

Riverhouse

RESTAURANT

TO SIP

Seasonal cocktail

Bierbrood, whipped butter **+7**

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

TO START

Seasonal soup, bread V

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

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

TO FOLLOW

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

Brixham fish market catch,
lemon beurre blanc, samphire, pink fir potatoes

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

SWEET

Manjari dark chocolate rosemary fondant,
clotted cream ice cream **+3**

British heritage apple & pear crumble, bay leaf custard

Baked cheesecake, rooibos tea caramelised pear

British cheese, no-waste pickles, relish & crackers **+3**

N - nuts | V - vegetarian | VE - vegan

2 Courses - £32 per person | 3 Courses - £42 per person

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.