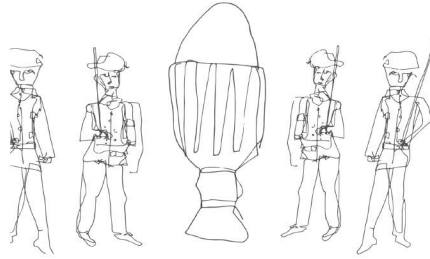


Riverhouse

RESTAURANT



KITCHEN TABLE 16

TOAST | rye sourdough | seeded | vollkorn

*gluten-free option available on request

FRESHLY BAKED | gut-loving muffins **VE/GF/N** | banana chia loaf **GF**

PRESERVES marmalade | honey | jam

RIVERHOUSE GRANOLA | oats, coconut, maple, seeds, nuts **VE/GF/N**

CHARCUTERIE & CHEESE

*served to order - please ask our team

YOGHURT & MILK

*organic coconut yoghurt available on request

OUR DAILY SMOOTHIE & FRESH JUICE

HOT DRINKS | tea | filter coffee | hot cacao

ON TOAST 14

rye sourdough | seeded | vollkorn | gluten-free

Smashed avo hummus, tomato & chilli

Smoked chalk stream trout & scrambled eggs

Mushrooms, spinach, poached egg

CHIA OAT PORRIDGE | coconut milk, cinnamon, ginger, Grass & Co Biome* **VE 8**

*adaptogenic mushrooms powder supplement

EGGS BENEDICT ham | **FLORENTINE** spinach | **ROYALE** smoked trout **15**

on toasted muffin, poached eggs, hollandaise sauce

RIVERHOUSE BREAKFAST | eggs, sausage, bacon,

mushrooms, tomato, toast **16**

BHUTI BREAKFAST | plant based sausages, avo, mushrooms,

tomato, spinach, hummus, toast **16**

ADD ON | eggs | hash brown | baked beans | spinach

avo | bacon | black pudding | halloumi **+2.5 each**

FLOW BREAKFAST 24

Kitchen table | Cooked breakfast | Hot beverage

Tea, filter coffee & hot cacao included with all breakfasts.

Speciality hot drinks and other coffees charged separately.

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



COFFEE

oat | almond | coconut | soy | pea +50p

Espresso **3** | Macchiato **3.5**

Cappuccino | Latté | Americano **4**

Double espresso | Double macchiato | Flat white **4.5**

Bulletproof coffee **5**

CANTON TEA **4**

ENGLISH BREAKFAST | rich & smooth

EARL GREY | bergamot

JASMINE | fine green leaves, jasmine

DARJEELING | pale-amber, delicate fruity nose, muscatel

ROOIBOS | South African red bush

GREEN TEA | fresh, comforting, smooth finish

ROSEHIP & HIBISCUS | soothing anti-inflammatory, fruity, light, citrusy

PEPPERMINT | spicy, cool, clear, refreshing and clean finish

CHAMOMILE | bright-yellow, powerful, floral, grassy and mellow

ELEVATE or MEDITATE **5**

dairy | oat | almond | coconut | soy | pea

NOOTROPICS MUSHROOM COFFEE | flow | mojo | zen

CHAI by Mira latté (coconut sugar)

TURMERIC CHAI by Mira latté (coconut sugar)

CANTON MATCHA ceremonial grade

CEREMONIAL FULL POWER CACAO

Straight up **4/7**

Latté style **5.5/8.5**

SMOOTHIES **7.5**

GLOW | banana, maca, almond butter, berries, cinnamon, oat mylk **VE/N**

ENERGISE | banana, oats, chia seeds, peanut butter, cacao, oat mylk **VE/N**

RECOVER | avo, dates, spinach, apple, spirulina, coconut water **VE**

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