

SMOOTHIES

Available 8am - 5pm

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

Wild Woman 13

Jalapeño Negroni 13

Espresso Martini 13

NIBBLES

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

Avo hummus (VE) 9

Heritage tomato,

mozzarella, pesto (V) 9

Roasted Chicken alioli 10

Hot salt beef mustard 12

BECOME A MEMBER



Brixham

RIVERHOUSE



SMALL PLATES

Crispy buttermilk chicken, garlic aioli 10

Loch Duart salmon rillettes, cucumber salad, gooseberry dressing 12

Burrata, honey roasted peaches, basil, pink pickled onion (V) 13

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

Caponata, grilled artichoke, herb quinoa, crispy kale and
sunflower seeds (VE) 12/18

LARGE PLATES

Caesar salad, croutons, boiled egg, anchovies, parmesan 9/15
add bacon +5 / grilled chicken +8

Bhuti bowl, black rice, beetroot, carrot, kale, seeds, sprouts,
cranberries, mustard vinaigrette (VE) 8/14

Ribeye steak, café de Paris butter, salad 27

Wild garlic & garden herb gnocchi, parmesan cream (V/VE) 18

Brixham fish market selection, lemon cream 22

served with salad or fries

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.

WINE BY THE GLASS

White

Sauska, Tokay Dry Furmint, Hungary 15
Louro Do Bolo, Valdeorras Godello, Spain 18

Red

Morande, Pinot Noir Grand Réserve, Chile 14
G. D. Varja, Barbera D'Alba, Italy 20
Croze-Hermitage, Maison Les Alexandris, France 26

Sparkling

Marchese Antinori, Franciacorta Cuvee Royal 15
Drappier Carte d'or, Champagne 17
Nyetimber classic Cuvee, West Sussex 23

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 (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

FOR LATER

Triple threat chocolate
brownie sundae 9

Coconut milk panna cotta 8
raspberry compote, strawberry sorbet

Summer blueberry tart 8

rhubarb ice cream (VE)

Affogato 6

HOUSE HAPPENINGS

MAY - JUNE



HOMELAND SERIES
Thurs 18th May | 7pm - 10pm
A gastronomic road trip across Portugal hosted by Ricardo.



COMEDY NIGHT
Wed 24th May | 7.45pm - 10.30pm
Paul McCaffrey, Tatty Macleod, David Mills & Michael Akudiri.



RIVERHOUSE PARTY
Fri 26th May | 7.30pm - Late
Funky House Special with DJ Ian Rogers on the decks.



START A PODCAST
IT'S EASIER THAN YOU THINK
Fri 26th May | 10am - 11am
With Suzi Dale.



WHISKEY, CIGARS & HIGH STAKES
Tues 6th June | 7pm - Late
A night on the cards.



MEMBERS' WELCOME DRINKS
Tues 13th June | 6pm - 7pm
A chance to come together and welcome anyone new.



PADDLES & PINTS
Mon 19th June | 6pm - 8pm
Flow on the River Thames then mingle at the Riverhouse.



WATERCOLOUR WORKSHOP
Mon 26th June | 4pm - 7pm
Join Fuchsia for a 3-hour guided watercolour painting session.

SCAN TO BOOK
OR FOR MORE INFORMATION

