


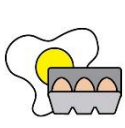
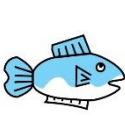
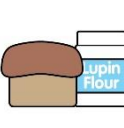






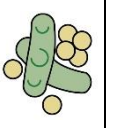




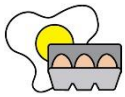

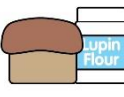










RIVERHOUSE RESTAURANT MENU ALLERGENS SUMMER 2026

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 pâté, sriracha, pickles		✓ (wheat, rye, oats, barley)							✓	✓ Cashew nuts		✓	✓	✓
Exmoor Caviar		✓ Bread (wheat, barley)			✓		✓ Butter							
Seasonal soup, bread	✓ possible	✓ Bread (wheat)					✓							
Goat cheese raspberry salad							✓ goat		✓	✓ Walnut				✓
Pea risotto							✓ parmesan & spenwood							
Mushroom pate	✓	✓ (wheat & rye)							✓	✓ cashew			✓	✓
Kiln smoked trout					✓		✓		✓					✓
Baked scallops, garlic butter							✓ Butter	✓ Scallops						✓
Panzanella	✓	✓ 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)		✓			✓							
Skillet cookie										✓ almond				
Sorbet PLEASE CHECK DAILY														
Tunworth cheese	✓	✓ Crackers (wheat/rye)					✓		✓					✓

Review date:

03/06/2026

Reviewed by: V Dorward



You can find this template, including more information at www.food.gov.uk/allergy-guidance