

# Riverhouse

RESTAURANT

## SUMMER SUNDAY 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

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

Fish market catch, citrus velouté, sea lettuces

Organic Haye Farm roast beef, horseradish, jus

**all served with Yorkshire pudding, roast potatoes & seasonal vegetables**

### 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 legal allergens is available on request, however we are unable to provide information on other allergens.*