

Riverhouse

RESTAURANT

BUT FIRST

Bierbrood, whipped butter **7**
Wessex Mill flour, Gilt & Flint IPA,
Brue Valley organic butter

Tempura oyster, nori, ponzu **7**

Cashew paté,
sriracha, pickles VE/N **7**

SMALL PLATES

Seasonal soup, bread V **9**

Maple roasted celeriac, coconut raita, spiced
coconut butter, toasted seeds VE **15**

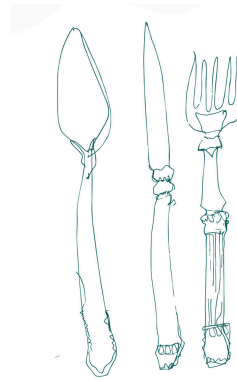
Bruléed Kidderton ash goats' cheese, kohlrabi &
apple salad, rosemary croutons V **17**

Wimbledon Rooftop Farm mushrooms &
fermented cashew cream, chicory,
winter truffle VE/N **16**

Chalk stream trout rillettes, caviar,
anise pickled carrot, sourdough crisp **18**

Baked diver-caught scallops, sea vegetables,
preserved lemon, garlic butter **21**

Venison tartare, hot roasted marrow bone,
pickled foraged mushrooms, smoked aioli **18**



LARGE PLATES

Hasselback roasted aubergine, Honest Toil
olive oil, spiced tomato & chilli ragout,
tahini drizzle, seed crumble VE/N **25**

Roasted pumpkin gnocchi, sage beurre
noisette, Kentish cobnuts, parmesan V/N **22**
*vegan option available

Brixham fish market catch,
lemon beurre blanc, samphire **27**

Haye Farm organic steak,
café de Paris butter **35**
add red wine jus / peppercorn sauce **5**

Slow roasted Iron Age pork,
ancient grain spelt, green beans, apple,
cider & mustard **36**

TO GO WITH

Pink fir potatoes,
garlic butter & herbs **8**

Sweet potato / potato fries **7**

Buttered Winter greens **8**

Winter salad,
Rooftop Farm honey vinaigrette **7**

WINTER WARMER SET MENU

Enjoy a heart and soul warming
seasonal set menu,

Available by reservation only.
2 courses £32
3 courses £42

Mon - Fri
Lunch 12:00 - 15:00
Pre-theatre 18:00 - 19:00

N - NUTS | **V** - VEGETARIAN | **VE** - VEGAN

A discretionary 13.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.

We want to offer you the best possible service so please let us know of any dietary requirements you may have upon booking.