

Riverhouse

RESTAURANT

## FATHER'S DAY SUNDAY ROAST

### 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

Courgette stuffed with herb quinoa & sunflower seeds,  
crispy courgette flower, lime leaf tofu cream **VE**

Market fish, sea lettuce, citrus velouté

Organic Haye Farm roast beef, horseradish, jus

West country lamb rump, rosemary, salsa verde, jus

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

### TO FINISH

Xoco 100% chocolate pot, Kentish cobnuts,  
Honest Toil olive oil ice cream **N/GF\***

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

Hampshire Tunworth, vanilla honey, figs, toast

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.*