

SMOOTHIES

Available 8am - 5pm

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Glow (VE) 7.50

banana, maca, almond butter,
berries, cinnamon, oat milk

Energise (VE) 7.50

banana, oats, chia, peanut butter,
cacao, oat milk

Recover (VE) 7.50

avocado, dates, spinach, apple,
spirulina, coconut water

Add

Ashwagandha or plant based collagen + 1.50

CBD drops + 2.00

COCKTAILS

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Wild Woman 12

Jalapeño Negroni 12

Espresso Martini 12

NIBBLES

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Riverhouse nuts (VE) 5

Marinated olives (VE) 5

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

Focaccia/sourdough/multigrain
with side salad & crisps

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Avo hummus (VE) 9

Heritage tomato,
mozzarella, pesto (V) 9

Roasted Chicken alioli 10

Hot salt beef mustard 12

Riverhouse

RIVERHOUSE



SMALL PLATES

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Crispy buttermilk chicken, garlic aioli 10

Crab & shrimp gratin, toast 14

Imam Bayildi, yoghurt, pomegranate (V) 13

Cashew paté on toast, sriracha, pickles (V/VE) (N) 13

Dal Tadka, coriander, naan (VE) 12

LARGE PLATES

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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 (V/VE) 17

Black truffle risotto, pickled mushroom (V/VE) 18

Loch Duart Salmon, black rice, lemon cream 22

Sunday - Thursday - 11am - 10pm

Friday - Saturday - 11am - 1am (last food orders 10pm)

*15% Discount for Members.

Please let us know of any allergies and intolerances you may have.
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 "choose love", we invite all guests to add £1 donation to their
bill to support this campaign.

WINE BY THE GLASS

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White

Sauska, Tokay 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

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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

Baked camembert (V) 15

cranberry & marmalade

EXTRA BITS

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Pomme frites (VE) 5

herb garden salt

add truffle & parmesan + 2

Grilled corn (V) 5

smoky paprika lime butter

Cucumber & kimchi (VE) 5

Charred greens (VE) 5

BECOME A MEMBER



FOR LATER

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Chocolate fondant 9

Baked cheesecake 9

amaretto cherry compote

Affogato 6

Ginger sticky toffee pudding 8