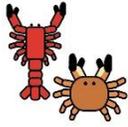
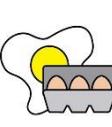
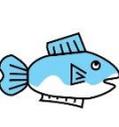
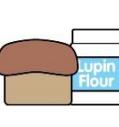
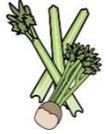
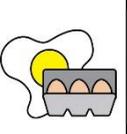
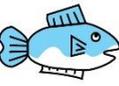
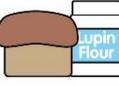
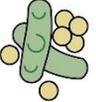


RIVERHOUSE RESTAURANT MENU ALLERGENS WINTER 2025

Dishes														
	CELERY	GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	DAIRY	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME	SOYA	SULPHUR DIOXIDE
Bierbrood, whipped butter		✓ Wheat, barley					✓ Butter							
Tempura oyster, nori, ponzu		✓ (wheat)		✓ aioli				✓ Oyster					✓	✓ Ponzu
Cashew paté, sriracha, pickles		✓ (wheat, rye, oats, barley)							✓	✓ Cashew nuts		✓	✓	✓
Exmoor Caviar		✓ Bread (wheat, barley)			✓		✓ Butter							
Seasonal soup, bread	✓ possible	✓ Bread (wheat)					✓							
Chicory , blue cheese, walnut							✓ blackstick blue			✓ Walnut				✓
Spring risotto	✓						✓ parmesan & spenwood							
Mushroom gratin	✓	✓ (wheat & rye)							✓	✓ cashew			✓	✓
Yellowtail crudo					✓				✓	✓ pistachio				✓
Baked scallops, garlic butter							✓ Butter	✓ Scallops						✓
Rabbit rillettes	✓	✓ rye, wheat				✓	✓		✓				✓	✓

Dishes														
	CELERY	GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	DAIRY	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME	SOYA	SULPHUR DIOXIDE
Macadamia cashew cheesecake										✓ cashew, macadamia & almonds				✓
Xoco pot, olive oil ice cream				✓			✓			✓ cobnut			✓	
Set lemon slice, meringue		✓ Rye, wheat (garnish only)		✓			✓							
Crumble, custard		✓ Wheat, oats		✓			✓			✓ almond				
Pistachio torte, blood orange sorbet				✓			✓			✓ pistachio & almond				
Tunworth cheese	✓	✓ Crackers (wheat/rye)					✓		✓					✓

Review date:

01/01/2026

Reviewed by: V Dorward



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