

Riverhouse

RESTAURANT

RUGBY LUNCH

Rosemary focaccia, whipped butter

TO START

Cauliflower chowder, gruyere crostini, nutmeg beurre noisette

or

Hot smoked Chalk stream trout rillettes, caviar, anise pickled carrot

TO FOLLOW

Haye Farm beef cheek bourguignon, creamy mushroom barley risotto

or

Brixham Fish Market catch, spiced lentils, coconut raita,
coriander, curry leaf ghee

or

Imam bayıldı stuffed aubergine, herb quinoa, dukkah, pomegranate

SWEET

Baked cheesecake, spiced bramble compote, ginger

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.