

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 *DFO* £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 £15.50
Golden, custard-soaked French toast with a soft vanilla centre, changing with the seasons. *See menu insert for our current flavour and pairings.*

Granola & Seasonal Fruit *VEO VG* £11.95
House granola with seasonal fruit, Greek or coconut yogurt & maple syrup.
Add açai. £2.50

Spanish Tomatoes *VEO GFO VG* £15.95
Ripe vine tomatoes with garlic, sea salt & extra virgin olive oil on toasted sourdough.
Add two local free range poached eggs. £3.85
Add Spanish dry cured Serrano ham. £4.55

Pearl Oyster Mushrooms *VEO GFO VG* £16.50
Pearl oyster mushrooms sautéed in garlic butter & finished with sherry, served on brioche.
Add two local free range poached eggs. £3.85
Add Spanish dry cured Serrano ham. £4.55

Warm Cheese Croissant *VG* £5.50
Warm flaky butter croissant with mature cheddar.
Add Derbyshire ham £1.50

Sourdough Toast *VEO GFO VG* £5.40
Toasted sourdough with a choice of:
Syrian date & tahini jam
Local jam or marmalade
Salted farmhouse butter.

LUNCH 11:30-15:00

Riverside Kitchen Signature Salad *VEO GFO VG (when possible).* £21.50
Our most loved dish. Ever-changing seasonal salads - vibrant, colourful plates built around grains, vegetables, herbs & bold, flavour-driven dressings. Served with house hummus & gram flour crackers.
Please see the menu insert for more information.

Riverside Kitchen Poke Bowl *GFO VGO VEO* £21.50
Yuzu-wasabi dressing, kewpie mayonnaise, edamame, carrot, pickled red cabbage & crispy onions on millet & quinoa.
Choose from:
Jammy eggs (soy & sesame).
Cold smoked trout.
Pearl oyster mushrooms.

Italian Burrata *VG GFO* £16.50
Soft creamy Burrata with seasonal accompaniments and sourdough
Please see menu insert for today's pairing.

Pearl Oyster Mushrooms £16.50
Please see brunch menu.

Spanish Tomatoes £15.95
Please see brunch menu

Daily Quiche £20.50
All-butter pastry with today's filling, served warm with both of our house salads. *Ask about today's flavour.*

Cold-smoked Chalk Stream Trout *GFO* £20.50
Dry-cured, kiln-smoked over oak, served with soft scrambled eggs, herbed crème fraîche & warm potato tatties scones.

Seasonal Soup *VEO GFO. Ask for today's flavour.* £12.95
A daily soup with seasonal vegetables and changing flavours. Served with sourdough & salted farmhouse butter.
Add a warm cheese scone £4.50

Sourdough Toasties £15.95
Generously filled, served with one of our house salads.

Bombay Chilli Cheese *VG GFO . Aubergine pickle, mature cheddar, spring onion & house chilli sauce.*

Ultimate Reuben *GFO. Derbyshire roast beef, kimchi, Russian sauce & mature cheddar.*

Derbyshire Ham Henderson's Rarebit *with spring onion & mature cheddar.*

Goat's Cheese & Beetroot *VG GFO. with caramelised onion chutney & walnut.*

Deli Sandwiches £15.95
Generously filled ciabatta, served with one of our house salads.

Mortadella & Pistachio Ciabatta *GFO. Mortadella with pistachio pesto, stracciatella, rocket & heritage tomato.*
Vegetarian option: chargrilled aubergine with pistachio pesto

New Yorker Pastrami & Rye *GFO. Pastrami, pickles, emmental, sauerkraut & American mustard on organic rye.*

Riverside Kitchen Egg Salad *GFO. Chopped free range egg salad with capers, gherkins, Dijon & parsley on organic rye.*

Romesco Chickpea Ciabatta *VG VEO. Romesco chickpeas with feta, rocket & hazelnut almond dukkah.*

Under 10's *VEO GFO VG* £8.75
Half a ham or cheese ciabatta with hummus, cucumber, tomatoes, apple & an organic fruit drink.

Seasonal French Toast £15.50
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

Capuccino £4.10

Latte £4.20

Flat White £4.10

Macchiato £3.70

Cortado £3.90

Espresso £3.45

Double Espresso £3.95

Long black £3.70

Cafe Bombon *Double espresso and condensed milk* £4.20

Affogato *Double espresso with Madagascan vanilla ice cream* £6.00

Caffe Corretto *Double espresso with Sambucca or Amaretto* £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 *Smooth and silky red.* £9.95
St Laurent 2018, Austria *Bright, juicy red.* £9.95

White
Vioignier 2019, France *Ripe and velvety white.* £9.95
Gruner Veltliner 2020, Austria *Vibrant and zesty white.* £9.95

Rose
Grenache 2020, France *Fresh and fruity rosé.* £9.95

Sparkling
Chardonnay 2022, Italy *Vibrant and zesty sparkling, 200ml* £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 Hazy Vermont IPA, 0.5% £5.55

Botivo Spritz £7.50
A refreshing, bright, bittersweet aperitivo inspired drink served with soda and fresh orange garnish.

SOFT DRINKS

Lemonaid+ Blood Orange / Passion Fruit / Ginger £3.95

Belvoir Elderflower presse / Raspberry lemonade £3.90

Luscombe Sicilian orange juice / English apple juice £3.95

Willy's Kombucha Blackcurrant / Raspberry / Apple £4.40

PIP Organic children's drinks £2.70

Cragg Still water / Sparkling water £2.95

CAKES AND SWEETS 10:00-16:30

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

Brownie Special £9.75
Our rich, decadent soft brownie served warm with....see menu insert for all the details!

Local Ice Cream *GF* Per scoop £3.75
Madagascan vanilla / Cherry / Chocolate
Salted caramel / Strawberry ripple.

Sorbet *VE GF* Per scoop £3.75
Raspberry / Mango.