

# Riverhouse

## RESTAURANT

### SUNDAY ROAST

#### BREAD

Bierbrood, whipped butter **V +8**  
Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

#### TO START

Seasonal soup, bread **V**  
\*vegan option available

Burrata, Wye valley asparagus, radish,  
Kentish Cobnut gremolata **N**

Smoked mackerel, radicchio salad,  
fennel, citrus & creme fraiche

Heritage beetroot risotto, Kidderton ash goat cheese,  
celery & apple **V**  
\*vegan option available

#### TO FOLLOW

Roasted baby cauliflower, peanut sesame drizzle, shiso,  
chilli, spring onion, bean sprouts **VE/N**

Brixham Fish Market catch, wakame emulsion, monks beard

Organic Haye Farm roast beef, horseradish, jus

Welsh lamb rump, rosemary, salsa verde, jus

**All with triple roasted potatoes, seasonal greens  
& Yorkshire pudding**

#### SWEET

Manjari chocolate mousse, salted caramel ice cream

Whole orange & almond torte, Yorkshire rhubarb, crème fraîche **N**

Matcha sweet potato parfait, pistachio **N/VE**

British cheese, no-waste pickles, relish & crackers

**N - NUTS | V - VEGETARIAN | VE - VEGAN**

**2 Courses - £50 per person | 3 Courses - £65 per person**

*Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of  
allergens. Detailed information on the fourteen legal allergens is available on request,  
however we are unable to provide information on other allergens.*

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