rhouse RESTAURANT

BUT FIRST

Bierbrood, whipped butter **7** Wessex Mill flour, Gilt & Flint IPA, Brue Valley organic butter

Tempura oyster, nori, ponzu 7

Cashew paté, sriracha, pickles VE/N **7**

SMALL PLATES

Seasonal soup, bread V 9

Maple roasted celeriac, coconut raita, spiced coconut ghee, toasted seeds VE **15**

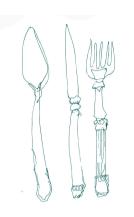
Bruléed Kidderton ash goats' cheese, kohlrabi & apple salad, rosemary croutons V **17**

Wimbledon Rooftop Farm mushrooms & fermented cashew fondue, chicory, winter truffle VE/N **16**

Chalk stream trout rillettes, caviar, anise pickled carrot, sourdough crisp **I8**

Baked diver-caught scallops, sea vegetables, preserved lemon, garlic butter **2**I

Venison tartare, hot roasted marrow bone, pickled foraged mushrooms, smoked aioli **18**



LARGE PLATES

Hasselback roasted aubergine, Honest Toil olive oil, spiced tomato & chilli ragout, tahini drizzle, seed crumble VE/N **25**

Roasted pumpkin gnocchi, sage beurre noisette, Kentish cobnuts, parmesan V/N **22** *vegan option available

Brixham fish market catch, lemon emulsion, samphire **27**

Haye Farm organic steak **35** café de Paris butter / red wine jus / peppercorn sauce

Slow roasted Iron Age pork, ancient grain spelt, green beans, apple, cider & mustard **36**

N - NUTS | V - VEGETARIAN | VE - VEGAN

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.

TO GO WITH

Pink fir potatoes, garlic butter & herbs **8**

Sweet potato / potato fries 7

Winter greens, Honest Toil olive oil **8**

Winter salad, Rooftop Farm honey vinaigrette **7**

WINTER WARMER SET MENU LUNCH or PRE-THEATRE

Enjoy a heart and soul warming seasonal set menu,

Available by reservation only. 2 courses £32 3 courses £42

Mon - Fri Lunch 12:00 - 15:00 Pre-theatre 18:00 - 19:00