

Riverhouse

RESTAURANT

SAMPLE MENU

NIBBLES

Bierbrood, whipped butter	7
Tempura oyster (1), nori, ponzu	5
Haverstock White & truffle arancini (4) VE	6
Cashew pate, sriracha, pickles VE	7
Crispy crab cakes, aioli (4)	7
Lamb bobotie spring rolls, apple cider chutney (6)	8
Dorset nduja croquettes (4)	8

STARTERS TO SHARE

Coffee-grown oyster mushrooms, fermented nut & truffle cream, toast VE
Baked scallops, sea vegetables, preserved lemon, garlic butter
Venison tartare, marrow bone, pickled girolles

MAINS

Beetroot gnocchi, parmesan, pickled radish, vegetable crisps VE
Isle of Gigha halibut, caper beurre noisette, kale, lemon & olive mash
Haye Farm beef 'Ossobuco Milanese' (**option to share**)

SWEET

Dark chocolate soufflé
Apple tarte tatin, tonka bean ice cream VE
British cheese, no-waste pickles, relish & crackers

3 Courses | £75 per person, including a glass of bubbles

EXTRA BITS

Pomme frites or sweet potato fries	7
Stock pot poutine, gruyere (caramelised stock pot onions, fries, gruyere)	12
Grilled corn, smoky paprika lime butter	7
Butter kalettes, chestnuts	8
House salad	7

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 want to offer you the best possible service so please let us know of any dietary requirements you may have upon booking.