

Riverhouse
RESTAURANT

EASTER SUNDAY ROAST

BREAD

Rosemary focaccia, whipped butter

TO START

New potato & wild leek soup **V**

Yellowtail crudo, burnt blood orange, pistachio & fennel

Spring asparagus & wild alexander risotto, Spenwood sheeps' milk cheese **V**

TO FOLLOW

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

Fish market catch, citrus velouté, Atlantic kelp

Roasted lamb rump, minted brand beans

Haye Farm organic roast beef, horseradish, jus

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

TO FINISH

Set lemon slice, burnt meringue, strawberry sorbet, lemon verbena

Xoco 100% chocolate parfait, Kentish cobnuts,
Honest Toil olive oil ice cream **VE/N**

Pistachio torte, blood orange sorbet

N - nuts | V - vegetarian | VE - vegan

3 Courses - £75 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