

SMOOTHIES

Available 8am - 5pm

Glow (VE) 7.50

banana, maca, almond butter,
berries, cinnamon, oat milk

Energise (VE) 7.50

banana, oats, chia, peanut butter,
cacao, oat milk

Recover (VE) 7.50

avocado, dates, spinach, apple,
spirulina, coconut water

Add

Ashwagandha or plant based collagen + 1.50
CBD drops + 2.00

COCKTAILS

Negroni Bianco 13

Apple Margarita 13

Peace (0ABV%) 10

NIBBLES

Riverhouse nuts (VE) 5

Marinated olives (VE) 5

Spiced frickles (V) 6

(6) Lamb bobotie spring rolls,
cider chutney 8

(4) Nduja croquettes 7

(4) Crispy crab cakes 7

(4) Truffle arancini (V) 7

Bread selection 6

with Riverhouse wine vinegar & olive oil

OPEN SANDWICHES

Focaccia/sourdough/multigrain
with side salad & crisps

Avo hummus (VE) 9

Heritage tomato,
mozzarella, pesto (V) 9
Roasted chicken alioli 10
Hot salt beef mustard 12

BECOME A MEMBER



Brixham

RIVERHOUSE

AVAILABLE MONDAY-THURSDAY



SMALL PLATES

Crispy buttermilk chicken, garlic aioli 10

Potted crab and shrimp, sourdough toast 15

Dal tadka, coriander, naan (VE) 12

Cashew paté on toast, sriracha, pickles (V/VE) (N) 13

Prosciutto & fig salad, whipped goats' cheese, fig leaf syrup, walnuts (N) 14

LARGE PLATES

Caesar salad, croutons, boiled egg, anchovies, parmesan 9/15

add bacon +5 / grilled chicken +8

bhuti bowl, black rice, beetroot, carrot, kale, seeds, sprouts, cranberries,
mustard vinaigrette (VE) 8/14

Ribeye steak, café de Paris butter, salad 27

Imam bayildi, quinoa, crispy kale, hazelnut dukkha, pomegranate (V/VE) (GF) 12/18

Beetroot gnocchi, parmesan pickled radish, vegetable crisps (V/VE) 18

Brixham fish market selection, lemon cream 22

served with salad or fries

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

*15% Discount for Members.

Please let us know of any allergies and intolerances you may have.
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.

WINE BY THE GLASS

White

Sauska, Tokay Dry Furmint, Hungary 15
Louro Do Bolo, Valdeorras Godello, Spain 18

Red

Morande, Pinot Noir Grand Riserva, Chile 14
G. D. Varja, Barbera D'Alba, Italy 20
Croze-Hermitage, Maison Les Alexandris, France 26

Sparkling

Marchese Antinori, Franciacorta Cuvee Royal 15
Drappier Carte d'or, Champagne 18
Nyetimber Classic Cuvee, West Sussex 17

TO SHARE

Charcuterie board 19

3 cured meats, pickles & relish, bread

Cheese board (V) 18

3 cheeses, pickles & relishes,
fruit & crackers

Dips & crudités (VE) 14

vegetable crudités, hummus,
babaganoush, tapenade

Riverhouse board 45

charcuterie, cheese, dips and
crudites, bread, pickle, relish

Baked camembert (V) 15

red onion marmalade & toast

EXTRA BITS

Pomme frites (VE) 5

herb garden salt
add truffle & parmesan + 2

Grilled corn (V) 5

smoky paprika lime butter

Cucumber & kimchi (VE) 5

Charred greens (VE) 5

FOR LATER

Dark chocolate fondant 9

white chocolate ice cream (VE option)

Sticky toffee pudding 9

Bailey's toffee sauce, cinnamon ice cream

Hedgerow crumble 9

vanilla pod ice cream (VE option)

Affogato 6

AUTUMN SET MENU
AVAILABLE FRIDAY - SUNDAY



STARTERS

—
Cauliflower chowder (V)

Gruyere crostini, nutmeg butter

Potted crab & shrimp

Sourdough toast

Prosciutto & fig salad

Whipped goats' cheese, Riverhouse fig leaf syrup, walnuts

MAINS

—
Beetroot gnocchi (V/VE)

Parmesan, pickled radish, vegetable crisps

Ribeye steak +5

Café de Paris butter, salad

Loch Duart salmon

Black rice, kale, lemon & caviar cream, samphire

DESSERT

—
Dark chocolate fondant

White chocolate ice cream

Hedgerow crumble

Vanilla pod ice cream

British cheese plate

Relishes & toast

NIBBLES

—
Truffle arancini (V) 7

Lamb bobotie spring rolls,
cider chutney 8

Nduja croquettes 7

Crispy crab cakes 7

Spiced freckles 6

SIDES

—
Charred greens (VE) 6

Pomme frites with herb
garden salt (VE) 6

add truffle & parmesan +2

Mixed salad (VE) 6

Grilled corn (V) 6

Bread selection 6

3 COURSES + BEER £50 | 3 COURSES & A GLASS OF NYETIMBER £55

2 COURSES + BEER £42 | 2 COURSES & A GLASS OF NYETIMBER £48

**15% Discount for Members.*

Friday - Saturday 11am - 10pm | Sunday 11am - 7pm

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.

Bingham

RIVERHOUSE

NYETIMBER

By the glass / bottle

—

Nyetimber Classic Cuvee 17/96

Nyetimber Rose 21/120

Nyetimber Blanc de Blancs 140

Nyetimber 1086 Prestige
Cuvee 250

Nyetimber 1086 Prestige
Cuvee Rose 300

COCKTAILS

—

Bingham Negroni 25

Campari, Antica formula,
Procera green dot

Sipello Negroni 16

Hendricks, Antica formula,
Sipello

Jalepeno Negroni 13

Ojo mezcal, Cocchi, Jalapeno
infused Campari

Negroni Bianco 13

Italicus bergamotto, Sapling gin,
Cocchi white

Classic Negroni 13

Sapling gin, Campari,
Cocchi red

BEER

by Twickenham Brewery

—

Paradise Pils 7

Summer Sun 7.5

Naked Ladies 7.5

Grandstand 7

Honey Dark 8

Wines available in the main
drinks menu