

Riverhouse

RESTAURANT

WINTER GATHERINGS SET MENU

BREAD

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

TO START

Seasonal soup, bread V

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

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

TO FOLLOW

Pumpkin gnocchi, sage beurre noisette,
Kentish cobnuts, parmesan

Brixham Fish Market catch, lemon emulsion,
butter bean mash, winter greens

Haye Farm Organic beef cheek, smoky pancetta,
bourguignon sauce, barley & wild mushroom risotto

SWEET

Manjari dark chocolate tart, caramelised chestnut cream,
fire roasted chestnut

Baked cheesecake, spiced rooibos & bramble compote, ginger

British cheese plate, no-waste pickles, relish & crackers

VE - Vegan | V - Vegetarian | N - Nuts

£65 FOR 3 COURSES

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.