

Bingham

RIVERHOUSE

STEVEN EDWARDS SUNDAY ROAST

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SIDES

TRIPLE COOKED ROAST POTATOES (WF, LD)
CARROTS (WF, LD)
BROCCOLI

All main courses are served with Yorkshire puddings.

2 Courses | £45 Per Person

3 Courses | £55 Per Person

Wine Pairing | £45

A discretionary service charge of 13.5% will be added to your final bill. Please let us know about your dietary requirements upon booking, we have taken all reasonable steps to avoid the unintentional presence of allergens however we cannot guarantee that products are 100 percent free from allergens including celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide owing to cross contamination.

WF- Wheat Free

LD- Low Dairy

N- Contains nuts

VEG-Vegetarian

SNACK

MARMITE BRIOCHE

Seaweed butter

TO START

CURED MACKERAL (LD)

Greengage | Watercress

BELLY PORK (WF, DF)

Granny Smith apple | Marigold

WATERCRESS (WF, N)

Risotto | Goats cheese | Walnut

TO FOLLOW

ROASTED LOIN BEEF / LAMB RUMP (WF)

Kohlrabi | Horseradish

SEABREAM (WF)

Fillet | Artichoke | Lemon

GNOCCHI (VEG, LD)

Chive | Celeriac | Blackberry

TO FINISH

CHOCOLATE (VEG, WF)

Parfait | Crumble | Mint

BLUEBERRY (VEG, WF)

Salted caramel | Popcorn mousse | Sorbet

CHEESE (N)

Stinking bishop | Rosehip | Pistachio