

# Riverhouse

RESTAURANT

## BUT FIRST

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

Tempura oyster, nori, ponzu **7**

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

## SMALL PLATES

Seasonal soup, bread V **9**

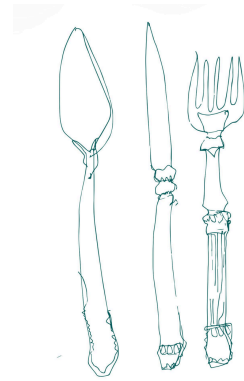
Maple roasted Autumn pumpkin, coconut raita,  
spiced coconut butter, toasted seeds VE **15**

Bruléed Kidderton ash goats' cheese, kohlrabi &  
apple salad, rosemary croutons V **17**

Ginger & chilli cured chalk stream trout,  
cucumber, kimchi, sesame, smoked aioli **18**

Baked diver-caught scallops, sea vegetables,  
preserved lemon, garlic butter **21**

Smoked duck salad, figs glazed in Rooftop Farm  
honey, roasted walnuts, Riverhouse fig leaf oil N **18**



## LARGE PLATES

Imam bayildi: stuffed spiced aubergine,  
black rice, crispy kale, pomegranate,  
z'atar VE **25**

Wimbledon Rooftop Farm mushroom gnocchi,  
truffled fermented cashew cream,  
parmesan V/N **24**

Brixham fish market catch,  
lemon beurre blanc, samphire **27**

Haye Farm organic steak, café de Paris butter **35**  
red wine jus **5**

Slow roasted organic pork,  
ancient grain spelt, green beans, apple,  
cider & mustard **36**

## TO GO WITH

Baby potatoes,  
garlic butter & herbs **8**

Sweet potato / potato fries **7**

Buttered seasonal greens **8**

Seasonal salad **7**

## MEMBERS WELLNESS WARMER LUNCH

Enjoy a heart and soul warming  
seasonal set lunch menu, made up  
of 3 small dishes with extra plant  
power and immunity boosting  
properties.

**£22pp**

Mon - Fri  
12:00 - 15:00

\*members discount included

**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.*