## COCKTAILS

Cucumber 13

Hendricks, cucumber, lemon, elderflower

Passion Fruit 13

Cariel vodka, passion fruit, citrus syrup

Mezcalito 13

Ojo de Tigre Mezcal, aquafaba, lime juice, fresh basil, agave

Wild Woman 13

Woodford reserve, hibiscus syrup, peach liquor, aquafaba

**BEER** 

Posh Lager 6 Work IPA 6

**NIBBLES** 

Riverhouse nuts (VE) 5
Marinated olives (VE) 5
Spiced frickles (V) 6
Lamb bobotie spring rolls,
cider chutney 8
Nduja croquettes 7
Crispy crab cakes 7
Truffle arancini (V) 7
Bread selection 6
with wine vinegar & olive oil

**EXTRA BITS** 

Pommefrites, herb garden salt (VE) 5

add truffle & parmesan +2

Side salad (VE) 5

Grilled corn (V) 5

Smoky paprika lime butter

charred greens (VE) 5

Bingran

RIVERHOUSE



TO START

Burrata, honey roasted peaches, basil, pink pickled onion (V)
Salmon rillettes, cucumber salad, gooseberry dressing
Melon & prosciutto, summer melon, pine nuts

TO FOLLOW

Caponata, grilled artichoke, herb quinoa, crispy kale (VE) Brixham fish market, lemon cream, served with fries or salad +5 Ribeye steak, Café de Paris, butter, salad +5

TO FINISH

Chocolate brownie sundae Summer blueberry tart with rhubarb ice cream (VE)

£30 FOR 2 COURSES | £38 FOR 3 COURSES

\*15% Discount for Members.

Friday - 6pm - 10pm | Saturday & Sunday - 11am - 10pm

WINE

WHITE

Quinta Do Azevedo 8/II/40
Vinho verde, Portugal
De Loach II/I4/63
Chardonnay, California, USA
Curatolo Arini 12/16/75

**RED** 

Zibbibo, Italy

Fog Mountain 12/16/67
Cab sauvignon, California, USA
Chateaux Pierreux II/14/67
Gamay, Brouilly, France
Ventoux Rouge 8/12/46
Gamay, Brouilly, France

**ROSE** 

M de Minuty 12/16/68 Provence blend, France Cillar de Silos 9/13/48 Ribera del Duero, Spain

**SPARKLING** 

By the glass

Drappier Carte D'Or 17
Champagne, NV, France

Nyetimber Classic Cuvee 23
West Sussex, England
Rathfinny, Brut Rose 18
Sussex, England