two local free-range poached eggs.</i>	
<i>Soft scrambled eggs.</i>	

LUNCH 11:30-15:00

Riverside Kitchen Signature Salad <i>VEO GFO VG (when possible).</i>	£21.50
The creative backbone of the kitchen. Two changing seasonal salads served together with house hummus & gram flour crackers.	
<i>See menu insert for the current salads.</i>	
Dhal of the Week <i>GFO VG VEO</i>	£21.50
Our changing dhal with vegetables, pickles, chutneys & accompaniments.	
<i>See today's menu insert for the current dhal.</i>	
Italian Burrata <i>VG GFO</i>	£16.50
Soft creamy burrata with seasonal accompaniments and sourdough.	
<i>Please see menu insert for today's pairing.</i>	
Pearl Oyster Mushrooms	£16.50
<i>Please see brunch menu.</i>	
Daily Quiche	£ 21.50
All-butter pastry with today's filling, served warm with both of our house salads. Ask about today's flavour.	
Seasonal Soup <i>VEO GFO. Ask for today's flavour.</i>	£12.95
A daily soup with seasonal vegetables and changing flavours. Served with sourdough & salted farmhouse butter.	
<i>Or add a warm cheese scone.</i>	

Hot-smoked Chalk Stream Trout <i>GFO</i>	£22.50
Warm dill - brown butter tattie scones, jammy eggs, mustard crème fraîche & pickled cucumber.	
Sourdough Toasties	£16.50
Generously filled, served with one of our house salads.	
Sticky Palak Paneer & Green Chilli Chutney <i>GFO VG</i>	
<i>Spiced spinach & paneer, mature cheddar, green chilli-coriander chutney & spring onion.</i>	
Pastrami, Swiss Cheese & Pickles <i>GFO</i>	
<i>Pastrami, Swiss cheese, Dijon mustard, gherkins & caramelised onion.</i>	
Derwent Blue Cheese, Pear & Walnut <i>GFO VG</i>	
<i>Local blue cheese, roast pear, walnut, thyme & honey.</i>	
Derbyshire Ham Henderson's Rarebit <i>with spring onion & mature cheddar.</i>	
Deli Sandwiches	£16.50
Served with one of our house salads.	
Mortadella, Mozzarella & Olive Ciabatta <i>GFO</i>	
<i>Olive tapenade, sun-dried tomato, rocket & lemon mayonnaise.</i>	
Riverside Kitchen Egg Salad <i>GFO VG</i>	
<i>Chopped free-range egg salad with capers, gherkins, Dijon & parsley open sandwich on rye.</i>	
Roast Squash, Whipped Feta, Chilli Jam Ciabatta <i>GFO VG VEO</i>	
<i>Toasted almonds & spinach. Vegan version; swap the feta for in-house hummus.</i>	
Under 10's <i>VEO GFO VG</i>	£8.75
Half a ham or cheese ciabatta with hummus, cucumber, tomatoes, apple & an organic fruit drink.	
Seasonal French Toast	£15.95
Golden, custard-soaked French toast with a soft vanilla centre, changing with the seasons. See menu insert for our current flavour and pairings.	

HOT DRINKS

Americano	£3.70
Cappuccino	£4.10
Latte	£4.20
Flat White	£4.25
Macchiato	£3.70
Cortado	£3.95
Espresso	£3.70
Double Espresso	£3.95
Long Black	£3.70
Café Bombón <i>Double espresso and condensed milk</i>	£4.20
Affogato <i>Double espresso with Madagascan vanilla ice cream</i>	£6.00
Caffè Corretto <i>Double espresso with Sambuca or Amaretto</i>	£6.95
Mocha	£4.40
Hot Chocolate	£4.40
Cafetière	£4.10
Chai Latte	£4.20
Horlicks / With a shot of whisky	£3.95/ £6.95
Pot of Tea for One	£3.85
Pot of Tea for Two	£5.95

WINE 250ML

Red	
Old Vine Garnacha 2019, Spain <i>Smooth and silky red.</i>	£9.95
St Laurent 2018, Austria <i>Bright, juicy red.</i>	£9.95
White	
Viognier 2019, France <i>Ripe and velvety white.</i>	£9.95
Grüner Veltliner 2020, Austria <i>Vibrant and zesty white.</i>	£9.95
Rose	
Grenache 2020, France <i>Fresh and fruity rosé.</i>	£9.95
Sparkling	
Chardonnay 2022, Italy <i>Vibrant and zesty sparkling, 200ml</i>	£9.95

BEER AND CIDER

Jaipur The flagship, Thornbridge IPA, 330ml, 5.9%	£5.65
Lukas Helles lager, Thornbridge, 330ml, 4.2%. GF	£5.65
Hawkstone Cider, British heritage apples, 500ml, 5%	£8.55

ALCOHOL FREE

Alcohol Free Green Mountain <i>Hazy Vermont IPA, 0.5%</i>	£5.55
Botivo Spritz	£7.50
<i>A refreshing, bright, bittersweet aperitivo inspired drink served with soda and fresh orange garnish.</i>	

SOFT DRINKS

Lemonaid+ <i>Blood Orange / Passion Fruit / Ginger</i>	£3.95
Belvoir Elderflower presse / Raspberry lemonade	£3.90
Luscombe <i>Sicilian orange juice / English apple juice</i>	£3.95
Willy's Kombucha <i>Blackcurrant / Raspberry / Apple</i>	£4.40
PIP Organic children's drinks	£2.70
Cragg <i>Still water / Sparkling water</i>	£2.95

CAKES AND SWEETS 10:00-16:30

Please see the counter for today's fresh cakes and bakes

Brownie Special	£10.75
Our rich, decadent soft brownie served warm with...see menu insert for all the details.	
Local Ice Cream <i>GF</i>	Per scoop £3.75
Madagascan vanilla / Cherry / Chocolate	
Salted caramel / Strawberry ripple.	
Sorbet <i>VE GF</i>	Per scoop £3.75
Raspberry / Mango.	