Riverhouse

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, beetroot, sherry glaze, fig, Kentish cobnuts **N/V 17**

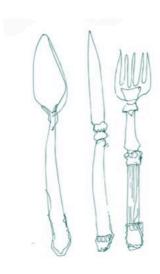
Wimbledon Rooftop Farm mushroom risotto, truffled cashew, porcini **V/N 16/28** *vegan option available

Whole roasted celeriac, coconut labneh, chilli oil, z'atar **VE 16**

Cured sustainable yellowtail kingfish, miso, sesame, lime, shiso **18**

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

Seared venison tartare, crispy capers, roasted almonds, smoked aïoli, pear **N** 19



LARGE PLATES

Spicy smoky grilled tempeh, maple delica pumpkin, coconut butter, Autumn squash, seeds **VE 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

Organic pork collar, apple, sage & mustard 34

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 by scanning the **QR code** on this menu, however we are unable to provide information on other allergens. A discretionary optional service charge of I3.5% will be added to your bill

TO GO WITH

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

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

Warm carrot salad, sumac & mint **VE 7**

Riverhouse dhal VE 7

Purple polyphenol salad, walnut, pomegranate, apple cider vinaigrette **VE/N 8**

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



