

Riverhouse

B A R

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**

Exmoor Cornish Salted Baerii Caviar (20g) **45**
bierbrood toast, whipped butter

SMALL PLATES

Seasonal soup, bread **V 9**

Goat milk burrata, Isle of wight tomatoes,
Riverhouse fig leaf oil, pink pickled onions **17**

Heritage beetroot risotto,
celery & apple **V 16/28**
*vegan option available

Chargrilled oyster mushrooms, summer girolles,
fermented cashew cream, lemon & dill **VE/N 17**

Chalk stream trout ceviche,
smoked aioli, lime, coriander, spring onion, chilli **18**

Baked diver-caught scallops, sea vegetables,
preserved lemon, garlic butter **21**

Organic Cure pancetta, English plums, moscato vinegar,
summer leaves, Kentish cobnuts **N 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