

COCKTAILS

Aperol/Campari Spritz 12
Negroni 12
Espresso Martini 12

NIBBLES

Riverhouse nuts (VE) 5
Nocellara del Belice (VE) 5
Basil picos & dip (V) 6
Spiced frickles (V) 6
(6) Lamb bobotie spring rolls, cider chutney 8
(4) Nduja croquettes 7
(4) Crispy crab cakes 7
(4) Truffle arancini (V) 7
Bread selection 6
with Riverhouse wine vinegar & olive oil

OPEN SANDWICHES

on focaccia with side salad & crisps

Avo hummus (VE) 9
Heritage tomato, mozzarella, pesto (V) 9
Roasted Chicken alioli 10

15% DISCOUNT
FOR MEMBERS

BECOME MEMBER



Bingham

RIVERHOUSE



SMALL PLATES

Crispy buttermilk chicken, garlic aioli 10
Prosciutto, fig, whipped goats' cheese, walnut 9
Potted Riverhouse salmon sourdough cracker 13
Imam Bayildi, yoghurt, pomegranate (V) 13
Cashew paté on toast, sriracha, pickles (V/VE) (N) 13
Cauliflower chowder, nutmeg butter, gruyere toast (V) 11

LARGE PLATES

Caesar salad, croutons, boiled egg, anchovies, parmesan 9/15
add bacon +5 / grilled chicken +8
Ribeye steak, café de Paris butter, salad 27
Pumpkin gnocchi, sage, macadamia, parmesan (V/VE) 17
Black truffle risotto, pickled mushroom, parmesan (V/VE) 18
Loch Duart Salmon, black rice, lemon cream 22

Sunday - Thursday 8am - 12am (drinks) | 11am - 10pm (food)
Friday - Saturday 8am - 1am (drinks) | 11am-12am (food)

*Please let us know of any allergies and intolerances 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.*

WINE BY THE GLASS

White

Sauska, Tokaj Dry Furmint, Hungary 13
Louro Do Bolo, Valdeorras Godello, Spain 16
Conte della Vipera, Antinori Semillon/Sauvignon, Italy 20

Red

Morande, Pinot Noir Grand Riserva, Chile 11
G. D. Varja, Barbera D'Alba, Italy 17
Croze-Hermitage, Maison Les Alexandris, France 23

Sparkling

Marchese Antinori, Franciacorta Cuvee Royal 13
Drappier Carte d'or, Champagne 15
Nyetimber classic Cuvee, West Sussex 20

TO SHARE

Charcuterie board 19

3 cured meats, pickles & relish, bread

Cheese board (V) 18

3 cheeses, pickles & relishes, fruit & crackers

Dips & crudités (VE) 14

vegetable crudités, hummus, babaganoush, tapenade

Riverhouse board 45

charcuterie, cheese, dips and crudites, bread, pickle, relish

EXTRA BITS

Pomme frites,
herb garden salt (VE) 5
add truffle & parmesan +2
Grilled corn,
smoky paprika lime butter (V) 5
Cucumber & Kimchi (VE) 5
Charred greens (VE) 5

FOR LATER

Chocolate fondant 8
Baked cheesecake, caramel 9
Affogato 6
Hedgerow crumble 8
with almond custard