

# Riverhouse

RESTAURANT

## SUNDAY ROAST

Bierbrood, whipped butter **7**

Wessex Mill flour, Gilt & Flint IPA, Brue Valley organic butter

### TO START

Seasonal soup, bread V

Beetroot-cured chalk stream trout, fennel & citrus salad

Grilled Wimbledon Rooftop Farm oyster mushrooms,  
fermented nut cream, lemon & dill VE/N

The Organic Cure coppa ham, peaches,  
Kentish cobnuts, mint vinaigrette N

### TO FOLLOW

Stuffed courgette, chia, sunflower & pumpkin seeds, quinoa,  
salsa verde, courgette blossom pakora VE/N

Brixham Fish Market catch, lemon beurre blanc, samphire

Haye Farm organic beef, horseradish, jus

Organic chicken (1/2), truffled mushrooms

*All with triple roasted potatoes, seasonal vegetables  
& Yorkshire pudding*

### SWEET

Whole orange & almond cake, lemon coconut sherbet, raspberry N

Manjari dark chocolate mousse, olive oil ice cream,  
Blackthorne flaked sea salt

Baked cheesecake, Wye valley rhubarb & ginger

British cheese, no-waste pickles, relish & crackers

N - nuts | V - vegetarian | VE - vegan

**2 Courses - £45 per person | 3 Courses - £55 per person**

*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 want to offer you the best possible service so please let us know of any dietary requirements you may have upon booking.*

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