


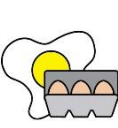













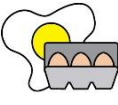

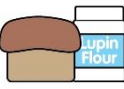










RIVERHOUSE RESTAURANT MENU ALLERGENS SUMMER 2025

Dishes														
	CELERY	GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	DAIRY	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME	SOYA	SULPHUR DIOXIDE
Bierbrood, whipped butter		✓ Wheat, barley					✓ Butter							
Tempura oyster, nori, ponzu		✓ (wheat)		✓ aioli				✓ Oyster					✓	✓ Ponzu
Cashew paté, sriracha, pickles		✓ (wheat, rye, oats, barley)							✓	✓ Cashew nuts		✓	✓	✓
Exmoor Caviar		✓ Bread (wheat, barley)			✓		✓ Butter							
Seasonal soup, bread	✓ possible	✓ Bread (wheat)					✓							
Goat Burrata, tomato, fig leaf							✓ Burrata (goat)							✓
Beetroot risotto, stilton	✓						✓							✓
Rooftop mushrooms, fermented cashew										✓ Cashew				✓
Ceviche		✓ tortilla(wheat)		✓ aioli	✓ Trout				✓					✓
Baked scallops, garlic butter							✓ Butter	✓ Scallops						✓
Pancetta cherry salad	✓									✓ Cobnuts				✓

[illegible]

Dishes														
	CELERY	GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	DAIRY	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME	SOYA	SULPHUR DIOXIDE
Cacao cashew parfait							✓			✓ cashew & almonds			✓	✓
Orange & almond torte				✓			✓ Crème fraîche			✓ Almond				
Coconut panna cotta, sesame, mango, lime				✓								✓		✓
Baked cheesecake		✓ wheat		✓			✓						✓	✓
British cheese, crackers	✓	✓ Crackers (wheat)					✓		✓					✓

Review date:

05/06/2025

Reviewed by: V Dorward



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