

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

Chalk stream trout ceviche,
smoked aioli, lime, coriander, spring onion, chilli

Heritage beetroot risotto, stilton,
celery & apple **V**
*vegan option available

Organic Cure pancetta, cherries, moscato vinegar,
summer leaves, Kentish cobnuts **N 18**

TO FOLLOW

Rose harissa grilled tempeh, zucchini,
smoky sun-dried tomatoes, garden herbs **VE/N**

Fish Market catch, sorrel emulsion, sea purslane vierge

Organic Haye Farm roast beef, horseradish, jus

West country lamb rump, rosemary, salsa verde, jus

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

TO FINISH

Cacao & cashew parfait, date caramel,
Blackthorn salt **VE/N**

Whole orange & almond torte, blackberry, crème fraîche **N**

Baked cheesecake, strawberry & elderflower

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.

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