

Riverhouse

RESTAURANT

TO SIP

Festive cocktail

BREAD

Bierbrood, whipped butter

Wessex Mill flour, Gilt & Flint IPA, Brue Valley organic butter

TO START

Seasonal soup, bread V

Hot smoked Chalk stream trout rilletes, caviar, anise pickled carrot

Smoked duck salad, figs glazed in Rooftop Farm honey, roasted walnuts,
Riverhouse fig leaf oil N

TO FOLLOW

Pumpkin gnocchi, sage beurre noisette emulsion, Kentish cobnuts, parmesan
Brixham Fish Market catch, scallop roe bisque, butter bean mash, winter greens

Haye Farm Organic beef cheek, smoky pancetta, bourguignon sauce,
barley & wild mushroom risotto

SWEET

Manjari dark chocolate & rosemary fondant, clotted cream ice cream

Baked cheesecake, spiced rooibos & bramble compote, ginger

British cheese plate, no-waste pickles, relish & crackers

VE - Vegan | V - Vegetarian | N - Nuts

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.