

Riverhouse

RESTAURANT

BREAD

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

TO START

Seasonal soup, bread **V**

Roasted heritage beetroot risotto,
pickled celery, pumpkin seed oil **V**

*vegan option available

Tuna tartare, rye crumb, smoky aioli,
granny smith apple, shiso

Venison carpaccio, roasted plum,
orange dressing, pickled blue radish

TO FOLLOW

Charred leek & Barkham blue gnocchi ,
cavolo nero, walnuts **V/N**

*vegan option available

Fish market catch, caper beurre noisette, sea purslane salsa

Somerset Saxon meadow chicken, foraged forest mushrooms,
soft truffled polenta

TO FINISH

Hedgerow crumble,
vanilla pod custard **NG***

Raw cacao & tahini tart, dates
& toasted coconut, coconut ice cream **SF/NG*/VE**

British cheese, pickles, relish fruit & crackers

VE - Vegan | **V** - Vegetarian | **N** - Nuts | **SF** - Refined sugar free

NG* - *non gluten product, but may contain traces

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