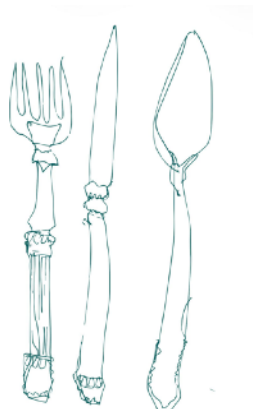


# Riverhouse

## RESTAURANT

### SAMPLE MENU



### NIBBLES

- Bierbrood, whipped butter **7**
- Tempura oyster, nori, ponzu **5**
- Haverstock White & truffle arancini VE/N **6**
- Cashew pate, sriracha, pickles VE **7**
- Crispy crab cakes, aioli **7**
- Lamb bobotie spring rolls,  
apple cider chutney **8**
- Dorset nduja croquettes **8**

### MORE LIKE LUNCH

- Beetroot gnocchi, parmesan,  
pickled radish, vegetable crisps VE **22**
- Brixham fish market catch, **23**
- Beer steamed mussels **21**
- Haye Farm organic steak, café de Paris  
butter **32**

### BRUNCH

- Coffee-grown oyster mushrooms,  
fermented nut & truffle cream, toast VE **15**  
*Add poached eggs +5*
- Smoked tostada, poached egg, crème  
fraiche, shallot, capers **18**
- Eggs Benedict / florentine / royale **16**
- Hummus toastie, avo, roasted vine  
tomatoes, z'atar, feta, chilli oil **15**  
*Add poached eggs +5 | Add bacon +6*
- Brioche French toast **15**  
*Seasonal fruit compote, crème fraiche*  
*Bacon & maple*  
*Banana caramel & cream*

### EXTRA BITS

- Pomme frites **7**
- Sweet potato fries **7**
- Stock pot onion poutine, gruyere **12**
- Buttered winter greens **8**
- Seasonal salad **7**

### SWEET

- Cacao torte, reishi mushroom, cranberry  
sorbet, maca date caramel VE/GF **13**
- Apple tarte tatin,  
tonka bean ice cream VE/N **9**
- Kentish cobnut & olive oil cake, grapefruit,  
olive meringue **10**
- Baked cheesecake, Horlicks caramel **8**
- British cheese, no-waste pickles,  
relish & crackers **14**

*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.*