

STEVEN EDWARDS

—

Bingham

RIVERHOUSE

TO START

TOMATO (VEG/WF)

Risotto
Parmesan
Basil

SEA TROUT

Cured
Cucumber
Horseradish

PORK (WF/LD)

Belly
Granny Smith Apple
Marigold

LOBSTER

Raviolo
Coconut
Pak choi

BURATTA (VEG)

Tomato
Basil
Sourdough

TO FOLLOW

Duck yolk, nasturtium, onion
(Steven Edwards signature dish)

TO CONTINUE

SEA BREAM (WF)

Fillet
Artichoke
Lemon

LAMB (WF/LD)

Saddle
Turnip
Mint

DUCK (WF/LD)

Leg and breast
Carrot
Puffed rice

VEAL (LD)

Rump
Pancetta
Anchovy

CARROT (VEG/LD)

Wellington
Turnip
Onion

TO CLEANSE (VEG/WF/LD)

Melon, Fennel, Sorbet

TO FINISH

STRAWBERRY (VEG)

Parfait
Scone
Sorbet

CHOCOLATE (VEG/WF)

Parfait
Crumble
Mint

RASPBERRY (VEG)

Cheesecake
Oats
Buttermilk

HONEY (VEG/N)

Cake
Sheep yoghurt
Peach

CHEESE

Baron Bigod
Gooseberry
Sourdough

3 courses £55 | 4 courses £70 | 5 courses £85

***Members price £45 * Members price £57 * Members price £70**

Wine Pairing £45 Wine Pairing £60 Wine Pairing £75

Choose a course from each row

***Members' price for member and 1 guest – price is per person**

Please ask the team about allergens information.

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 are currently supporting "Food for Thought", we invite all guests to add £1 donation to their bill to support this campaign.

WF – Wheat free

LD – Low dairy

N – Contain nuts

VEG - Vegetarian

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