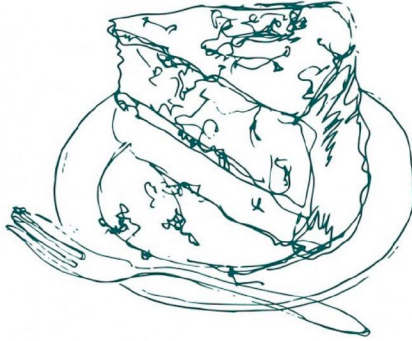


Riverhouse

RESTAURANT



SOMETHING SWEET

Pure cacao pot, pistachio & rose N/VE **15**

Heritage apple & Yorkshire rhubarb crumble,
lemon thyme custard **11**

Sweet potato & pecan parfait,
espresso date molasses N/VE **10**

Baked cheesecake,
blood orange & hibiscus **12**

British cheese
pickles, relish fruit & crackers **16**

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.

Riverhouse

RESTAURANT

TIPPLE

COCKTAILS

Espresso date martini 13

Sapling regenerative vodka, Kahlua, date, espresso, cocoa bitters

Rhubarb sour 13

Sapling regenerative gin, poached rhubarb syrup, apple, lemon, foamer

NO & LOW

Peace 13

Crossip pure hibiscus, apple, elderflower, lime

Daisy 13

Smiling Wolf functional agave, cinnamon syrup, lemon

SPIRITS AND LIQUEURS (25ML)

Limoncello 6

Vecchia Romagna 6

Beneroy Calvados 6

Remy martin vsop/XO 9/26

Glenfiddich 12/2lyo 9/32

Balvenie 12/2lyo 9/30

PORT & SWEET (70ML)

Sandeman 10, port, Porto 12

Chateau Laville, Sauternes, France 12

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