

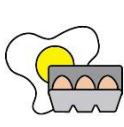
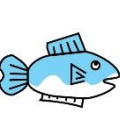
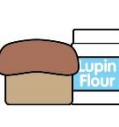








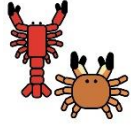
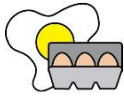

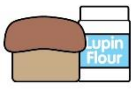






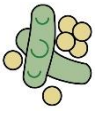



# RIVERHOUSE RESTAURANT MENU ALLERGENS SPRING 2025

Dishes														
	CELERY	GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	DAIRY	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME	SOYA	SULPHUR DIOXIDE
Bierbrood, whipped butter		✓ Wheat, barley					✓ Butter							
Tempura oyster, nori, ponzu		✓ (wheat)		✓ aioli				✓ Oyster					✓	✓ Ponzu (vinegar derivative)
Cashew paté, sriracha, pickles		✓ (wheat, rye, oats, barley)							✓	✓ Cashew nuts		✓	✓	✓
Seasonal soup, bread	✓ possible	✓ Bread (wheat)					✓							
Burrata, asparagus, gremolata							✓ Burrata cheese		✓	✓ Cobnuts				✓
Beetroot risotto, goat cheese	✓						✓							✓
Rooftop mushrooms, cashew fondue										✓ Cashew				✓
Smoked mackerel, citrus salad					✓ Mackerel		✓ Crème fraîche		✓					✓
Baked scallops, garlic butter							✓ Butter	✓ Scallops						✓
Dorset snails, spelt, chervil		✓ Spelt					✓ Butter	✓ Snails	✓					✓



Dishes														
	CELERY	GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	DAIRY	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME	SOYA	SULPHUR DIOXIDE
Manjari chocolate mousse				✓			✓						✓ Dark chocolate (soya lecithin)	
Orange & almond torte				✓			✓ Crème fraîche			✓ Almond				
Matcha sweet potato parfait										✓ Pistachio & almond				✓
Baked cheesecake		✓ wheat		✓			✓						✓	✓
British cheese, crackers	✓	✓ Crackers (wheat)					✓		✓					✓

Review date:

08/04/2025

Reviewed by: V Dorward



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