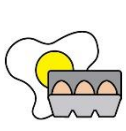
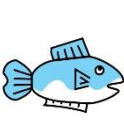
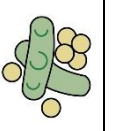
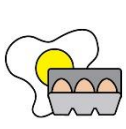
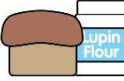


RIVERHOUSE RESTAURANT MENU ALLERGENS AUTUMN 2026

Dishes														
	CELERY	GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	DAIRY	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME	SOYA	SULPHUR DIOXIDE
Bierbrood, whipped butter		✓ Wheat, barley					✓ Butter							
Tempura oyster, nori, ponzu		✓ (wheat)		✓ aioli				✓ Oyster					✓	✓ Ponzu
Cashew paté, sriracha, pickles		✓ (wheat, rye, oats, barley)							✓	✓ Cashew nuts		✓	✓	✓
Exmoor Caviar		✓ Bread (wheat, barley)			✓		✓ Butter							
Seasonal soup, bread	✓ possible	✓ Bread (wheat)					✓							
Labneh salad							✓ sheep			✓ Cobnut				✓
Beetroot risotto	✓						✓ parmesan & butter							✓
Mushroom toast	✓	✓ (wheat & rye)							✓	✓ cashew			✓	✓
Tuna tartare		✓ (wheat & rye)		✓	✓				✓					✓
Baked scallops, garlic butter							✓ Butter	✓ Scallops						✓
Venison									✓					✓

Dishes														
	CELERY	GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	DAIRY	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME	SOYA	SULPHUR DIOXIDE
Sweet potato brulee														
Cacao tart												✓		
Crumble		GF oats		✓			✓							
Skillet cookie										✓ almond			✓	
Sorbet PLEASE CHECK DAILY														
Tunworth cheese	✓	✓ Crackers (wheat/rye)					✓		✓					✓
VEGAN vanilla ice cream													✓	

Review
date:

14/09/2026

Reviewed by: V Dorward



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