

Riverhouse

RESTAURANT

SUMMER GATHERINGS

BREAD

Bierbrood, whipped butter
Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

TO START

Raspberry & goat cheese salad, roasted walnuts,
wild rocket, pomegranate molasses **V/N**

Wimbledon Rooftop Farm mushroom & fermented cashew paté,
rye toast, watercress & shallot salad **VE/N**

Kiln smoked Chalk Stream trout, herb tzatziki,
cucumber & gooseberry, fennel pollen

TO FOLLOW

Isle of Wight tomato gnocchi, garlic, olive oil,
torn burrata, olive crumb & basil **V**
*vegan option available

Market fish, sea lettuce, citrus velouté,
garlic & herb new potatoes

Slow roasted organic pork, sweetcorn,
nasturtium, rhubarb relish, summer herb polenta

SWEET

Buckwheat cookie dough skillet,
vanilla pod ice cream **GF*/N/VE**

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

Hampshire Tunworth, vanilla honey, figs, toast

N - nuts | **V** - vegetarian | **VE** - vegan | **SF** - refined sugar free
GF* - *no added gluten but may contain traces

£75 FOR 3 COURSES

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