



MARKET MENU

TO START

Fresh plant based soup of the day
or

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

*vegan option available

TO FOLLOW

Catch of the day, new potatoes, Atlantic seaweed
or

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

*vegan option available

SWEET

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

or

Riverhouse sorbet selection **GF***

*vegan option available

2 Courses – £22 per person | 3 Courses – £30 per person



Includes a complimentary glass of Rathfinny Sussex Sparkling Wine
when you enjoy all three 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.

A discretionary optional service charge of 13.5% will be added to your bill