

STEVEN EDWARDS

—

Bingham

RIVERHOUSE

TO START

BEETROOT (VEG/WF)

Tartare
Coriander
Horseradish

SEA TROUT (WF)

Oyster
Onion
Dill

GOOSE (LD)

Breast and Leg
Celeriac
Cranberry
£4 supplement

CRAB (WF/LD)

Hand picked
Mayo
Onion
£2 supplement

SHITAKE (VEG/WF)

Risotto
Mushroom
Chives

DIPPY EGG

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

IN THE MIDDLE

HAKE (WF/LD)

Fillet
Mussels
Chervil

VENISON (LD/WF)

Saddle
Parsnip
Enoki mushroom
£2 supplement

GUINEA HEN (WF/LD)

Breast
Pumpkin
Sage

VEAL (WF/N)

Sirloin
Cauliflower
Tarragon
£5 supplement

CARROT (VEG/LD)

Wellington
Parsnip
Enoki mushroom

GOLDEN CROSS CHEESE

Granny Smith, marigold, sourdough
(Steven Edwards signature dish)

TO FINISH

GINGER (VEG/N)

Cake
Pear
Brandy

CHOCOLATE (VEG)

Valrhona chocolate
Cocoa Nib
Chestnut

LEMON (VEG/WF)

Set lemon
Yoghurt
Thyme

HONEY (VEG/WF/LD/N)

Cake
Mandarin
Almond

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

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

***Members price £45 | *Members price £57 | *Members price £70**

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 13.5% 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.

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