

# Riverhouse

## RESTAURANT

### SUNDAY ROAST

#### BREAD

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

#### TO START

Seasonal soup, bread **V**  
\*vegan option available

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

Whole roasted celeriac, coconut labneh, chilli oil, z'atar **VE**  
Beetroot cured Chalk Stream trout,  
miso & orange, shaved fennel, pink peppercorn

#### TO FOLLOW

Imam bayildi, spiced stuffed aubergine, olives,  
pomegranate, dukkha, crispy kale **VE**  
Fish market catch, Cape Malay butter, monks beard  
Organic Haye Farm roast beef, horseradish, jus  
Haye Farm roasted organic chicken (1/2), salsa verde  
**All with triple roasted potatoes, seasonal greens  
& Yorkshire pudding**

#### TO FINISH

Xoco 100% cacao torte, chestnut ice cream **N**  
Baked nutmeg custard, caramelised clementine  
Heritage pear & apple crumble, vanilla pod custard **SF**  
Baron Bigod, honey glazed figs, fruit toast

**N - NUTS | V - VEGETARIAN | VE - VEGAN | SF - REFINED SUGAR FREE**  
**2 Courses - £50 per person | 3 Courses - £65 per person**

*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*