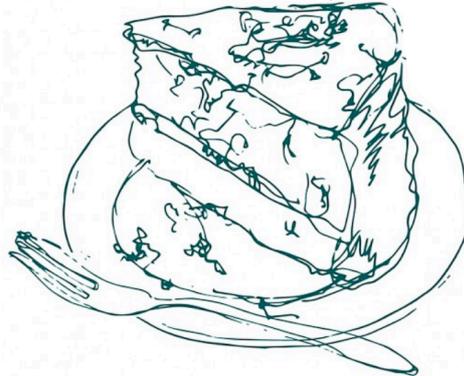


Riverhouse

RESTAURANT



TO FINISH

Macadamia & cashew raspberry swirl 'cheesecake',
passionfruit **N/VE/SF/GF* 14**

Xoco 100% chocolate pot, Kentish cobnuts,
Honest Toil olive oil ice cream **N/GF* 15**

Set lemon slice, burnt meringue,
strawberry sorbet, lemon verbena **GF* 12**

Yorkshire rhubarb & apple crumble,
vanilla pod custard **SF 13**
vegan/gf option available

Pistachio torte, blood orange sorbet **N/GF* 15**

Hampshire Tunworth, vanilla honey, strawberries, toast **16**

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

**We use every last bit of any imported products, like coffee or bananas, to
reduce food waste & environmental impact**

**We use sugar mindfully in our desserts, and choose to use natural
alternatives, like coconut sugar where possible**

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