

STEVEN EDWARDS | DECEMBER SAMPLE MENU

TO START

SHITAKE (VG|WF)
Risotto
Black truffle
Parmesan

BEETROOT (WF|VG)
Tartare
Horseradish
Coriander

SEA TROUT (WF)
Cured
Oyster
Crème Fraiche

CRAB (+£7)
Hand picked
Mayo
Onion

GOOSE
Breast
Pate
Cranberry

DIPPY EGG *Duck yolk | Nasturtium | Broccoli*

TO FOLLOW

HAKE (LD|WF)
Fillet
Chervil root
Mussels

VENISON +£10 (LD|WF)
Saddle
Parsnip
Thyme

VEAL (LD|WF)
Loin
Cauliflower
Red Onion

GUINEA HEN (LD|WF)
Breast
Pumpkin
Sage

CARROT (VG|LD)
Wellington
Parsnip
Thyme

CHEESE *Golden cross | Granny smith | Marigold*

TO FINISH

LEMON (VG|WF)
Set lemon
Sheeps yoghurt
Sorrel

CHOCOLATE (VG|WF)
Chocolate custard
Chestnut ice cream
Cocoa nib

PEAR (VG|LD|WF)
Poached
Brandy gel
Ginger

MANDARIN (VGN)
Sorbet
Honey cake
Verbena

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

Choose 1 course from each row
5 courses only available Friday & Saturday night

We want to offer you the best service so please let us know of any dietary requirements you may have.

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.



RIVERHOUSE