

Riverhouse
RESTAURANT

X
the ethical butcher

WILD REGENUARY

TO SIP

Sapling Regenerative Spirits cocktail

TO START

Wild rabbit rillettes, pickled foraged mushrooms, toasted bierbrood 
Wildfarmed Regenerative flour, Gilt & Flint IPA

or

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

TO FOLLOW

Venison 'bourguignon', mushroom & Sharpham Park spelt risotto, pancetta 
or

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

or

Brixham fish market catch,
lemon emulsion, samphire, pink fir potatoes

SWEET

British fruit & Wildfarmed Regen crumble, Kentish cobnuts,
Estate Dairy cream N

Manjari dark chocolate tart, caramelised chestnut cream,
fire roasted chestnut +3



N - nuts | VE - vegan

2 courses - £32 / 3 courses - £42

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.

