

Riverhouse

RESTAURANT

BREAD

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

TO START

Seasonal soup, bread **V**

Wimbledon Rooftop Farm mushroom risotto,
truffled cashew, porcini **VE/N**

Cured sustainable yellowtail kingfish,
miso, sesame, lime, shiso

Seared venison tartare, crispy capers,
roasted almonds, smoked aioli, pear **N**

TO FOLLOW

Artichoke & charred leek gnocchi, parmesan **V**
*vegan option available

Fish market catch, sorrel emulsion,
sea purslane vierge, new potatoes

Organic pork collar, apple, sage & mustard,
maple Autumn pumpkin

TO FINISH

Kentish cobnut torta caprese,
Xoco 100% cacao mousse **N**

Baked cream, honey & rooibos preserved apricots,
sour rye crumb

Sweet potato chai spiced parfait,
roasted pecans, date glaze **N/VE/SF**

British cheese, pickles, relish fruit & crackers

VE - Vegan | **V** - Vegetarian | **N** - Nuts | **SF** - Refined sugar free

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