

STEVEN EDWARDS



*Bingham*

RIVERHOUSE

## TO START

### WATERCRESS (VEG/WF/N)

Risotto  
Goats cheese  
Walnut

### SEA TROUT

Poached  
Oyster  
Sea Aster

### PORK (WF/LD)

Belly  
Granny Smith Apple  
Marigold

### SCALLOP (WF)

Hand dived  
Cucumber  
Horseradish  
**(Supplement £8)**

### CRUMPET (VEG)

Welsh rarebit  
Pickled onions  
Watercress

## TO FOLLOW

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

## TO CONTINUE

### STONE BASS (WF)

Fillet  
Salsify  
Brown shrimp

### BEEF (WF)

Loin  
Parsnip  
Tarragon

### GUINEA (N)

Breast  
Cauliflower  
Pine nut

### VENISON (LD)

Fillet  
Celeriac  
Blackberry  
**(Supplement £5)**

### GNOCCHI (VEG/LD)

Chive  
Celeriac  
Blackberry

## TO CLEANSE (VEG/WF)

Crème fraiche, mandarin, shortbread

## TO FINISH

### WALNUT (VEG/LD/WF/N)

Cake  
Pumpkin seeds  
Pumpkin sorbet

### CHOCOLATE (VEG)

Cheesecake  
Cocoa nib tuile  
Black sesame

### BLUEBERRY (VEG/WF)

Salted caramel  
Popcorn mousse  
Sorbet

### HONEY (VEG/N)

Cake  
Peach  
Sheep yoghurt

### CHEESE (N)

Stinking Bishop  
Pistachio  
Rosehip

**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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