

Riverhouse

RESTAURANT

BREAD

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

TO START

Seasonal soup, bread V

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

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

TO FOLLOW

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

Brixham Fish Market catch, new potatoes, lemon beurre blanc, samphire

Haye Farm beef cheek, bourguignon sauce, barley & mushroom risotto

SWEET

Dark chocolate mousse, olive oil ice cream & Blackthorn flaked salt

Baked cheesecake, rooibos tea caramelised pear

British cheese plate, no-waste pickles, relish & crackers

£60 FOR 3 COURSES

*bread course not included

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.