

Riverhouse

RESTAURANT

RUGBY LUNCH

Rosemary focaccia, whipped butter

TO START

Wimbledon Rooftop Farm mushroom soup, truffle crème, bread V

or

The Organic Cure pancetta & fig salad, whipped goats' cheese, walnuts

TO FOLLOW

Venison loin, celeriac puree, sweet potato terrine, mulled wine jus

or

Brixham Fish Market catch, scallop roe bisque, butter bean mash, winter greens

or

Pumpkin gnocchi, sage beurre noisette emulsion, Kentish cobnuts, parmesan

SWEET

Manjari dark chocolate & rosemary fondant, white chocolate ice cream

or

British cheese, no-waste pickles, relish & crackers

N - nuts | V - vegetarian | VE - vegan

3 Courses - £70 per person

***includes a beer or house cocktail on arrival**

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.