

Riverhouse

RESTAURANT

WINTER GATHERINGS SET MENU

BREAD

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

TO START

Heritage beetroot risotto, Kidderton ash goat cheese,
celery & apple V

Smoked mackerel, radicchio salad,
fennel, citrus & creme fraiche

Wild rabbit rillettes, juniper wild mushroom ketchup,
watercress salad, toast

TO FOLLOW

Baked celeriac, crispy cauli florets, spiced coconut butter,
raisins, pine nuts VE/N

Brixham Fish Market catch, lemon emulsion,
pink fir potatoes, garlic, winter greens

Venison 'bourguignon', The Organic Cure pancetta,
Sharpham regenerative spelt risotto, kalettes

SWEET

Pure cacao pot, pistachio & rose N/VE

Baked cheesecake, blood orange & hibiscus

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.