

Riverhouse  
RESTAURANT

**NYETIMBER DINNER**

14 August 2024

**NIBBLE**

Tempura oyster, ponzu, nori  
Nyetimber Classic Cuvee MV

**BREAD**

Bierbrood, whipped butter

**TO START**

Cured chalk stream trout, peas, wild garlic  
Nyetimber Blanc de Blancs 2016

**TO FOLLOW**

Organic duck, ginger, beetroot  
1086 Rosé 2013 by Nyetimber

**SWEET**

Peach & custard mille feuille, Kentish cobnut  
Nyetimber Cuvee Chérie Demi-Sec MV

*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.*