

Riverhouse

RESTAURANT



BUT FIRST

Bierbrood, whipped butter **8**
Wildfarmed flour, Gilt & Flint IPA,
Brue Valley organic butter

Tempura oyster, aioli, shiso, ponzu **8**

Cashew paté,
sriracha, pickles **VE/N 8**

Exmoor Cornish Salted Baerii Caviar (20g) **45**
bierbrood toast, whipped butter

SMALL PLATES

Seasonal soup, bread **V 9**

Sheep milk labneh, radicchio, fresh figs,
Kentish cobnut brittle, sherry vinaigrette **V/N 16**

Roasted heritage beetroot risotto,
pickled celery, pumpkin seed oil **V 17/28**
*vegan option available

Wimbledon Rooftop Farm mushrooms &
fermented cashew cream on toast,
Autumn truffle **VE/N 16**

Tuna tartare, rye crumb, smoky aioli,
granny smith apple, shiso **18**

Baked diver-caught Lyme Bay scallops,
sapphire, preserved lemon, garlic butter **21**

Venison carpaccio, roasted plum,
orange dressing, pickled blue radish **19**

LARGE PLATES

Maple roasted Delica pumpkin, puy lentils, tahini
drizzle, dukkha & pomegranate **VE/N 25**

Charred leek & Barkham blue gnocchi,
cavolo nero, walnuts **V/N 18/29**
*vegan option available **15/27**

Fish market catch,
caper beurre noisette, sea purslane salsa **29**

Haye Farm organic steak 10oz **42**
café de Paris butter / red wine jus / peppercorn sauce

Somerset Saxon meadow raised chicken,
foraged forest mushrooms **34**

N - NUTS | V - VEGETARIAN | VE - VEGAN

TO GO WITH

New potatoes,
organic butter, garlic & herbs **8**
*vegan option available

Charred greens,
toasted almond, garlic & chilli,
Honest Toil olive oil **N/VE 8**

Riverhouse dhal **VE 7**

Purple polyphenol salad,
pomegranate, apple cider vinaigrette **VE 8**

Sweet potato / potato fries **VE 7**

SUSTAINABLE SUNDAY ROAST

Join us every Sunday for an
unforgettable sustainable roast.

Regeneratively farmed meat, paired
with seasonal vegetables, crispy roast
potatoes & all the trimmings.

Reservations highly recommended
Sundays | 12pm - 5.30pm



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 by scanning the **QR code** on this menu, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill



OUR HERO SUPPLIERS | All of our produce is consciously sourced in harmony with the seasons and local environment. We champion suppliers who share the same ethos and commitment to sustainability and nearly all of our fresh produce is directly traceable back to the farmer, grower or producer.



HAYE FARM is an organic, high-welfare farm in East Devon run by Harry Boglione & Emily Perry, believers in regenerative, holistic farming that nurtures the ecosystem from the soil up. The results speak for themselves with healthy, happy animals and fields bursting with life

WE USE: Organic Eggs, Butter, Chicken, Beef, Cure Charcuterie, Gilt & Flint Beer

LYONS HILL FARM is a regenerative livestock farm in Dorset specialising in slow-maturing, rare and traditional British breeds. They produce exceptional quality, full-flavoured meat from mature animals that have lived an unhurried life.

WE USE: Iron Age Pork

WIMBLEDON ROOFTOP FARM was born from a desire to turn an unused urban space at Wimbledon Quarter into a flourishing and sustainable garden. Producing gourmet-quality oyster mushrooms, grown on recycled coffee grounds and honey from their rooftop apiaries.

WE USE: Honey, Oyster Mushrooms



POTASH FARM in the rolling countryside of St Mary's Platt, Kent, is known for its high-quality cobnut production and a range of other nuts, including walnuts, almonds, and chestnuts.

USE: Kentish Cobnuts

BLACKTHORN is a premium quality salt made in Ayrshire, Scotland using 100% pure Scottish sea water, no adding, no seeding, no bleaching. Returning to the older tradition of salt extraction using a graduation tower and harnessing the power of the wind and sea.

WE USE: Sea Salt



NETTLE in the heart of Oxfordshire, specialises in organic, raw and fermented plant-based foods; sourcing ingredients from organic, regenerative farms and using natural fermentation processes to create bold flavours without preservatives.

WE USE: Cashew Cream, Haverstock White



CHALK STREAM FOODS delivers fresh and smoked rainbow trout from farms on the River Itchen and River Test in Hampshire - from water to waiter in 48 hours. The world-famous chalk streams, known for their clear, pure water, lead to a lean, rich, and uniquely flavored fish.

WE USE: Chalk Stream Trout

BRIXHAM FISH MARKET is known for quality, offering the freshest, most sustainable sourced seafood. Actively working with organisations like the MSC, Marine Stewardship Council, to develop sustainable products and innovative methods to reduce bycatch and improve fish stocks.

WE USE: Fresh Fish & Shellfish

HONEST TOIL is a small project run by Tom & Juli based on the west coast of the Peloponnese, Greece - producing high quality extra virgin olive oil from small family farms, and hand-harvesting using traditional methods, without unnecessary strain on the tree or the disruption of wildlife.

WE USE: Extra Virgin Olive Oil

AT THE RIVERHOUSE RESTAURANT We take our commitment to sustainability seriously. The UK hospitality industry currently contributes to 15% of carbon emissions despite making up 4% of the UK's GDP - we feel it essential to do our bit and join the hospitality industry's pledge to be net-zero by 2040.



A WORD FROM HEAD CHEF VANESSA MARX - "Food has the power to tell a story, change the energy, and connect people. I cherish watching the seasons change in the UK, appreciating the incredible British produce and its growers. In this new world, transparency and sustainability are the currency, and I'm excited to continue this culinary journey at Bingham Riverhouse."