

STEVEN EDWARDS

Bingham

RIVERHOUSE

TASTING MENU

5 COURSES FOR LUNCH £55 PER PERSON
SUNDAY
(excludes dishes marked *)

7-COURSES FOR DINNER £75 PER PERSON
FRIDAY, SATURDAY
(includes dishes marked *)

5 OR 7-COURSES THURSDAY DINNER,
FRIDAY, SATURDAY LUNCH

In the interest of your safety, our spaced-out dining service is more hands off than usual. We will visit you as little as possible and invite you to serve your own drinks and handle your own napkins.

Just leave the plate clearing to us.

We want to offer you the best service so please let us know of any dietary requirements you may have. A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.

TASTING MENU

SWEETCORN | CORIANDER
sweetcorn soup, coriander, smoked sweetcorn

LEEK | POTATO
hash brown, parsley oil, BBQ leek

CELERIAC | LOVAGE*
csalt baked celeriac, black truffle, lovage

ONION | GIROLLE
roasted onion, girolle mushroom, pickled onion

CARROT | KOHLRABI
carrot terrine, onion sauce, kohlrabi

ORANGE | BEETROOT *
orange cake, beetroot sorbet

PEACH | RASPBERRY
peach cheesecake, raspberry sorbet, lemon verbena