

# 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**

Chargrilled chicory, sherry vinegar glaze,  
Blacksticks blue, roasted walnuts,  
watercress & dandelion **N/V/N 15**

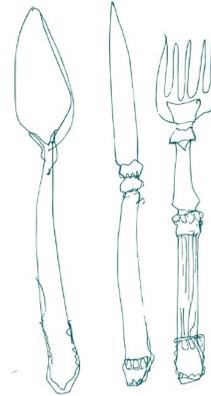
Spring asparagus & wild alexander risotto,  
Spewood sheeps' milk cheese **V 16/28**  
\*vegan option available

Wimbledon Rooftop Farm mushroom & foraged  
morel gratin, fermented cashew **VE/N 16**

Yellowtail crudo, burnt blood orange,  
pistachio & fennel **N 18**

Baked diver-caught Lyme Bay scallops,  
samphire, preserved lemon, garlic butter **21**

Rabbit rillettes, rhubarb jam,  
nasturtium & rye **19**



## LARGE PLATES

Miso cauliflower, turmeric & ginger whipped tofu,  
bean sprout & lentil salsa, coriander raita **VE 24**

Wild garlic & nettle gnocchi, parmesan **V/N 26**  
\*vegan option available

Fish market catch,  
citrus velouté, Atlantic kelp **29**

Haye Farm organic steak 10oz **38**  
café de Paris butter / red wine jus / peppercorn sauce

Roasted Welsh lamb rump, minted broad beans **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

Spring potatoes,  
organic butter, garlic & garden herbs **8**  
\*vegan option available

Charred purple sprouting broccoli, toasted  
almond, garlic & chilli,  
Honest Toil olive oil **N/VE 8**

Peas & leaves, shaved fennel  
apple cider & herb dressing **VE 8**

Crushed chickpeas,  
baby spinach, zesty lemon **VE 7**

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**

