

# 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

Spring asparagus & wild alexander risotto **V**  
\*vegan option available

Yellowtail crudo, burnt blood orange, pistachio & fennel **N**  
Rabbit rillettes, rhubarb jam, nasturtium & rye

### TO FOLLOW

Miso cauliflower, turmeric & ginger whipped tofu, bean sprout &  
lentil salsa, coriander raita **VE**

Fish market catch, citrus velouté, Atlantic kelp

Organic Hays Farm roast beef, horseradish, jus

Roasted Welsh lamb rump, salsa verde

**All with triple roasted potatoes, seasonal greens & Yorkshire pudding**

### TO FINISH

Xoco 100% chocolate pot, Kentish cobnuts,  
Honest Toil olive oil ice cream **N/GF\***

Pistachio torte, blood orange sorbet **N/GF\***

Yorkshire rhubarb & apple crumble, vanilla pod custard **SF**  
\*vegan/gf\* option available

Hampshire Tunworth, vanilla honey, strawberries, toast

**N** - nuts | **V** - vegetarian | **VE** - vegan | **SF** - refined sugar free  
**GF\*** - \*no added gluten but may contain traces

**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*