

Riverhouse

RESTAURANT

BUT FIRST

Bierbrood, whipped butter **7**
Wildfarmed 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**

Burrata, charred wild alexanders,
walnut gremolata **17**

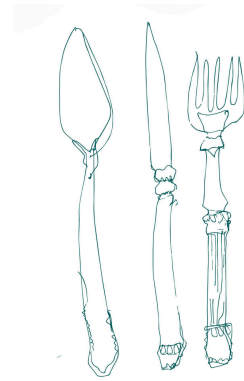
Heritage beetroot risotto, Kidderton ash goat
cheese, celery & apple V **15/26**
*vegan option available

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

Smoked mackerel, radicchio salad,
fennel, citrus & creme fraiche **15**

Baked diver-caught scallops, sea vegetables,
preserved lemon, garlic butter **22**

Wild rabbit rillettes, juniper wild mushroom
ketchup, watercress salad, toast **18**



LARGE PLATES

Baked celeriac, crispy cauli florets, spiced coconut
butter, raisins, pine nuts VE/N **25**

Jerusalem artichoke gnocchi,
wild 3 cornered garlic oil 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

Venison 'bourguignon', The Organic Cure pancetta,
Sharpham regenerative spelt risotto, kale **36**

N - NUTS | **V** - VEGETARIAN | **VE** - VEGAN

TO GO WITH

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

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

Winter salad,
mustard vinaigrette **7**

Sweet potato / potato fries **7**

WINTER WARMER SET MENU LUNCH or PRE-THEATRE

Enjoy a heart and soul warming
2 or 3 courses from our
seasonal set menu,

2 courses £32

3 courses £42

Mon - Fri

Lunch 12:00 - 15:00

Pre-theatre 18:00 - 18:30

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.