

RIVERHOUSE



TO START

Burrata, honey roasted peaches, basil, pink pickled onion (V) Salmon rillettes, cucumber salad, gooseberry dressing Summer melon & prosciutto, pine nuts, mustard Caesar Salad, croutons, boiled eggs, anchovies, parmesan $with\ chicken\ +5$

TO FOLLOW

Caponata, grilled artichoke, herb quinoa, crispy kale (VE)
Brixham fish market, lemon cream, served with fries or salad +5
Ribeye steak, Café de Paris, butter, salad +5
Wild garlic & garden herb gnocchi, parmesan cream (V/VE)

TO FINISH

Chocolate brownie sundae

Summer blueberry tart with rhubarb ice cream (VE)

British cheese selection, crackers, chutney +5

NIBBLES

Bread selection 6
with wine vinegar & olive oil
Riverhouse nuts (VE) 5
Marinated olives (VE) 5
Spiced frickles (V) 6
Lamb bobotic spring rolls,
cider chutney 8
Nduja croquettes 7
Crispy crab cakes 7
Truffle arancini (V) 7

EXTRA BITS

Pommefrites with herb garden salt (VE) 5 add truffle & parmesan +2 Side salad (VE) 5 Grilled corn (V) 5 Smoky paprika lime butter charred greens (VE) 5

£35 FOR 2 COURSES | £42 FOR 3 COURSES

*15% Discount for Members.

Friday - 6pm - 10pm | Saturday & Sunday - 11am - 10pm

NYETIMBER

PRODUCT OF ENGLAND

3 COURSES AND A GLASS OF NYETIMBER | £55 2 COURSES AND A GLASS OF NYETIMBER | £48

Available Friday, Saturday and Sunday

We invite all guests to add £1 donation to their bill to support 'Food for Thought'. We want to offer the best possible service so please let us know of any dietary requirements you may have upon booking. 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.

SPARKLING

By the glass / bottle

Drappier Carte D'Or 18/98
Champagne, NV, France
Nyetimber Classic Cuvee 17/96
West Sussex, England
Rathfinny, Brut Rose 18/130
Sussex, England

COCKTAILS

Negroni 13

Hendricks, Campari, Vermouth

Margarita 13

Cazcabel Tequila, lime, Cointreau

Mezcalito 13

Ojo de Tigre Mezcal, aquafaba, lime juice, fresh basil, agave

Wild Woman 13

Woodford reserve, hibiscus syrup, peach liquor, aquafaba

BEER

Posh Lager 6 Work IPA 6

WHITE

Quinta Do Azevedo 8/II/40
Vinho verde, Portugal
De Loach II/I4/63
Chardonnay, California, USA
Curatolo Arini 12/I6/75
Zibbibo, Italy

RED

Fog Mountain 12/16/67
Cab sauvignon, California, USA
Chateaux Pierreux II/14/67
Gamay, Brouilly, France
Ventoux Rouge 8/12/46
Gamay, Brouilly, France

ROSE

M de Minuty 12/16/68 Provence blend, France Cillar de Silos 9/13/48 Ribera del Duero, Spain