

Riverhouse

BAR

TO NIBBLE

- Riverhouse spiced nuts **VE/N 7**
- Marinated olives **VE 6**
- Beer-cured salami bites **10**
- Tempura oyster, nori, ponzu **8**
- Cashew pate, sriracha, pickles **VE/N 8**
- Bierbrood, whipped butter **8**

SMALL PLATES

- Burrata, Wye valley asparagus, radish,
Kentish Cobnut gremolata **N 17**
- Heritage beetroot risotto, Kidderton ash goat cheese,
celery & apple **V 15/26**
*vegan option available
- Wimbledon Rooftop Farm mushrooms & fermented cashew
fondue, chicory, winter truffle **VE/N 17**
- Smoked mackerel, radicchio salad,
fennel, citrus & creme fraiche **16**
- Baked diver-caught scallops, sea vegetables,
preserved lemon, garlic butter **24**
- Dorset snails, Sharpham regenerative spelt, chervil root, nasturtium **18**

TO GO WITH

- Potato / Sweet potato fries **7**
truffle & parmesan **+5**
- Seasonal salad **7**

TO SHARE

- The Organic Cure charcuterie, olives & bread **24**
- British cheese, chutney, pickles, crackers **V 22**

N - nuts / V - vegetarian / VE - vegan

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.

A discretionary optional service charge of 13.5% will be added to your bill