

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 celeriac, coconut raita,
spiced coconut butter, toasted seeds VE

Chalk stream trout rillettes, caviar,
anise pickled carrot, sourdough crisp

Bruléed Kidderton ash goats' cheese, kohlrabi & apple salad,
rosemary croutons V

TO FOLLOW

Hasselback roasted aubergine, Honest Toil olive oil, spiced tomato & chilli
ragout, tahini drizzle, seed crumble VE/N

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

Manjari dark chocolate rosemary fondant,
clotted cream ice cream

British heritage apple & pear crumble, bay leaf custard

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.*

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