

Riverhouse

RESTAURANT



MARKET MENU

TO START

Seasonal vegetable soup of the day **V**
or

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

TO FOLLOW

Catch of the day, new potatoes,
caper beurre noisette & sea purslane salsa
or

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

SWEET

Hedgerow crumble,
vanilla pod custard **NG* 13**
or

Riverhouse sorbet selection **NG***
*vegan option available

3 courses + 568ml carafe of Vinho Verde to share - £40 per person

2 courses - £30 per person (no promotion applicable)

N - nuts | **V** - vegetarian | **VE** - vegan | **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*