

Riverhouse

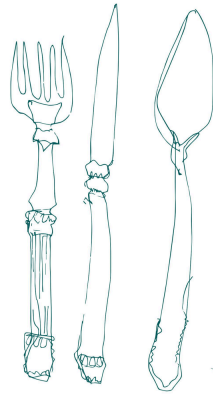
RESTAURANT

BUT FIRST

Bierbrood, whipped butter **7**
Wessex Mill flour, Gilt & Flint IPA, Brue Valley organic butter

Tempura oyster,
nori, ponzu **5**

Cashew pate,
sriracha, pickles VE/N **7**



TO GO WITH

New potatoes,
garlic butter & herbs **7**

Sweet potato / potato fries **7**

Buttered spring greens **8**

Seasonal salad **7**

SMALL PLATES

Seasonal soup, bread V **8**

Isle of Wight tomato tarte tatin, burrata, basil V **18**

Grilled Wimbledon Rooftop Farm
oyster mushrooms, fermented nut cream,
lemon & dill VE/N **14**

Beetroot-cured chalk stream trout, fennel &
citrus salad **15**

Baked diver caught scallops, sea vegetables,
preserved lemon, garlic butter **19**

The Organic Cure coppa ham, peaches,
Kentish cobnuts, mint vinaigrette **16**

LARGE PLATES

Stuffed courgette, chia, sunflower & pumpkin
seeds, quinoa, salsa verde, courgette blossom
pakora VE/N **21**

Wild garlic & nettle gnocchi, parmesan V **22**

Brixham fish market catch,
lemon beurre blanc, samphire **23**

Haye Farm organic steak,
café de Paris butter **32**
red wine jus **5**

Wildboar 'bourguignon', pancetta,
mushroom barley risotto **28**

SWEET

Manjeri dark chocolate mousse, olive oil ice
cream & Blackthorn flaked sea salt **14**

Whole orange & almond cake, lemon
coconut sherbet, raspberry **10**

Cashew parfait,
passionfruit N/VE **9**

Baked cheesecake, Wye Valley
rhubarb & ginger **8**

British cheese, no-waste pickles,
relish & crackers **14**

N - nuts | V - vegetarian | VE - vegan

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.