

Riverhouse

RESTAURANT

MOTHER'S DAY SUNDAY ROAST

TO SIP

Wild woman cocktail

BREAD

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

TO START

New potato & charred leek soup V
Seared scallop, pea crème, broad beans, mint, pickled lemon
Burrata, asparagus & radish salad, radicchio, crispy prosciutto, walnut gremolata N

TO FOLLOW

Wild garlic, mushroom & spinach wellington, truffled cashew cream VE/N
Brixham Fish Market catch, lemon beurre blanc, samphire
Welsh lamb rump, mint salsa verde
Haye Farm organic beef, horseradish, jus
*All with triple roasted potatoes, seasonal vegetables
& Yorkshire pudding*

SWEET

Orange & almond torte, Yorkshire rhubarb, crème fraîche N
Manjari chocolate pot, pistachio biscotti N
British cheese, no-waste pickles, relish & crackers

N - nuts | V - vegetarian | VE - vegan

3 Courses - £65 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.