Riverhouse
RESTAURANT

14 FEBRUARY 2027
RUGBY DAY

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BREAD
Bierbrood, whipped butter
Wild Farmed flour, Gilt & Flint IPA, Brue Valley organic butter

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ROASTED DELICA PUMPKIN RISOTTO
sage & pecans
*vegan option available

OR

CHALK STREAM TROUT
Devon crab bisque, confit fennel bulb, crème fraîche

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SLOW ROASTED CELERIAC
spiced coconut butter, mulled cranberries, nutty ancient grains **VE/N**

OR

HAYE FARM BEEF CHEEK
smoky pancetta, bourguignon sauce,
spelt & wild mushroom risotto

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CHOCOLATE
Dark chocolate rosemary fondant, salted caramel ice cream

OR

CHEESE
brûléed Baron Bigod, honey glazed figs, fruit crackers

VE - Vegan | **V** - Vegetarian | **N** - Nuts

£85 FOR 3 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 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