

# Riverhouse

## RESTAURANT

### BUT FIRST

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

Tempura oyster, nori, ponzu **8**

Cashew paté,  
sriracha, pickles **VE/N 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**

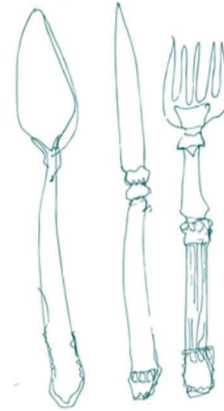
Heritage beetroot risotto,  
celery & apple **V 16/28**  
\*vegan option available

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**



### LARGE PLATES

Rose harissa grilled tempeh, zucchini,  
smoky sun-dried tomatoes, garden herbs **VE/N 24**

Artichoke & charred leek gnocchi  
parmesan **26**  
\*vegan option available

Fish market catch,  
sorrel emulsion, sea purslane vierge **29**

Haye Farm organic steak 10oz **38**  
café de Paris butter / red wine jus / peppercorn sauce

West country lamb rump, salsa verde,  
rosemary jus **34**

### TO GO WITH

New potatoes,  
organic butter, garlic & herbs **8**  
\*vegan option available

Seasonal greens,  
Honest Toil olive oil **VE 8**

Quinoa tabbouleh,  
pomegranate & mint **VE 8**

Leafy garden salad,  
mustard vinaigrette **VE 7**

Sweet potato / potato fries **VE 7**

### SUSTAINABLE SUNDAY ROAST

Join us every Sunday for an  
unforgettable sustainable roast.

Regeneratively farmed meat, paired  
with seasonal vegetables, crispy roast  
potatoes & all the trimmings.

**Reservations highly recommended**

Sundays | 12pm - 5.30pm

**2 Course £50 / 3 course £65**



**OUR HERO SUPPLIERS** | All of our produce is consciously sourced in harmony with the seasons and local environment. We champion suppliers who share the same ethos and commitment to sustainability and nearly all of our fresh produce is directly traceable back to the farmer, grower or producer.



**HAYE FARM** is an organic, high-welfare farm in East Devon run by Harry Boglione & Emily Perry, believers in regenerative, holistic farming that nurtures the ecosystem from the soil up. The results speak for themselves with healthy, happy animals and fields bursting with life

**WE USE:** Organic Eggs, Butter, Chicken, Beef, Cure Charcuterie, Gilt & Flint Beer

**LYONS HILL FARM** is a regenerative livestock farm in Dorset specialising in slow-maturing, rare and traditional British breeds. They produce exceptional quality, full-flavoured meat from mature animals that have lived an unhurried life.

**WE USE:** Iron Age Pork

**WIMBLEDON ROOFTOP FARM** was born from a desire to turn an unused urban space at Wimbledon Quarter into a flourishing and sustainable garden. Producing gourmet-quality oyster mushrooms, grown on recycled coffee grounds and honey from their rooftop apiaries.

**WE USE:** Honey, Oyster Mushrooms



**POTASH FARM** in the rolling countryside of St Mary's Platt, Kent, is known for its high-quality cobnut production and a range of other nuts, including walnuts, almonds, and chestnuts.

**USE:** Kentish Cobnuts

**BLACKTHORN** is a premium quality salt made in Ayrshire, Scotland using 100% pure Scottish sea water, no adding, no seeding, no bleaching. Returning to the older tradition of salt extraction using a graduation tower and harnessing the power of the wind and sea.

**WE USE:** Sea Salt



**NETTLE** in the heart of Oxfordshire, specialises in organic, raw and fermented plant-based foods; sourcing ingredients from organic, regenerative farms and using natural fermentation processes to create bold flavours without preservatives.

**WE USE:** Cashew Cream, Haverstock White



**CHALK STREAM FOODS** delivers fresh and smoked rainbow trout from farms on the River Itchen and River Test in Hampshire - from water to waiter in 48 hours. The world-famous chalk streams, known for their clear, pure water, lead to a lean, rich, and uniquely flavored fish.

**WE USE:** Chalk Stream Trout

**BRIXHAM FISH MARKET** is known for quality, offering the freshest, most sustainable sourced seafood. Actively working with organisations like the MSC, Marine Stewardship Council, to develop sustainable products and innovative methods to reduce bycatch and improve fish stocks.

**WE USE:** Fresh Fish & Shellfish

**HONEST TOIL** is a small project run by Tom & Juli based on the west coast of the Peloponnese, Greece - producing high quality extra virgin olive oil from small family farms, and hand-harvesting using traditional methods, without unnecessary strain on the tree or the disruption of wildlife.

**WE USE:** Extra Virgin Olive Oil

**AT THE RIVERHOUSE RESTAURANT** We take our commitment to sustainability seriously. The UK hospitality industry currently contributes to 15% of carbon emissions despite making up 4% of the UK's GDP - we feel it essential to do our bit and join the hospitality industry's pledge to be net-zero by 2040.



**A WORD FROM HEAD CHEF VANESSA MARX** - "Food has the power to tell a story, change the energy, and connect people. I cherish watching the seasons change in the UK, appreciating the incredible British produce and its growers. In this new world, transparency and sustainability are the currency, and I'm excited to continue this culinary journey at Bingham Riverhouse."