

# Riverhouse

RESTAURANT

## SUNDAY ROAST

Bierbrood, whipped butter **7**

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

### TO START

Seasonal soup, bread V

Maple roasted Autumn pumpkin, coconut raita,  
spiced coconut butter, toasted seeds VE

Ginger & chilli cured chalk stream trout, cucumber,  
kimchi, sesame, smoked aioli

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

### TO FOLLOW

Imam bayildi: stuffed spiced aubergine, black rice,  
crispy kale, pomegranate, z'atar VE

Brixham Fish Market catch, lemon beurre blanc, samphire

Haye Farm organic beef, horseradish, jus

Organic chicken (1/2), truffled mushrooms

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

### SWEET

Whole orange & pistachio cake, spiced blackberry, rosehip sorbet N

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

Baked cheesecake, rooibos tea caramelised pear

British cheese, no-waste pickles, relish & crackers

N - nuts | V - vegetarian | VE - vegan

**2 Courses - £48 per person | 3 Courses - £58 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.*