

# Riverhouse

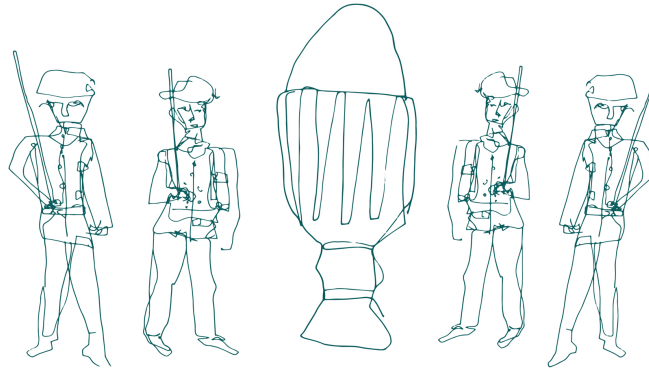
RESTAURANT

## 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**

## MORE LIKE LUNCH

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**

## BRUNCH

Wimbledon Rooftop Farm coffee-grown oyster  
mushrooms, fermented nut &  
truffle cream, toast VE/N **15**  
*Add poached eggs +5*

Eggs Benedict / florentine V / royale **18**

Hummus toastie, avo, roasted vine  
tomatoes, z'atar, feta, chilli oil V **15**  
*Add poached eggs +5 | Add bacon +6*

Brioche French toast **15**  
*Seasonal fruit compote, crème fraiche*  
*Bacon & maple*  
*Banana, caramel & cream*

## SWEET

Manjari 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.*