

Riverhouse

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 **21**

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 10oz **38**
café de Paris butter / red wine jus / peppercorn sauce

Roasted pheasant breast, smoky pancetta,
spiced red cabbage, redcurrant, mulled wine jus **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 13.5% 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**

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