

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 ghee, toasted seeds VE

Chalk stream trout rilletes, 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 emulsion, 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 tart,
caramelised chestnut cream, fire roasted chestnut N

British heritage apple & pear crumble, bay leaf custard

Baked cheesecake, spiced rooibos & bramble compote, ginger

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.*