

STEVEN EDWARDS

Bingham

RIVERHOUSE

DECEMBER SAMPLE MENU

TO START

CRAB £3 Supplement
Mayo | broccoli | nashi pear

SEA TROUT
Poached | fried oyster | sea herbs

DELICA PUMPKIN
Risotto | sage | pumpkin seeds

GUINEA HEN
Breast | celeriac | lovage

BEETROOT
Terrine | horseradish | watercress

TO FOLLOW

LAMB
Rump | leek | ewe's curd

VEAL £6 Supplement
Saddle | parsnip | tarragon

DUCK
Breast | chicory | coffee

CARROT
Wellington | parsnip | tarragon

HAKE
Fillet | chervil root | mussels

TO FINISH

LEMON
Curd | yoghurt | pistachio

CHOCOLATE
Delice | chestnut | cocoa nib

PEAR
Poached | walnut | crème friache

PINK GRAPEFRUIT
Mousse | pistachio | rose

TUNWORTH
Cheese | truffle | celery

A discretionary service charge of 13.5% will be added to your final bill

Please let us know about dietary requirements on 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 celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide owing to cross contamination.