

Riverhouse

RESTAURANT

SUNDAY ROAST

Bierbrood, whipped butter **7**
Wessex Mill flour, Gilt & Flint IPA, Brue Valley organic butter

TO START

Seasonal soup, bread V

Burrata, charred wild alexanders,
walnut gremolata

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

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

TO FOLLOW

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

Brixham Fish Market catch, lemon emulsion, samphire

Haye Farm organic beef, horseradish, jus

Organic chicken (1/2), truffled mushrooms

**All with roasted potatoes, seasonal vegetables
& Yorkshire pudding**

SWEET

Pure cacao pot, pistachio & rose N/VE

Heritage apple & Yorkshire rhubarb crumble,
lemon thyme custard

Baked cheesecake, blood orange & hibiscus

British cheese, no-waste pickles, relish & crackers

N - nuts | V - vegetarian | VE - vegan

2 Courses - £48 per person | 3 Courses - £58 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.*