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, walnut & dried fig gremolata, sherry vinegar, pickled onions, watercress **N/V 17**

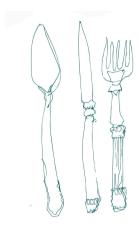
Wimbledon Rooftop Farm mushroom risotto, truffled cashew, porcini **V/N 16/28** *vegan option available

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

Beetroot cured Chalk Stream trout, miso & orange, shaved fennel, pink peppercorn **18**

Baked diver-caught scallops, sea vegetables, preserved lemon, garlic butter **2**I

Seared venison tartare, spiced blackberry & juniper, rye crumb **19**



LARGE PLATES

Imam bayildi, spiced stuffed aubergine, olives pomegranate, dukkha, crispy kale **VE/N 24**

Roasted pumpkin gnocchi, sage beurre noisette, Kentish cobnuts, parmesan **V/N 26** *vegan option available

> Fish market catch, Cape Malay butter, monk's beard **29**

Haye Farm organic steak l0oz **38** café de Paris butter / red wine jus / peppercorn sauce

Roasted pheasant breast, smoky pancetta, spiced red cabbage, redcurrant, mulled wine jus **34**

${f N}$ - NUTS | ${f V}$ - VEGETARIAN | ${f VE}$ - VEGAN

TO GO WITH

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

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

Maple roasted roots **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



