

Riverhouse

RESTAURANT

SET MENU LUNCH & PRE-THEATRE

TO SIP

Seasonal cocktail

Bierbrood, whipped butter **+7**

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

TO START

Seasonal soup, bread V

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

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

TO FOLLOW

Jerusalem artichoke gnocchi, wild 3 cornered garlic oil V/N
*vegan option available

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

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

SWEET

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

Baked cheesecake,
blood orange & hibiscus

British cheese, no-waste pickles, relish & crackers **+3**

N - nuts | V - vegetarian | VE - vegan

2 Courses - £32 per person | 3 Courses - £42 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.*