

Riverhouse

RESTAURANT

BUT FIRST

Bierbrood, whipped butter **7**
Wessex Mill flour, Gilt & Flint IPA,
Brue Valley organic butter

Tempura oyster, nori, ponzu **7**

Cashew paté,
sriracha, pickles VE/N **7**

SMALL PLATES

Seasonal soup, bread V **9**

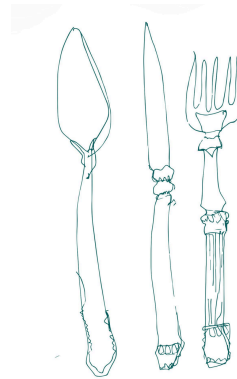
Nutbourne Farm heritage tomato
tarte tatin, burrata, basil V **19**

Grilled Wimbledon Rooftop Farm oyster
mushrooms, fermented nut cream,
lemon & dill VE/N **17**

Gin-cured chalk stream trout, cucumber,
gooseberry dressing, fennel pollen **18**

Baked diver-caught scallops, sea vegetables,
preserved lemon, garlic butter **21**

Smoked duck, figs glazed in Rooftop Farm honey,
roasted walnuts, Riverhouse fig leaf oil N **18**



LARGE PLATES

Stuffed courgette, chia, sunflower &
pumpkin seeds, quinoa, salsa verde,
courgette blossom pakora, z'atar VE/N **25**

Wild nettle gnocchi, broccoli,
Cropwell Bishop stilton,
Kentish cobnuts V/N **24**

Brixham fish market catch,
lemon beurre blanc, samphire **27**

Haye Farm organic steak, café de Paris butter **35**
red wine jus **5**

Iron Age forest-reared pork, ancient grain
spelt, summer beans, apricots,
cider & mustard **36**

TO GO WITH

New potatoes,
garlic butter & herbs **8**

Sweet potato / potato fries **7**

Buttered Summer greens **8**

Seasonal salad **7**

SUMMER LUNCH SET MENU

Our set menu offers a dining
experience perfect for the warmer
months. Choose from 2 or 3
courses accompanied by a
refreshing Sipello cocktail or
Jasmine Saicho sparkling tea.

2 or 3 courses £32/42

Tues - Fri
12:00 - 15:00

N - NUTS | **V** - VEGETARIAN | **VE** - VEGAN

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.