

Riverhouse

RESTAURANT

SPRING GATHERINGS SET MENU

BREAD

Bierbrood, whipped butter
Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

TO START

Seasonal soup **V**

Yellowtail crudo, burnt blood orange, pistachio & fennel

Rabbit rillettes, rhubarb jam, pickled rhubarb,
nasturtium & rye

TO FOLLOW

Wild garlic & nettle gnocchi, parmesan **V/N**
*vegan option available

Market fish, Atlantic kelp, citrus velouté,
crushed chickpeas & baby spinach, lemon

Roasted Welsh lamb rump,
minted broad beans, Jersey Royals

SWEET

Xoco 100% chocolate parfait, Kentish cobnuts,
Honest Toil olive oil ice cream **N/GF***

Set lemon slice, burnt meringue
strawberry sorbet, lemon verbena **GF***

Hampshire Tunworth, vanilla honey, strawberries, toast

N - nuts | **V** - vegetarian | **VE** - vegan | **SF** - refined sugar free
GF* - *no added gluten but may contain traces

£75 FOR 3 COURSES

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.
A discretionary optional service charge of 13.5% will be added to your bill*