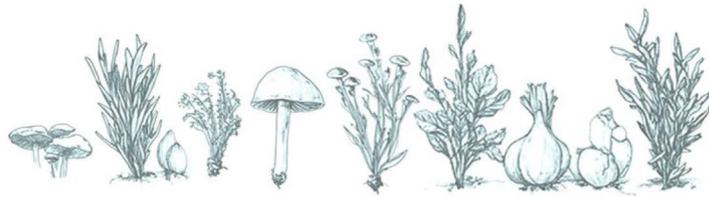


Riverhouse

RESTAURANT



MARKET MENU

what to expect...

A seasonal set menu, inspired by zero waste philosophy, crafted weekly using the freshest ingredients from the market. Each menu is thoughtfully created to reduce food waste, make use of surplus, and to showcase the creativity of our Riverhouse kitchen.

TO START

Fresh plant based soup of the day
or

Asparagus & wild alexander risotto, Spenswood sheep milk cheese
*vegan option available

TO FOLLOW

Catch of the day, spring potatoes, Atlantic seaweed
or

Wild garlic & nettle gnocchi, parmesan
*vegan option available

SWEET

Rhubarb & apple crumble, vanilla pod custard
*vegan option available
or

Dessert special of the day

2 Courses - £22 per person | 3 Courses - £30 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*