

STEVEN EDWARDS

*Bingham*

RIVERHOUSE

## TO START

### SHITAKE (VEG)

Risotto  
Black Truffle  
Parmesan

### MACKEREL

Cured  
Horseradish  
Chive

### QUAIL

Roast breast  
Caesar  
Charred gem

### SCALLOP

Leek  
Crab bisque  
**£7 supplement**

### BEETROOT (VEG/WF/LD)

Tartare  
Blood orange  
Pickle

### DIPPY EGG

Duck yolk, nasturtium root, broccoli  
(Steven Edwards signature dish)

## IN THE MIDDLE

### JOHN DORY (WF)

Celeriac  
Lovage  
Brown shrimp  
**£15 supplement**

### LAMB (LD/WF)

Salsify  
Celery  
Mint

### PORK (LD/WF)

Fillet  
Asparagus

### DUCK (LD/WF)

Beetroot  
Watercress  
Red wine jus

### CARROT (VEG/LD)

Wellington  
Salsify  
Celery

### WIGMORE CHEESE

Yorkshire rhubarb, sourdough  
(Steven Edwards signature dish)

## TO FINISH

### LEMON (VEG/WF)

Set lemon  
Yoghurt  
Thyme

### CHOCOLATE (N/WF)

Valrhona chocolate  
Cocoa nib tuille

### APPLE (VEG)

Parfait  
White chocolate  
Apple sorbet

### PISTACHIO (VEG/WF/LD)

Pistachio cake  
Pink grapefruit  
Sorrel

WF - Wheat free  
LD - Low dairy  
N - Contain nuts  
VEG - Vegetarian

**2 courses £40 | 3 courses £55 | 4 courses £70 | 5 courses £85**

\*Members price £33 | \*Members price £45 | \*Members price £57 | \*Members price £70  
Wine Pairing £30 | Wine Pairing £45 | Wine Pairing £60 | Wine Pairing £75

### Choose a course from each row

Friday and Saturday Dinner, 5 courses only

\*Members' price for member and 1 guest - price is per person

Please ask the team about allergens information.

A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.  
We are currently supporting #cookforukraine, we invite all guests to add £1 donation to their bill to support this campaign.

STEVEN EDWARDS

*Bingham*

RIVERHOUSE